

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)

TUNA POKE BOWL 26⁹⁵

marinated ahi tuna, couscous, pineapple salsa, mixed greens, pickled onions, radish, avocado

NORTH BOWL 22⁷⁵

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

MEDITERRANEAN BOWL 22⁹⁵

cauliflower rice, iceberg, roasted potatoes, falafel, feta, lemon pepper chickpeas, pickled onions, kalamata olives, cucumbers, lemon tahini dressing, cherry tomatoes (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

KIDS MENU

for kids under 10. all kids' meals include a choice of juice or pop and vanilla ice cream, plus with 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

TUNA TOSTADAS 19⁹⁵

marinated ahi tuna, crispy corn tortillas, slaw mix, pineapple salsa, spicy aioli, cilantro, sesame seeds
add fresh avocado 3

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

GARDEN WRAP 21⁹⁵

falafel, hummus, feta, shredded lettuce, fresh tomato, pickled onions, lemon pepper chickpeas, tzatziki (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

MAUI WOWIE BURGER 24⁷⁵

double smash patty, grilled pineapple, applewood smoked cheddar, jalapeños, garlic aioli, cilantro, arugula

½ LB FRENCH DIP 24⁹⁵

certified angus beef®, caramelized onions, horseradish aioli, toasted garlic buttered baguette with house-made au jus

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)

KOREAN BBQ 22⁷⁵

marinated shaved beef, gochujang bbq sauce, pickled red onions, red pepper, chili aioli, green onions, black and white sesame seeds

ROCKFORD
bar | grill

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WILD MUSHROOM FLATBREAD 21⁷⁵

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

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KOREAN BBQ FLATBREAD 22⁷⁵

marinated shaved beef, gochujang bbq sauce, pickled red onions, red pepper, chili aioli, green onions, black and white sesame seeds

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)

TUNA POKE BOWL 26⁹⁵

marinated ahi tuna, couscous, pineapple salsa, mixed greens, pickled onions, radish, avocado

NORTH BOWL 22⁷⁵

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

MEDITERRANEAN BOWL 22⁹⁵

cauliflower rice, iceberg, roasted potatoes, falafel, feta, lemon pepper chickpeas, pickled onions, kalamata olives, cucumbers, lemon tahini dressing, cherry tomatoes (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

V - Vegetarian Option

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HANDHELDS

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

OUTPOST BURGER 23⁹⁵

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

MAUI WOWIE BURGER 24⁷⁵

double smash patty, grilled pineapple, applewood smoked cheddar, jalapeños, garlic aioli, cilantro, arugula

GARDEN WRAP 21⁹⁵

falafel, hummus, feta, shredded lettuce, fresh tomato, pickled onions, lemon pepper chickpeas, tzatziki (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

KIDS MENU

for kids under 10. all kids' meals include a choice of juice or pop and vanilla ice cream, plus with 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

WINE

BUBBLES

	175ml	250ml	750ml
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

DESSERT

CHOCOLATE OREO STACK 12⁹⁵

chocolate custard, oreo cookie crumble, tiramisu, whipped cream (V)

NEW YORK CHEESECAKE 12⁹⁵

with house-made berry coulis (V)

CHOCOLATE TORTE 12⁹⁵

dark chocolate ganache, fresh raspberries, whipped cream (V) (GC)

LIQUID DESSERT 1oz

BAILEYS COFFEE 10⁷⁵

baileys coffee, whipped cream

IRISH COFFEE 10⁷⁵

jameson irish whiskey, coffee, whipped cream

SALTED CARAMEL HOT CHOCOLATE 10⁷⁵

salted caramel baileys, hot chocolate, whipped cream, caramel sauce

V - Vegetarian Option

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Not all ingredients are listed. Please advise us about food sensitivities and allergies.

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

SCOTCH 1oz

GLENFIDDICH 12 YR 12

GLENLIVET 12 YR 12

BOWMORE 12 YR 12

GLENMORANGIE 10 YR 13

JOHNNIE WALKER
BLACK 12 YR 13

TALISKER 10 YR 17

LAGAVULIN 16 YR 20

OBAN 14 YR 20

MACALLAN 12 YR 22

BOURBON 1oz

BASIL HAYDEN 10⁵⁰

BULLEIT 9⁵⁰

MAKER'S MARK 10⁵⁰

AMARO 1oz

MONTENEGRO 9

COGNAC 1oz

COURVOISIER V.S.O.P 15

WHISKIES 1oz

LOT NO 40 10²⁵

SUNTORY HIBIKI 24

RUM 1oz

FLOR DE CAÑA 12 YR 9⁵⁰

DIPLOMÁTICO MANTUANO 12

TEQUILA 1oz

PATRON SILVER 12

DEL MAGUEY 12

FLECHA AZUL REPOSADO 14

CASAMIGOS BLANCO 14

CASAMIGOS REPOSADO 16

CLASE AZUL REPOSADO 36

DON JULIO 1942 AÑEJO 39

PORT / ICE WINE

TAYLOR FLADGATE 10 YR 12

PARADISE RANCH ICE WINE
CABERNET FRANC 14