

BREAKFAST SERVED DAILY UNTIL 11 AM

ROCKFORD TRADITIONAL 19⁹⁵
two eggs, choice of crispy bacon or sausage,
breakfast potatoes, sourdough

AVOCADO TOAST 19⁹⁵
sunny-side egg, avocado, arugula, toasted focaccia,
breakfast potatoes (V)

EGGS BENNY 19⁹⁵
soft poached eggs, ham, toasted focaccia,
hollandaise, breakfast potatoes

BELGIAN WAFFLE 18²⁵
belgian waffle topped with berry compote, whipped cream,
maple syrup (V)

CHICKEN & WAFFLE 23⁹⁵
house-made fried chicken, waffle, sunny side up egg,
chipotle aioli, maple syrup

BREAKFAST POUTINE 17⁹⁵
sunny-side egg, bacon, cheese curds, breakfast potatoes,
hollandaise

BREAKFAST POWER BOWL 19⁹⁵
sunny-side egg, quinoa, cherry tomatoes, butternut squash,
onion, avocado, toasted focaccia (V) (GC)

PARFAIT 9⁹⁵
vanilla yogurt, berry compote, granola (V)

KIDS BREAKFAST 14⁷⁵
scrambled eggs, bacon or sausage, sourdough,
breakfast potatoes

SOUP, SALADS & BOWLS

THAI CHICKEN SOUP 14⁷⁵
spicy and rich coconut broth, chicken, garlic bread

BEET & ARUGULA SALAD 21⁷⁵
roasted gold beets, arugula, goat cheese, candied pumpkin seeds,
apple balsamic vinaigrette, raspberries, red onion (V) (GC)

CAESAR SALAD 17⁹⁵
romaine, aged parmesan, garlic croutons, caesar dressing (GC)

NORTH BOWL 22⁷⁵
quinoa, mixed greens, butternut squash, cherry tomatoes,
avocado, feta, pickled onions, citrus vinaigrette (V) (GC)

add blackened or grilled chicken (GC) 6⁹⁵

add 6 oz grilled salmon (GC) 14 | add bacon 2⁵⁰

add crispy tofu or crispy blackened tofu (V) (GC) 6²⁵

add crispy falafel (V) (GC) 4⁹⁵

KIDS MENU

for kids under 10. all kids' meals include a choice of
juice or pop and vanilla ice cream, plus a choice of
fries, carrot sticks, or mixed greens

WINNER WINNER CHICKEN DINNER (GC) 14⁹⁵
grilled chicken breast

KIDS' CHEESEBURGER 14⁹⁵
certified angus beef® smashed patty, american cheese,
toasted potato roll, ketchup

CHICKEN FINGERS 14⁹⁵

GRILLED CHEESE (V) 14⁹⁵

V - Vegetarian Option

(GC) Gluten conscious with some modifications from our
kitchen, please advise your server about food allergies.

Parties of 8 or more are subject to an 18% automatic gratuity.

APPETIZERS

BLACK GARLIC HUMMUS 17⁹⁵
black garlic, lemon chickpeas, extra virgin olive oil,
caramelized onions, grilled flatbread (V) (GC)

CALAMARI 19⁷⁵
red pepper, dill, jalapeños, grilled lemon, tzatziki (GC)

SHRIMP GYOZA 18⁹⁵
house-made citrus ponzu, chili threads

CHICKEN WINGS 19⁷⁵
salt & pepper, sweet thai chili, bbq, hot or korean bbq

POUTINE 14⁹⁵ | **XL POUTINE** 17⁹⁵
beef gravy, cheese curds
add bacon 2⁵⁰ | add blackened chicken 6⁹⁵

YAM FRIES 13⁹⁵
garlic aioli (V)

TRUFFLE FRIES 14⁷⁵
black truffle oil, aged parmesan, parsley (V) (GC)

CRISPY CAULIFLOWER 16⁹⁵
seasoned, battered cauliflower bites, sweet & spicy chili
sauce (V)

NACHOS 26⁹⁵
monterey jack, red peppers, fresh jalapeños, pickled
onions, green onions, salsa, sour cream (V) (GC)
add blackened chicken 6⁹⁵ | add beef 5⁹⁵
add guacamole 4⁵⁰

FAVOURITES

all burgers and sandwiches are served with fries
sub salad 3 | sub soup or yam fries 4
sub poutine or truffle fries 5 | sub gluten free bun 3

add bacon, mushrooms, cheese or caramelized onions 2⁵⁰
add avocado 3

CRISPY CHICKEN BURGER 23⁹⁵
house-made crispy chicken breast, smoked cheddar,
pickles, tomato, slaw | make it spicy add 1

BEYOND MEAT™ BURGER 23⁷⁵
plant based patty, lettuce, tomato, secret sauce,
toasted potato roll (V)

FISH TACOS 22⁷⁵
crispy white fish, pineapple salsa, lime crema, jalapeños,
pickled onions, shredded iceberg

OUTPOST BURGER 23⁹⁵
certified angus beef®, double smash patty, american
cheese, lettuce, tomato, secret sauce, toasted potato roll

STEAK FRITES 34⁹⁵
7 oz certified angus beef® sirloin with fries

FLATBREADS

WILD MUSHROOM 21⁷⁵
Wild mushrooms, mushroom duxelles, goat cheese,
truffle oil, arugula (V)

BRUSCHETTA 18⁷⁵
fresh tomato, basil, balsamic, feta, red onions (V)

WINE

175ml | 250ml | 750ml

BUBBLES

RUFFINO prosecco, Italy	12	-	50
STELLER'S JAY sparkling rosé, Okanagan VQA	-	-	59
DRAPPIER BRUT champagne, France	-	-	130
VEUVE CLICQUOT BRUT champagne, France	-	-	165

WHITE

175ml | 250ml | 750ml

ROCKFORD WHITE Canada	9 ⁵⁰	13 ²⁵	38 ⁷⁵
R&D sauvignon blanc sémillon, Okanagan VQA	12 ⁵⁰	18 ²⁵	53
SAINTLY rosé, Canada VQA	12 ⁵⁰	18 ²⁵	53
SEE YA LATER RANCH pinot gris, Okanagan VQA	12 ⁵⁰	18 ²⁵	53
INNISKILLIN chardonnay, Okanagan VQA	13	19	55
NK'MIP QwAM QwMT chardonnay, Okanagan VQA	-	-	65

RED

175ml | 250ml | 750ml

ROCKFORD RED Canada	9 ⁵⁰	13 ²⁵	38 ⁷⁵
INNISKILLIN pinot noir, Okanagan VQA	12 ⁵⁰	18 ²⁵	53
NK'MIP QwAM QwMT pinot noir, Okanagan VQA	-	-	68
SUMAC RIDGE merlot, Okanagan VQA	12 ⁵⁰	18 ²⁵	53
MOON CURSER BORDER VINES cab/malbec/carmenere, Okanagan VQA	-	-	66
DOÑA PAULA malbec, Argentina	12 ⁵⁰	18 ²⁵	53
LAUGHING STOCK "PORTFOLIO" meritage, Okanagan	-	-	95
TOM GORE cabernet sauvignon, California	13 ⁵⁰	19 ⁵⁰	57
BLACK SAGE cabernet sauvignon, Okanagan VQA	16	22	65
THE PRISONER "UNSHACKLED" cabernet sauvignon, California	-	-	80
CORCELETTES TALUS cabernet sauvignon, Okanagan	-	-	125
CLIFF LEDE cabernet sauvignon, Stags Leap	-	-	190
RUFFINO RISERVA GRAN SELEZIONE chianti, Italy	-	-	100
MONDAVI "TO KALON VINEYARD" RESERVE cabernet sauvignon, Napa	-	-	270
ANTINORI PIAN DELLE VIGNE brunello di montalcino, Italy, (3L)	-	-	1000

NON-ALCOHOLIC

SMART WATER 6
RED BULL 6 original, sugarfree
PASSION FRUIT SODA 6 ⁹⁵
FROZEN BLUEBERRY LEMONADE 6 ⁹⁵
POMEGRANATE HIBISCUS 6 ⁹⁵
GREEN TEA LEMONADE 6 ⁹⁵

APRÈS, DAILY, 3 PM – 5 PM

STOKED LAGER 16oz 6 ⁷⁵	SHRIMP GYOZA 9 ⁷⁵
HOUSE WINE 6oz 6 ⁷⁵	TRUFFLE FRIES 9 ⁷⁵
MANGO PEACH BELLINI 1oz 6 ⁷⁵	

BEER & CIDER

DRAFT \$9⁵⁰ 16 oz | add \$2.25 to make it 22 oz

- STOKED LAGER**, Vancouver 8⁹⁵
- MT. BEGBIE TALL TIMBER BROWN ALE**, Revelstoke
- MT. BEGBIE HIGH COUNTRY KÖLSCH**, Revelstoke
- GRANVILLE KITSILANO JUICY IPA**, Vancouver
- STANLEY PARK HAZY PALE ALE**, Vancouver
- MADRÍ EXCEPCIONAL EUROPEAN LAGER**, Spain
- GRANVILLE SEASONAL**, Vancouver
- BLUE MOON BELGIAN WHEAT ALE**, Canada
- STRONGBOW CIDER**, United Kingdom

FEATURE DRAFT

BOTTLES & CANS (330ml-500ml)

- KOOTENAY MOUNTAIN ALE**, Creston 8⁷⁵
- COORS LIGHT LAGER**, Canada 8⁷⁵
- MOLSON CANADIAN LAGER**, Canada 8⁷⁵
- CORONA LAGER**, Mexico 9⁵⁰
- GUINNESS STOUT**, Ireland 10⁹⁵
- WHISTLER FORAGER LAGER**, Whistler, gluten-free 9⁹⁵
- ROCK CREEK CIDER**, BC 9⁷⁵
- STANLEY PARK PEACH WHEAT ALE**, Vancouver, non-alcoholic 7⁹⁵
- HEINEKEN 0.0 PALE LAGER**, Holland, non-alcoholic 7⁹⁵

COCKTAILS

- MANGO PEACH BELLINI** 11⁷⁵
mango purée, peach infused vodka, sparkling wine, topped with sangria, a canadian classic 10z
- FROZEN BLUEBERRY MARGARITA** 12⁷⁵
100% agave tequila, berries, lime juice 20z
- PINEAPPLE HABANERO MARGARITA** 12⁹⁵
100% agave tequila, triple sec, pineapple, lime juice, habanero 20z
- APEROL SPRITZ** 12⁹⁵
prosecco, aperol, fresh orange 20z
- SOUL TRAIN** 12⁹⁵
reposado tequila, grapefruit, lime juice, cardamom syrup 20z
- POMEGRANATE HIBISCUS COSMO** 13⁹⁵
ketel one vodka, cointreau, pomegranate, hibiscus tea, fresh lime 20z
- FANCY PANTS CAESAR** 11⁹⁵
pepperoncini, olive, pepperoni stick, horseradish, pickle juice, rimmed with house-made salt 10z
- MOSCOW MULE** 12⁹⁵
ketel one, ginger beer, fresh lime 20z
- SUMMER NEGRONI** 12⁷⁵
monashee gin, aperol, lillet blanc 20z
- PAPER PLANE** 14⁷⁵
bulleit bourbon, amaro montenegro, aperol, fresh lemon 20z
- OLD FASHIONED** 15⁵⁰
lot 40 rye, bulleit bourbon, house-made bitters, local preserved cherries, barrel aged 20z
- ESPRESSO MARTINI** 13⁹⁵
ketel one vodka, amaro montenegro, espresso 20z
- SHAFT** 10⁵⁰
cold brew coffee, vodka, kahlúa, baileys 1.5oz
- PASSION FRUIT MIMOSA** 10⁷⁵
sparkling wine, passion fruit 10z

SANGRIA 10⁷⁵ 1oz | 39⁷⁵ Jug (serves 2-3)

White
white wine, passion fruit, elderflower, fresh citrus

Red
red wine, brandy, fresh citrus

APPETIZERS

BLACK GARLIC HUMMUS 17⁹⁵

black garlic, lemon chickpeas, extra virgin olive oil, caramelized onions, grilled flatbread (V) (GC)

CALAMARI 19⁷⁵

red pepper, dill, jalapeños, grilled lemon, tzatziki (GC)

SHRIMP GYOZA 18⁹⁵

house-made citrus ponzu, chili threads

CHICKEN WINGS 19⁷⁵

salt & pepper, sweet thai chili, bbq, hot or korean bbq

POUTINE 14⁹⁵ | XL POUTINE 17⁹⁵

beef gravy, cheese curds
add bacon 2⁵⁰ | add blackened chicken 6⁹⁵

YAM FRIES 13⁹⁵

garlic aioli (V)

TRUFFLE FRIES 14⁷⁵

black truffle oil, aged parmesan, parsley (V) (GC)

CRISPY CAULIFLOWER 16⁹⁵

seasoned, battered cauliflower bites, sweet & spicy chili sauce (V)

NACHOS 26⁹⁵

monterey jack, red peppers, fresh jalapeños, pickled onions, green onions, salsa, sour cream (V) (GC)
add blackened chicken 6⁹⁵ | add beef 5⁹⁵
add guacamole 4⁵⁰

SOUP, SALADS & BOWLS

THAI CHICKEN SOUP 14⁷⁵

spicy and rich coconut broth, chicken, garlic bread

BEET & ARUGULA SALAD 21⁷⁵

roasted gold beets, arugula, goat cheese, candied pumpkin seeds, apple balsamic vinaigrette, raspberries, red onion (V) (GC)

GRILLED CHICKEN CAESAR SALAD 24⁹⁵

grilled chicken, romaine, aged parmesan, bacon, garlic croutons, caesar dressing, garlic bread (GC)

NORTH BOWL 22⁷⁵

quinoa, mixed greens, butternut squash, cherry tomatoes, avocado, feta, pickled onions, citrus vinaigrette (V) (GC)

add blackened or grilled chicken (GC) 6⁹⁵

add 6 oz grilled salmon (GC) 14 | add bacon 2⁵⁰

add crispy tofu or crispy blackened tofu (V) (GC) 6²⁵

add crispy falafel (V) (GC) 4⁹⁵

KIDS MENU

for kids under 10. all kids' meals include a choice of juice or pop and vanilla ice cream, plus a choice of fries, carrot sticks, or mixed greens

WINNER WINNER CHICKEN DINNER (GC) 14⁹⁵

grilled chicken breast

KIDS' CHEESEBURGER 14⁹⁵

certified angus beef® smashed patty, american cheese, toasted potato roll, ketchup

CHICKEN FINGERS 14⁹⁵

GRILLED CHEESE (V) 14⁹⁵

V - Vegetarian Option

(GC) Gluten conscious with some modifications from our kitchen, please advise your server about food allergies.

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HANDHELDS

sub salad 3 | sub soup or yam fries 4

sub poutine or truffle fries 5 | sub gluten free bun 3

add bacon, mushrooms, cheese or caramelized onions 2⁵⁰
add avocado 3

OUTPOST BURGER 23⁹⁵

certified angus beef®, double smash patty, american cheese, lettuce, tomato, secret sauce, toasted potato roll, fries

BEYOND MEAT™ BURGER 23⁷⁵

plant based patty, lettuce, tomato, secret sauce, toasted potato roll (V)

FLATBREADS

WILD MUSHROOM 21⁷⁵

Wild mushrooms, mushroom duxelles, goat cheese, truffle oil, arugula (V)

BRUSCHETTA 18⁷⁵

fresh tomato, basil, balsamic, feta, red onions (V)

MAINS

PAN SEARED SALMON 35⁹⁵

butternut squash purée, quinoa, blistered cherry tomatoes, asparagus (GC)

SOUS VIDE CHICKEN 33⁹⁵

white wine herb cream sauce, with yukon gold mashed potatoes and seasonal vegetables (GC)

BBQ RIBS FULL RACK 42⁹⁵ | HALF RACK 32⁹⁵

fall-off-the-bone tender, house-made slaw and fries

BBQ RIBS HALF RACK + FRIED CHICKEN 39⁵⁰

with house-made slaw and fries

STEAKS

all steak entrées served with a side of seasonal vegetables plus your choice of yukon gold mashed potatoes or roasted potatoes

SIRLOIN 36⁹⁵

7 oz certified angus beef® sirloin (GC)

SIRLOIN & PRAWNS 43⁵⁰

7 oz certified angus beef® sirloin, garlic butter prawns (GC)

NEW YORK 46⁹⁵

10 oz certified angus beef® new york (GC)

PEPPERCORN NEW YORK 50⁹⁵

10 oz certified angus beef® new york, peppercorn sauce

RIB EYE 55⁷⁵

13 oz certified angus beef® rib eye (GC)

GREAT WITH STEAKS

PEPPERCORN SAUCE 4⁹⁵

BÉARNAISE SAUCE 4⁹⁵

GARLIC BUTTER PRAWNS 8⁵⁰

SAUTÉED WILD MUSHROOMS 6⁵⁰

CARAMELIZED ONIONS 3⁵⁰

ROCKFORD
bar | grill

WINE

175ml | 250ml | 750ml

BUBBLES

RUFFINO prosecco, Italy	12	-	50
STELLER'S JAY sparkling rosé, Okanagan VQA	-	-	59
DRAPPIER BRUT champagne, France	-	-	130
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ANTINORI PIAN DELLE VIGNE brunello di montalcino, Italy, (3L)	-	-	1000

NON-ALCOHOLIC

SMART WATER 6
RED BULL 6 original, sugarfree
PASSION FRUIT SODA 6 ⁹⁵
FROZEN BLUEBERRY LEMONADE 6 ⁹⁵
POMEGRANATE HIBISCUS 6 ⁹⁵
GREEN TEA LEMONADE 6 ⁹⁵

APRÈS, DAILY, 3 PM – 5 PM

STOKED LAGER 16oz 6 ⁷⁵	SHRIMP GYOZA 9 ⁷⁵
HOUSE WINE 6oz 6 ⁷⁵	TRUFFLE FRIES 9 ⁷⁵
MANGO PEACH BELLINI 1oz 6 ⁷⁵	

BEER & CIDER

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COCKTAILS

- MANGO PEACH BELLINI** 11⁷⁵
mango purée, peach infused vodka, sparkling wine, topped with sangria, a canadian classic 10z
- FROZEN BLUEBERRY MARGARITA** 12⁷⁵
100% agave tequila, berries, lime juice 20z
- PINEAPPLE HABANERO MARGARITA** 12⁹⁵
100% agave tequila, triple sec, pineapple, lime juice, habanero 20z
- APEROL SPRITZ** 12⁹⁵
prosecco, aperol, fresh orange 20z
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bulleit bourbon, amaro montenegro, aperol, fresh lemon 20z
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lot 40 rye, bulleit bourbon, house-made bitters, local preserved cherries, barrel aged 20z
- ESPRESSO MARTINI** 13⁹⁵
ketel one vodka, amaro montenegro, espresso 20z
- SHAFT** 10⁵⁰
cold brew coffee, vodka, kahlúa, baileys 1.5oz
- PASSION FRUIT MIMOSA** 10⁷⁵
sparkling wine, passion fruit 10z

SANGRIA 10⁷⁵ 1oz | 39⁷⁵ Jug (serves 2-3)

White
white wine, passion fruit, elderflower, fresh citrus

Red
red wine, brandy, fresh citrus