

THE CORNERSTONE BAR & RESTAURANT

Weekend Features January 17th- 19th

Draught: Little Brown Jug 1919

\$7.50 Spicy and herbal aromas paired with malt flavours give a dry and well balanced finish

Cocktail: Jalapeno Margarita

\$9 1800 Gold Tequila, Cointreau, Pickled Jalapeno, Lime

Starter: Chicken Fried Steak Poutine

\$14 Sautéed mushrooms in a herbed white country gravy

Egg Dish: Eggs Benedict

\$17 Herbed rosti, cuban pork, wild mushrooms, kale, and poached eggs topped with hollandaise, gherkins and grainy dijon

Pasta: Chili Penne

\$16 Ground beef, kidney beans, corn, onion, celery, carrot, jalapeno, ancho chilies, tomato sauce, topped cheddar & green onion

Main: Bigos

\$19 Braised beef, corned beef, lamb sausage, wild mushrooms, baby potatoes, brined cabbage, leek, tomato, and onion in a red wine au jus. Served with gremolata, pickled mustard and toasted baguette.

Dessert: Chocolate Tart

\$8.50 Dark chocolate tart with salted almond brittle, orange curd & coulis

Cheesecake: Chocolate Espresso Ginger Pumpkin

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 House Beers

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
