

KINGFISHER

RESTAURANT LOUNGE



Caesar Salad

baby gem lettuce, focaccia croutons, Grana Padano, oven-dried tomatoes, lemon-caper vinaigrette

16

Greens and Grains Salad

spinach, arugula, quinoa, hemp hearts, seeds, dried cranberries, apple cider vinaigrette

16

Fig and Fennel Salad

roasted pears, figs, grilled fennel, arugula, goat cheese, balsamic vinaigrette

18

Add grilled chicken or sautéed garlic prawns to any of our salads for \$8

Roasted Mushroom Soup

puffed wild rice, goat cheese cream

12

Cauliflower Pakoras

smoked paprika and cumin, dill yogurt sauce

13

Harvest Flatbread

roasted butternut squash, caramelized onions, Grana Padano, crispy sage

17

Crispy Squid

Togarashi aioli, toasted nori, burnt lemon

17

Rosstown Farms Chicken Wings

choice of honey-hot, ginger-soy glaze, Cajun spice, or roasted garlic-and-honey

17

Truffle Fries

house-cut Kennebec potatoes, fresh herbs, Grana Padano, truffle essence, chipotle aioli

12

With a focus on locally sourced ingredients, our food & beverage team produces healthy yet gourmet dishes, a blend of classic cuisine with a West Coast influence and our own Kootenay flair.

Chef Nicholas Allan and Sommelier Aidan McLaren-Caux present the best of our region for your enjoyment.

Bon appétit!

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Our burgers and sandwiches are served with your choice of house-made fries or green salad, or substitute for any of our specialty salads or soup for \$4. Add to any burger: white cheddar, bacon, or sautéed mushrooms for \$3 each

Beef Burger

in-house-ground Angus beef, lettuce, tomato, pickled red onion, pickles, chipotle aioli

17

Chicken Burger

house-made whisky-BBQ sauce, coleslaw, chipotle aioli

17

Vegetarian Burger

house-made falafel patty, lettuce, tomato, pickled red onion, pickles, tahini sauce

16

Reuben Sandwich

corned beef, sauerkraut, Mount Moriarty gruyere, grainy Dijon aioli

17

Daily Features

ask about our daily features

Baked Three Cheese Orecchiette

smoked cheddar, Fior di Latte, Grana Padano, panko crust, garlic baguette

22

Moroccan Curry

*chickpeas, potatoes, yams, tomatoes, eggplant, lemon and dill yogurt sauce,
jasmine rice pilaf, grilled naan bread*

19

Add grilled chicken, sautéed garlic prawns, or roasted chorizo sausage for \$8

Fish 'n' Chips

two pieces of panko-encrusted Ling Cod, hand-cut fries, green cabbage slaw, house-made tartar sauce

24

Thai Lettuce Wrap

braised Rosstown Farms chicken, bell peppers, ginger, garlic, cilantro, Thai peanut dipping sauce

17

Gluten Free



Gluten Free Option



Vegetarian



Vegan Option

