

THE CORNERSTONE BAR & RESTAURANT

Weekend Features November 16th – 18th

Draught: Fresh Hopped Harvest Ale (MB)

\$6.50 Variety of grains and locally grown hops, creating spicy & light leafy notes

Cocktail: White Lady

\$9 Boodles Gin, Cointreau, Lemon, Egg Whites

Starter: Beet Salad

\$12 Marinated beets tossed in orange white balsamic vinaigrette, compressed orange, goat cheese fritter, arugula & candied walnuts

Egg Dish: Pork Fried Rice

\$16 Served with mushrooms, onion, two fried eggs, pork spring roll, sesame seeds, cilantro, pickled onion & cucumber

Pasta: House Made Pappardelle

\$18 Calamari, wild mushrooms, spinach, parmesan broth & shallot, in a spicy tomato sauce, topped with basil and parmesan

Main: Steamed Halibut

\$28 Served with manila clams, wild mushrooms, asparagus, mashed potatoes, crispy bacon, tobiko & cava butter sauce

Cheesecake: Cinnamon Baileys

Blackberry White Chocolate

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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@cornerstonewpg