FRIND

FOOD + DRINK

SHAREABLES

House Fries G V — 10
Golden crispy fries, lightly seasoned

Cajun Fries G V — 12
Crispy fries tossed in our house Cajun spice blend, served with house chipotle aioli

Truffle Fries G V — 16
Crispy fries finished with shaved parmesan, fresh parsley, and house garlic aioli

Add-On Dips — $2 each
House-made Garlic Aioli • Chipotle Aioli • Hot Honey • Ranch • Caesar

Focaccia Trio V — 12
Fresh-baked house focaccia served warm with extra virgin olive oil and aged balsamic

Hummus & Olive Board V — 26
House-made hummus, marinated olives, pickled vegetables, roasted nuts, warm focaccia, and artisan crackers

Whipped Ricotta V — 18
Fresh whipped ricotta with local honey, olive oil, seasonal berries, and warm house focaccia

Charcuterie Board — 38
A chef's selection of cured meats, artisan cheeses, house pickles, marinated olives, roasted nuts, house mustard, fruit compote, warm focaccia, and crackers

Cheese Board V — 33
Local and imported cheeses with house pickles, marinated olives, roasted nuts, house mustard, fruit compote, warm focaccia, and crackers

Burrata V — 32
Locally crafted burrata with heirloom tomatoes, marinated olives, fresh basil, olive oil, balsamic glaze, warm focaccia, and crackers

Shrimp Cocktail G — 20
Chilled poached shrimp (6) with house cocktail sauce and fresh lemon

Steamed Mussels — 32
Fresh mussels simmered in a white wine pesto broth with sweet peppers, onions, warm focaccia, and lemon

WOODFIRE OVEN PIZZA

Margherita — 24
San Marzano tomato sauce, fresh local bocconcini, mozzarella, hand-torn basil, and balsamic glaze

Prosciutto — 28
San Marzano tomato sauce, sliced prosciutto, sweet pineapple, mozzarella, hot honey drizzle, and chili flakes

Three Meat — 30
San Marzano tomato sauce, mozzarella, local pepperoni, salami, chorizo, pickled jalapeño, and red onion

Vegetable — 26
San Marzano tomato sauce, mozzarella, artichoke hearts, roasted garlic, olives, blistered tomatoes, fresh arugula, and balsamic glaze

Roasted Chicken — 30
House tomato basil pesto, roasted chicken, mushrooms, sweetie drop peppers, mozzarella, and balsamic glaze

Truffle Mushroom — 55
Creamy béchamel, wild mushrooms, shaved black truffle, caramelized onions, mozzarella, parmesan reggiano, truffle oil, and parsley

Shrimp & Feta — 32
House tomato pesto, baby shrimp, red onion, feta, roasted tomatoes, and fresh pea shoots

Pulled Pork — 30
San Marzano tomato sauce, slow-braised BBQ pulled pork, sweetie drop peppers, red onion, cheddar, and BBQ drizzle

PIZZA UPGRADES

Gluten-free crust 6
Vegan Cheese 4
Extra Cheese 4

Add Meats — $5 each
Pepperoni • Salami • Chorizo • Prosciutto • Chicken • Pulled Pork • Shrimp

Add Vegetables — $3 each
Mushrooms • Olives • Red Onion • Jalapeño • Roasted Garlic • Artichokes • Arugula • Roasted Tomato • Pineapple

Add Dips — $2 each
House-made Garlic Aioli • Chipotle Aioli • Hot Honey • Ranch • Caesar

3725 BOUCHERIE RD
WEST KELOWNA, BC

HANDHELDS

Served with House Fries or Garden Green Salad
Upgrade to Caesar Salad 3
Upgrade to Truffle Fries 4
Gluten-free bun 3

Chuck Burger — 28
Housemade chuck patty, crispy bacon, aged cheddar, garlic aioli, lettuce, tomato, pickle, and onion

Truffle Mushroom Burger — 36
Housemade chuck patty, truffled mushrooms, creamy brie, crispy onions, garlic aioli, and arugula

Chicken Club Ciabatta — 28
Grilled chicken breast, bacon, cheddar, pesto aioli, roasted tomato, and crisp lettuce on fresh ciabatta

Schnitzel Burger — 28
Crispy pork schnitzel, Dijon aioli, fresh slaw, and pickle on a pretzel bun

Pulled Pork Sandwich — 26
Slow-braised BBQ pulled pork, chipotle aioli, house slaw, pickle, and toasted ciabatta

Steak Sandwich — 35
Grilled 6oz sirloin on toasted house focaccia with Dijon aioli, caramelized onions, and arugula

PASTA

Fettuccine Alfredo V — 25
Fresh fettuccine in a rich garlic cream sauce with shaved parmesan and parsley

Penne Arrabbiata — 30
Penne tossed with bell peppers, onions, chorizo, spicy arrabbiata sauce, fresh basil, and shaved parmesan

Seafood Penne — 40
Penne with shrimp, scallops, and mussels in a roasted garlic pesto white wine sauce, finished with fresh herbs and lemon

Add Protien
Chicken $10 • Prawns (6) $12 • Salmon $13 • Steak (6oz) $15

SALADS & BOWLS

Steak Salad G — 35
Grilled 6oz sirloin over fresh greens with roasted pear, beets, candied pecans, blue cheese, and roasted shallot vinaigrette

Caesar Salad V — 18
Crisp romaine hearts, house Caesar dressing, garlic croutons, shaved parmesan, and lemon

Garden Green Salad G V — 16
Fresh greens with cucumber, tomato, dried cranberries, and roasted shallot vinaigrette

Tomato Bocconcini G V — 24
Heirloom tomatoes, local bocconcini, sweet cipollini onions, toasted pine nuts, fresh basil, olive oil, and balsamic glaze

Salmon Bowl G — 32
Seared salmon over quinoa and lentils with greens, cucumber, carrot, avocado, radish, lemon basil vinaigrette, and pea shoots

Mediterranean Bowl G — 30
Warm quinoa and lentils topped with grilled chicken breast, cucumber, tomato, fresh greens, house hummus, tzatziki, olives, and feta

Add Protien
Chicken $10 • Prawns (6) $12 • Salmon $13 • Steak (6oz) $15

G - GLUTEN SMART **V - VEGETARIAN**

While we do our best to accommodate gluten sensitivities, our kitchen is not gluten-free and cross-contamination may occur. We cannot guarantee any item is completely free of gluten—please inform your server of any dietary restrictions before ordering.

Your safety and satisfaction are important to us!