

CHAOS

Bistro Dinner Menu

For The Table

GF V **MARINATED ITALIAN OLIVES** 11
Lemon | Coriander | Chili | Thyme
SUGGESTED PAIRING | SX IMAGINE

GF VG **PAPAS FRITAS** 12
V^o
Baby Potatoes | Roasted Garlic Aioli
Argentinian Chimichurri
SUGGESTED PAIRING | CHARDONNAY

GFO **GARLIC PRAWNS** 22
Calabrian Chili | Garlic Butter
Warm Ciabatta
SUGGESTED PAIRING | RIESLING

GFO **BC ROCKFISH CEVICHE** 17
Grapefruit | Cucumber | Cilantro | Jalapeño
Spiced Corn Chips
SUGGESTED PAIRING | VAMPATA ROSÉ

GFO V^o **ROASTED EGGPLANT HUMMUS** 14
Grassfed BC Yogurt | Calabrian Chili
Mint Infused Olive Oil | Grilled Lemon
Fresh Naan
SUGGESTED PAIRING | PINOT GRIS

GFO VGO **ANTIPASTI PLATTER** 39
Local & International Cheeses | Hummus
Two Rivers Red Wine Chorizo | Rad Jamz Pickles
Italian Olives | Marinated Artichoke Hearts
Local Preserve | EXN Riesling Mustard | Crackers
SUGGESTED PAIRING | VAMPATA ROSÉ

Salads

GF VG **EXN SALAD** 18
V^o
Tanto Latte Feta | Pomegranate Vinaigrette | Fennel
Tea Pickled Cherry | Sunflower Crumble
Add Forno Roasted Chicken Thigh \$8 **GF DF**
SUGGESTED PAIRING | PINOT NOIR

GF VG **NIÇOISE SALAD** 20
V^o
Seared BC Albacore Tuna | Olive | Caper | Tomato
Marinated Egg | Green Beans | Dijon Vinaigrette
SUGGESTED PAIRING | PINOT GRIS

Pasta

GFO **PRAWN GEMELLI** 40
Chardonnay & Basil Cream Sauce | Roasted Garlic
Spinach | Lemon | Brown Butter Crumble
SUGGESTED PAIRING | PRIVATA CHARDONNAY

GFO **FRASER VALLEY PORK RAGÙ & PENNE** 37
Pecorino Romano | Confit Tomato | Baby Greens
SUGGESTED PAIRING | MERLOT

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Mains

- GFO PAN ROASTED FARMCREST CHICKEN BREAST 38**
Warm Grain Salad | Carrot & Miso Puree
Grilled Bok Choy | Soy Pickled Mushroom
Sherry Vinaigrette
SUGGESTED PAIRING | PINOT NOIR
- GRILLED HERITAGE ANGUS BEEF BAVETTE (7OZ) 49**
Smoked Mashed Potato | 'Imagine' Bearnaise
Swiss Chard | Beans | Salsa Verde | Crispy Potato
SUGGESTED PAIRING | NIGHT

Pizza

- GFO ITALIAN FENNEL SAUSAGE 30**
Crushed Tomato Sauce | Tanto Latte Mozzarella
Pepperoncini | Red Onion
SUGGESTED PAIRING | PINOT NOIR
- GFO FORNO ROASTED CHICKEN 32**
Strawberry BBQ Sauce | Tanto Latte Mozzarella
Black Pepper Aioli | Grilled Onion
SUGGESTED PAIRING | XXX VIOGNIER
- GFO VG CAPRESE 29**
Crushed Tomato Sauce | Tanto Latte Bocconcini
Preserved Tomato | Smoked Balsamic
Basil Pistou | Extra Virgin Olive Oil
SUGGESTED PAIRING | PINOT NOIR
- Add Two Rivers Pepperoni \$5*
Add Garlic Roasted BC Mushrooms \$5
Gluten Free Crust \$3
Vegan Cheese \$2

Dessert

- GFO VG SALTED CHOCOLATE & COCONUT CUSTARD 12**
Ice Wine Macerated Strawberries
Strawberry compote | Coconut Mousse
Orange Poppyseed Crumble
SUGGESTED PAIRING | ICE WINE
- VANILLA CHEESECAKE 13**
Apricot Coulis | Rosé Jellies
Sweet Pickled Stone fruit | Crispy Meringue
SUGGESTED PAIRING | VAMPATA ROSÉ
- ARTISAN CHEESE PLATE TO SHARE 25**
Local Preserves | Crackers | Dried Fruit
- RIESLING ESTATE ICEWINE 18' 14 | 55**
100% Estate Grown | Bright Aromas of Mango,
Pear & Honey