



## evening menu

ETHICAL. SUSTAINABLE. NATURAL.

### to start

#### beet & citrus salad with whipped goat cheese - 18

cider marinated beets, walnuts, apple chips, greens, (VG)

*storm's perfect pairing: joie noble blend*

#### summer corn chowder - 12

sweet organic corn, smoked pork, gouda

*storm's perfect pairing: little engine chardonnay*

#### charcuterie platter to share - 39

smoked bison, venison, wild boar pate, canadian artisan cheeses, lodge preserves, crackers and sourdough

*storm's perfect pairing: quail's gate pinot noir*

### entrées

#### crispy summer risotto medallions - 33

fresh tomato sauce, basil pesto, sweet peas, summer vegetables, parmesan, (GF) (VG)

*storm's perfect pairing: stag's hollow tempranillo*

#### wild salmon tacos - 24

three organic sprouted corn shells, ocean wise blackened salmon, peach & grilled corn slaw, smokey crema

*storm's perfect pairing: hoyne "hoyner" pilsner*

#### carmen creek bison short ribs - 39

cherry port sauce, roasted baby potatoes

*storm's perfect pairing: black sage cabernet sauvignon*

### burgers

*served with salad OR chowder*

*organic bun, garlic aioli, our own roasted rhubarb BBQ sauce, house pickled onions, dills & greens*

#### veggie burger - 24

smokey yam & black beans, cashew cheese

*storm's perfect pairing: village golden ale*

#### game burger - 24

bison & elk, gouda, bacon

*storm's perfect pairing: tofino hoppin' IPA*

An 18% Service Fee will be Added to all Room Service Orders

V= Vegan, VG=Vegetarian, GF= Gluten Free



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