

THE CORNERSTONE BAR & RESTAURANT

Weekend Features April 19th- 21st

Draught: Hazey Whaler IPA (MB)

\$7.50 Tropical and citrus notes followed by a touch of bitterness

Cocktail: Spring Thyme

\$9.25 Gin, Thyme, Sugar, Cava

Starter: Fried Sweet Bread

\$12 Served with roasted kabocha, celery root, kabocha purée, brown butter hollandaise & pumpkin seeds

Egg Dish: Frittata

\$15 Soppressata, red onion, black olives, basil, tomato sauce & fresh mozzarella

Pasta: Spaghetti

\$18 Pancetta, prawns, onion, green peas, garlic, parmesan, cracked pepper, egg yolk & parsley

Main: Tournedos Rossini

\$22 Clod steak, parsnip purée, baby carrot, asparagus, wild mushrooms, foie gras & toasted croutons

Cheesecakes: Strawberry Goat Cheese

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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
