

# THE CORNERSTONE BAR & RESTAURANT

## Appetizers

<b>Spring Rolls</b>	Vietnamese fried spring rolls, pork, carrots, cabbage, rice noodles served with nuoc cham & Sriracha <b>(gfo)</b>	<b>10.00</b>
<b>Steak Bites</b>	marinated petite tender with Sriracha aioli	<b>13.00</b>
<b>Chicken Wings</b>	hot / honey garlic / five spice salt <b>(gfo)</b>	<b>12.00</b>
<b>Mussels</b>	chorizo, corn, fingerling potato, grape tomato, tomato broth & cilantro <b>(gf)</b>	<b>17.00</b>
<b>Bean Dip</b>	spicy habanero black bean dip served warm with tortilla chips (gfo)	<b>12.00</b>
<b>Cheese Plate</b>	three cheese varieties, bacon jam, tomato jam, candied walnuts, crackers & crostini	<b>15.00</b>
<b>Tostada</b>	frijoles stuffed corn tortilla, guacamole, corn, tomato, pepper-jack cheese, jalapeno, lime crema, hot sauce, lettuce <b>(gf)</b>	<b>9.00</b>
<b>Calamari</b>	sautéed corn, jalapeños, shallots, cilantro	<b>12.00</b>

## Soups & Salads

<b>Chickpea Soup</b>	chickpea, topped with guacamole, crispy quinoa & chili oil <b>(gfo)</b>	<b>6.50</b>
<b>Soup of the Day</b>	prepared fresh daily	<b>7.00</b>
<b>Chickpea, Lentil &amp; Farro Salad</b>	cucumber, grape tomato, red onion, arugula, toasted sunflower seeds, lemon garlic vinaigrette (gfo)	<b>12.00</b>
<b>Quinoa Salad</b>	tomato, cucumber, romaine, bell pepper, red onion, feta, croutons, red wine vinaigrette <b>(gfo)</b>	<b>12.00</b>
<b>Mixed Greens</b>	romaine, spinach, cucumber, tomato, pumpkin seeds, mustard vinaigrette <b>(gf)</b>	<b>10.00</b>
<b>Caesar Salad</b>	romaine, arugula, spinach, croutons, crispy capers, vegan Caesar dressing <b>(gfo)</b>	<b>11.00</b>

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## Mains

<b>Soba Noodle Salad</b>	sliced chilled steak, red pepper, carrot, red onion, arugula green onion, sesame seeds, cilantro, spicy chilli crisp	<b>16.00</b>
<b>Lamb Shank</b>	risotto, mushroom, spinach, red wine sauce, gremolata (gfo)	<b>18.00</b>
<b>Butter Chicken</b>	basmati, crispy chickpeas, naan, cilantro mint chutney (gfo)	<b>16.00</b>
<b>Pork Belly</b>	poached egg, pickled vegetables, adobo sauce, rice (gf)	<b>14.00</b>
<b>Arctic Char</b>	sautéed vegetables, fingerling potato, saffron-tamarind nage (gf)	<b>18.00</b>
<b>Feature Pasta</b>	prepared fresh daily	<b>M/P</b>
<b>Feature Egg Dish</b>	prepared fresh daily	<b>M/P</b>

## Burgers & Sandwiches

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

<b>Papa Gorgeous</b>	Greek style burger, tzatziki, feta, lettuce, tomato & pickled red onion on a soft white burger bun (gfo)	<b>13.00</b>
<b>The Cornerstone</b>	beef patty, bacon, Bothwell cheddar, 4 types of onion & roast garlic aioli on a soft white burger bun (gfo)	<b>14.00</b>
<b>Steak Sandwich</b>	tenderloin steak, sautéed mushrooms, chimichurri & a fried egg, served open-faced on ciabatta (gfo)	<b>18.00</b>
<b>Veggie Burger</b>	butternut squash-black bean & rice patty, apple, greens, pickled jalapeno, pickled red onion & tomato jam (gfo)	<b>13.00</b>
<b>KFC Banh Mi</b>	killer fried chicken, pickled veg, cilantro, Sriracha & mayo (gfo)	<b>15.00</b>
<b>Kimchi Reuben</b>	Kimchi, corned beef, Swiss cheese, fancy sauce, sour dough	<b>14.00</b>

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## Dessert Cocktails (1.5oz)

**Blueberry Tea** 8.50

Grand Marnier, Amaretto,  
Yorkshire black tea

**Irish Coffee** 8.50

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

**Baileys Vanilla Cinnamon Latte** 8.50

**Honey Lavender London Fog** 8.50

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

## Desserts

**Butter Tart** 7.00

housemade butter tart,  
whipped cream, berry coulis

**Lemon Tart** 7.00

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

**Feature Cheesecake** 8.50

**Crème Brulee (gf)** 6.00

## Coffee & Tea

**Coffee or Tea** 2.50

**Hot Chocolate** 3.50

**Cappucino or Latte** 3.50

\*almond milk available on request

**Espresso** 2.25

**Extra espresso shot** 1.00

**Americano** 2.50

### ***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***

**\$ 4.00 Pints of Okanagan Springs**

**\$ 6.00 Bushmills Irish Whiskey Old Fashioned**

**\$10.00 Steak Bites with Sriracha aioli**

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<b>Reds</b>		<b>5 oz.</b>	<b>8 oz.</b>	<b>Bottle</b>
Autoritas <b>Cabernet Sauvignon</b>	Chile	<b>7.25</b>	<b>10.50</b>	<b>26.00</b>
McGuigan <b>Shiraz</b>	Australia	<b>7.75</b>	<b>12.50</b>	<b>31.00</b>
Castillo del Moro <b>Tempranillo/Syrah</b>	Spain	<b>7.00</b>	<b>10.00</b>	<b>25.00</b>
Casa Silva <b>Carmenere</b>	Chile	<b>9.00</b>	<b>14.50</b>	<b>35.00</b>
Bianchi <b>Malbec</b>	Argentina	<b>8.00</b>	<b>13.00</b>	<b>32.00</b>
EnvyFol <b>G.S.M</b>	France			<b>35.00</b>
The Grinder <b>Pinotage</b>	South Africa			<b>37.00</b>
Crios <b>Malbec</b>	Argentina			<b>40.00</b>
<b>Whites</b>				
Castillo del Moro <b>Sauvignon Blanc</b>	Spain	<b>7.00</b>	<b>10.00</b>	<b>25.00</b>
Elsa Bianchi <b>Torrontés</b>	Argentina	<b>7.75</b>	<b>12.50</b>	<b>31.00</b>
Monte Carbonero <b>Chardonnay/Verdejo</b>	Spain	<b>7.50</b>	<b>11.50</b>	<b>28.00</b>
Willowglen <b>Gewürztraminer/Riesling</b>	Australia	<b>7.75</b>	<b>12.50</b>	<b>31.00</b>
Vigneti Del Sole <b>Pinot Grigio</b>	Italy	<b>8.75</b>	<b>14.50</b>	<b>34.00</b>
Villa Maria <b>Sauvignon Blanc</b>	New Zealand	<b>9.75</b>	<b>15.50</b>	<b>39.00</b>
<b>Rose</b>				
L'Orangerie <b>Rose</b>	France	<b>8.25</b>	<b>13.00</b>	<b>32.00</b>
<b>Sparkling</b>				
Villa Conchi <b>Brut</b>	Spain	<b>8.00</b>		<b>29.00</b>
Jean-Louis Rosé <b>Brut</b>	France			<b>31.00</b>

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## Cocktails

*All of our cocktails are 1.5 ounces of premium liquor*

<b>Crimson &amp; Clover</b> Pimms No.1, basil, pomegranate, lime	<b>9.00</b>	<b>Broken Negroni</b> Campari, sweet vermouth, Cava	<b>9.25</b>
<b>White Cross</b> SKYY Blood Orange Vodka, St. Germain, fresh lemon/lime-ade	<b>9.25</b>	<b>The Wanderlust</b> Bulleit Bourbon, lemongrass – ginger infused honey, lime juice	<b>9.00</b>
<b>Spiced Sangria</b> Brandy, spiced rum, mulled wine sugar, lemon, red wine	<b>9.25</b>	<b>Sage Citrus Sour</b> Gordons Gin, St Germain, sage, lemon, sugar, orange bitters	<b>9.25</b>
<b>The Smooth Sailor</b> Sailor Jerry Rum, ginger sugar, lemon, egg whites	<b>9.00</b>	<b>The Village</b> A Bulleit Rye Old Fashioned with star anise- lavender infused honey, bitters	<b>9.00</b>

## Bottled Beer

<b>Domestic</b>	<b>5.25</b>	<b>Imported</b>	<b>6.25</b>	<b>Big Bottles &amp; Cans</b>	
Standard		Steinlager (N.Z.)		Estrella (SPN)	<b>6.75</b>
Alexander Keith's		Carlsberg (DEN)		Granville Summer Ale (CAN)	<b>6.75</b>
Kokanee		Stella Artois (BEL)		Glutenburg pale (CAN) (gf)	<b>6.75</b>
Budweiser		Pacifico (MEX)		Kilkenny (IRL)	<b>6.75</b>
Michelob Ultra		Savanna Dry Cider (Z.A)		Ephemere Apple (CAN)	<b>12.50</b>
Bulldog Amber		Mongozo Buckwheat (NED) (gf)		Estrella Damm Inedit (SPN)	<b>14.50</b>

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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

6.50

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

### Western Canada Craft

6.50

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

### Close to Home

Stir Stick Stout (MB) 5.75  
St. James Pale Ale (MB) 5.75  
Little Scrapper IPA (MB) 5.75  
Barn Hammer (MB) 7.50  
Torque (MB) 7.50  
Little Brown Jug (MB) 7.50

### Imported

Sam Adams Seasonal (USA) 6.75  
Surly Furious IPA (USA) 7.50  
Guinness (IRL) 7.50  
Hop House 13 Lager (IRL) 7.50  
Kronenbourg 1664 Blanc (FRA) 7.50  
Kronenbourg 1664 Lager (FRA) 7.50  
Sapporo (JPN) 6.75

### Cider

6.75

Somersby (DK) (gf)