

THE CORNERSTONE BAR & RESTAURANT

Weekend Features October 18th-20th

Draught: Samuel Adams Octoberfest

\$7.50 Hearty malts for a deep, smooth flavor of caramel, creating a brew that's perfect for the season

Cocktail: Gin fashioned

\$9 The Botanist gin, dry vermouth, maple syrup, orange bitters

Starter: Fritto Misto

\$13 Battered prawns, trout, sweet potato, zucchini, red pepper, charred lemon aioli, tomato basil salad

Egg Dish: Tartine

\$10 Corned beef, onion, wild mushroom, cheddar cheese sauce, two fried eggs

Pasta: Vermicelli

\$18 Kimchi, bean sprouts, beef, Gochujang sauce

Main: Osso Bucco

\$18 Tomato braised veal shank, risotto Milanese

Cheesecake: Pumpkin Chocolate Cinnamon Blackberry

www.thecornerstonewpg.ca 204 505 7772 eat@thecornerstonewpg.ca
[@cornerstonewpg](https://www.instagram.com/cornerstonewpg)

Cornerstone Weekly Features

Daily from 4-6 pm & from 12-2am

Bushmills Irish Whiskey; enjoy neat or on the rocks	\$4
Bushmills Old Fashioned; 1.5oz Orange Old Fashioned	\$6
Steak Bites; marinated petit tender, with Sriracha aioli	\$10
Pints of Okanagan Springs craft beers	\$4

Current selection of Okanagan Springs on tap
1516 Lager / Pale Ale / Big White IPA

TGIM Oyster Monday's from 4 pm

Village Bay oysters	\$1.5
Bottles of Cava	\$24
Glasses of Cava	\$6
Bottles of Steinlager	\$5
Negroni Cocktails	\$8

Daily from 11am through to 2am

Feature Soup	m/p
Feature Egg Dish	m/p
Feature Pasta	m/p

Every Thursday through to Saturday, starting from 6pm onward, we feature specially prepared - off the menu appetizers, main dishes & cocktails for your enjoyment

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