

THE CORNERSTONE BAR & RESTAURANT

Appetizers

Spring Rolls	Vietnamese fried spring rolls, pork, carrots, cabbage, rice noodles served with nuoc cham & Sriracha (gfo)	10
Steak Bites	marinated petite tender with Sriracha aioli	13
Chicken Wings	hot / honey garlic / five spice salt (gfo)	12
Mussels	red onion, celery, grape tomato, chili ginger-lime coconut cream, carrot & cilantro (gf)	15
Hummus	lemon white bean hummus, crudité, crackers, crostini (gfo)	11
Cheese Plate	three cheese varieties, bacon jam, tomato jam, candied walnuts, crackers & crostini	15
Tostada	frijoles stuffed corn tortilla, guacamole, corn, tomato, pepper-jack cheese, jalapeno, lime crema, hot sauce, lettuce (gf)	9
Calamari	sautéed corn, jalapeños, shallots, cilantro	12

Soups & Salads

Chickpea Soup	chickpea, topped with guacamole, crispy quinoa & chili oil (gfo)	6.5
Soup of the Day	prepared fresh daily	7
Broccoli Salad	broccoli, pequinillo pepper, red onion, almonds, greens, lemon-garlic dressing, parmesan (gf)	12
Quinoa Salad	tomato, cucumber, romaine, bell pepper, red onion, feta, croutons, red wine vinaigrette (gfo)	12
Mixed Greens	romaine, spinach, cucumber, tomato, pumpkin seeds mustard vinaigrette (gf)	10
Caesar Salad	romaine, arugula, spinach, croutons, crispy capers, vegan Caesar dressing (gfo)	11

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Mains

Thai Beef Salad	tenderloin steak, greens, bean sprouts, radish, tomato, carrot, green onion, cilantro, mint, cashews, lime vinaigrette (gf)	18
Lamb Shank	risotto, mushroom, spinach, red wine sauce, gremolata (gfo)	18
Butter Chicken	basmati, crispy chickpeas, naan, cilantro mint chutney (gfo)	16
Pork Belly	poached egg, pickled vegetables, adobo sauce, rice (gf)	14
Arctic Char	classic Niçoise salad (gfo)	18
Feature Pasta	prepared fresh daily	M/P
Feature Egg Dish	prepared fresh daily	M/P

Burgers & Sandwiches

All sandwiches are served with choice of fries, mixed greens or soup

Papa Gorgeous	Greek style burger, tzatziki, feta, lettuce, tomato & pickled red onion on a soft white burger bun (gfo)	13
The Cornerstone	beef patty, bacon, Bothwell cheddar, 4 types of onion & roast garlic aioli on a soft white burger bun (gfo)	14
Steak Sandwich	tenderloin steak, sautéed mushrooms, chimichurri & a fried egg, served open-faced on ciabatta (gfo)	18
Veggie Burger	butternut squash-black bean & rice patty, apple, greens, pickled jalapeno, pickled red onion & tomato jam (gfo)	13
KFC Banh Mi	killer fried chicken, pickled veg, cilantro, Sriracha & mayo (gfo)	15
Kimchi Reuben	Kimchi, corned beef, Swiss cheese, fancy sauce, sour dough	14

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Dessert Cocktails (1.5oz)

Blueberry Tea 8.5

Grand Marnier, Amaretto,
Yorkshire black tea

Irish Coffee 8.5

Jameson Irish Whiskey, Americano,
raw sugar & whipped heavy cream

Baileys Vanilla Cinnamon Latte 8.5

Honey Lavender London Fog 8.5

anise-lavender infused honey with
Amaretto in an Earl Grey tea latte

Desserts

Butter Tart 7

housemade butter tart,
whipped cream, berry coulis

Lemon Tart 7

lemon curd in shortbread crust,
lavender whipped cream, berry coulis

Feature Cheesecake 8.5

Crème Brulee (gf) 6

Coffee & Tea

Coffee or Tea 2.5

Hot Chocolate 3.5

Cappucino or Latte 3.5

*almond milk available on request

Espresso 2.25

Extra espresso shot 1

Americano 2.5

Oyster Monday's from 4 pm #TGIM

\$1.50 per shuck ***\$6.00 glass of Cava***

\$5.00 Steinlager ***\$24.00 bottle of Cava***

\$8.00 Negroni

Beers & Bites 4-6pm & 12-2am daily

\$ 4 pints of Okanagan Springs

\$ 6 Bushmills Irish Whiskey Old Fashioned

\$10 Steak Bites with Sriracha aioli

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Reds		5 oz.	8 oz.	Bottle
Autoritas Cabernet Sauvignon	Chile	7.25	10.5	26
McGuigan Shiraz	Australia	7.75	12.5	31
Castillo del Moro Tempranillo/Syrah	Spain	7	10	25
Casa Silva Carmenere	Chile	9	14.5	35
Bianchi Malbec	Argentina	8	13	32
EnvyFol G.S.M	France			35
Stark Raving Red Blend	USA			36
Crios Malbec	Argentina			40
Meander Merlot/Shiraz	South Africa			34
Whites				
Castillo del Moro Sauvignon Blanc	Spain	7	10	25
Elsa Bianchi Torrontés	Argentina	7.75	12.5	31
Monte Carbonero Chardonnay/Verdejo	Spain	7.5	11.5	28
Willowglen Gewürztraminer/Riesling	Australia	7.75	12.5	31
Vigneti Del Sole Pinot Grigio	Italy	8.75	14.5	34
Villa Maria Sauvignon Blanc	New Zealand	9.75	15.5	39
Rose				
L'Orangerie Rose	France	8.25	13	32
Sparkling				
Villa Conchi Cava	Spain	8		29
Pascual Toso Brut	Argentina			32

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Cocktails

All of our cocktails are 1.5 ounces of premium liquor

Smoked Pimms Cup	8	Mango Sangria	9.25
Pimms No.1, hickory – cayenne infused ginger syrup, cucumber & citrus		Captain Morgan White Rum, Brandy, mango & orange juice, topped with red wine	
White Cross	9.25	The Wanderlust	9
SKYY Blood Orange Vodka, St. Germain, fresh lemon/lime-ade		Bulleit Bourbon, lemongrass – ginger infused honey, lime juice	
Pomegranate Blood Orange Margarita	9	Sage Citrus Sour	9.25
1800 Reposado Tequila, Cointreau, pomegranate, blood orange, salt rim		Gordons Gin, St Germain, sage, lemon, sugar, orange bitters	
Gin Ricky	9.5	The Village	9
Tanqueray Rangpur Gin five-spice cherry syrup, fresh lime juice, soda water		A Bulleit Rye Old Fashioned with star anise- lavender infused honey, bitters	

Bottled Beer

Domestic	5.25	Imported	6.25	Big Bottles & Cans	
Standard		Steinlager (N.Z.)		Estrella (SPN)	6.75
Alexander Keith's		Carlsberg (DEN)		Granville Summer Ale (CAN)	6.75
Kokanee		Stella Artois (BEL)		Glutenburg pale (CAN) (gf)	6.75
Budweiser		Pacifico (MEX)		Kilkenny (IRL)	6.75
Michelob Ultra		Savanna Dry Cider (Z.A)		Ephemere Apple (QUE)	12.5
Bulldog Amber		Mongozo Buckwheat (NED) (gf)		Estrella Damm Inedit (SPN)	14.5

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Draught Beer

Domestic Lagers

5.75

Pabst Blue Ribbon “PBR”
Coors Banquet
Sleeman Original
Sleeman Honey Brown Lager

Eastern Canada Craft

6.5

Sleeman Railside Session Ale (ONT)
Barking Squirrel (ONT)
HopBot IPA (ONT)
Creemore Springs Premium Lager (ONT)
Blanche de Chambly (QUE)
Tout Le Monde (QUE)
Boundary Ale (NB)

Western Canada Craft

6.5

Okanagan Springs 1516 (BC)
Okanagan Springs Pale Ale (BC)
Okanagan Springs Honey Kolsch (BC)
Granville Island Lions Summer Ale (BC)

Close to Home

St. James Pale Ale (MB) **5.75**
Little Scrapper IPA (MB) **5.75**
Barn Hammer (MB) **7.5**
Torque (MB) **7.5**
Little Brown Jug (MB) **7.5**

Imported

Sam Adams Seasonal (USA) **6.75**
Guinness (IRL) **7.5**
Hop House 13 Lager (IRL) **7.5**
Kronenbourg 1664 Blanc (FRA) **7.5**
Kronenbourg 1664 Lager (FRA) **7.5**
Krombacher Dark (GER) **7.5**
Sapporo (JPN) **6.75**

Cider

6.75

Somersby (DK) (gf)