

THE CORNERSTONE BAR & RESTAURANT

Weekend Features December 7th- 9th

Draught: Sam Adams Harvest Hefe

\$6.75 Slightly sweet mixed with hints of clove, cinnamon & nutmeg

Cocktail: Maraschino Sour

\$9.50 Bulliet Rye, Maraschino Liqueur, Citrus & Egg White

Starter: House Made Potato Gnocchi

\$13 Served with roasted butter nut squash & sweet potato, whipped beet ricotta, candied walnuts, sage, chives & brown butter

Egg Dish: Potato Latkes

\$13 Served with two poached eggs, corned beef & hollandaise

Pasta: Kimchi Pad Thai

\$16 Vermicelli, kimchi, chicken, cilantro & sesame seeds

Main: Halibut

\$25 Served with mussels, rice, charred scallion, braised daikon, miso butter sauce, shallot & crispy ginger

Cheesecake: Peanut Butter Chocolate Chip Espresso Almond

www.thecornerstonewpg.ca 204 505 7772 eat@thecornerstonewpg.ca
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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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