

THE CORNERSTONE BAR & RESTAURANT

Weekend Features May 18th – 20th

Draught: Boundary Amber Ale (CND)

\$6.25 Slightly sweet amber ale with roasted & caramel malt complexity.

Cocktail: Side Car

\$9 Brandy, Cointreau, Sugar & Lemon

Starter: Duck Rilette

\$14 Served with sour dough, sour cherry compote, blue cheese mousse, candied walnuts, pickled green beans & arugula salad

Egg Dish: Frittata

\$15 Chicken, bacon, red pepper, onion & pea shoots, topped with hot sauce, blue cheese, bbq sauce & scallions

Pasta: Linguine

\$16 Bacon, mussels, corn & onion in a roasted garlic cream sauce, topped with smoked paprika, pea shoots & green onions

Main: Pickerel

\$20 Crisp cornmeal pickerel, sautéed fiddleheads, farro risotto, charred tomato relish & parsnip chips

Cheesecake: Chocolate Espresso

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

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