

VISTA 18

RESTAURANT + LOUNGE

WINE + DINE 2-COURSES + BOTTLE OF WINE \$115 (PER 2 GUESTS)

WINE

PROSECCO

pergolo, DOCG, Treviso, ITA

SAUVIGNON BLANC

mission hill family estate, Okanagan Valley, BC

PINOT GRIS

stag's hollow, Skaha Bench, BC

ROSÉ

gray monk, Okanagan Valley, BC

PINOT NOIR

red rooster, Similkameen Valley, BC

ENTRÉE

ROASTED SPICED CAULIFLOWER v/gf

red pepper hummus,
almond raisin rice cake,
marinated zucchini

KUTERRA STEELHEAD SPAGHETTINI

spring pea cream sauce, fresh peas,
preserved lemon, pecorino

SESAME TUNA gfo

cauliflower wasabi purée, asparagus,
korean chili hoisin sauce

HOUSE SMOKED PORK RIBS gf

crispy shattered herb potato's, black garlic bbq,
farm fresh vegetables

DESSERT

WHITE CHOCOLATE LEMON CHEESECAKE gfo

cinnamon roll crust, Italian meringue

ROOT BEER FLOAT BRÛLÉE gfo

pop rocks, chocolate tuille

TRUFFLE TASTER gfo

selection of milk, dark + white truffles

FRESH BAKED COOKIE + ICE CREAM SCOOP

Cookie: double chocolate, oatmeal raisin, white
chocolate macadamia, or peanut butter

Ice Cream: made in-house, rotating selection

gf gluten friendly
gfo gluten friendly option
v vegetarian

Split Charge of \$5 will be applied per plate

Authentic · Local · Elevated