

THE CORNERSTONE BAR & RESTAURANT

Appetizers

Spring Rolls	Vietnamese fried spring rolls, pork, carrots, cabbage, rice noodles served with nuoc cham & Sriracha (gfo)	10.00
Steak Bites	marinated petite tender with Sriracha aioli	13.00
Chicken Wings	hot / honey garlic / five spice salt (gfo)	12.00
Mussels	bacon, corn, fennel, roasted garlic cream (gf)	16.00
Bean Dip	spicy habanero black bean dip served warm with tortilla chips (gfo)	12.00
Cheese Plate	three cheese varieties, bacon jam, tomato jam, candied walnuts, crackers & crostini	15.00
Tostada	frijoles stuffed corn tortilla, guacamole, corn, tomato, pepper-jack cheese, jalapeno, lime crema, hot sauce, lettuce (gf)	9.00
Calamari	sautéed corn, jalapeños, shallots, cilantro	12.00
Chickpea Fritter	sweet garlic soy, spicy chili crisp, green onion (gf)	7.00

Soups & Salads

Chickpea Soup	chickpea, topped with guacamole, crispy quinoa & chili oil (gfo)	6.50
Soup of the Day	prepared fresh daily	7.00
Quinoa Salad	tomato, cucumber, romaine, bell pepper, red onion, feta, croutons, red wine vinaigrette (gfo)	12.00
Mixed Greens	romaine, spinach, cucumber, tomato, pumpkin seeds mustard vinaigrette (gf)	10.00
Caesar Salad	romaine, arugula, spinach, croutons, crispy capers, vegan Caesar dressing (gfo)	11.00

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Mains

Soba Noodle Salad	sliced chilled steak, red pepper, carrot, red onion, arugula green onion, sesame seeds, cilantro, spicy chili crisp	16.00
Lamb Shank	risotto, mushroom, spinach, red wine sauce, gremolata (gfo)	18.00
Butter Chicken	basmati, crispy chickpeas, naan, cilantro mint chutney (gfo)	16.00
Pork Belly	poached egg, pickled vegetables, adobo sauce, rice (gf)	14.00
Steelhead Trout	sautéed veg, fingerling potato, saffron-tamarind nage (gf)	15.00
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)	13.00
The Cornerstone	beef patty, bacon, Bothwell cheddar, 4 types of onion & roast garlic aioli on a soft white burger bun (gfo)	14.00
Steak Sandwich	tenderloin steak, sautéed mushrooms, chimichurri & a fried egg, served open-faced on ciabatta (gfo)	18.00
Veggie Burger	butternut squash-black bean & rice patty, apple, greens, pickled jalapeno, pickled red onion & tomato jam (gfo)	13.00
KFC Banh Mi	killer fried chicken, pickled veg, cilantro, Sriracha & mayo (gfo)	15.00
Porchetta Sandwich	Roasted pork shoulder, mayo, arugula, pickled onion, salsa verde & chicharrón (gfo)	15.00

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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

Dark Chocolate Pear Cake 7.00

Anise poached fig syrup and
honey lavender whipped cream

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

\$5.00 Steinlager

\$8.00 Negroni

\$6.00 glass of Cava

\$24.00 bottle of Cava

Happy Hour 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

\$10.00 Habanero black bean dip

\$ 8.00 8oz glasses of Castillo Del Moro

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

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Cocktails

All of our cocktails are 1.5 ounces of premium liquor

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

Bottled Beer

Domestic	5.25	Imported	6.25	Big Bottles & Cans	
Standard		Steinlager (N.Z.)		Estrella (SPN)	6.75
Alexander Keith's		Carlsberg (DEN)		Lone Pine IPA (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 (CAN)	12.50
Bulldog Amber		Mongozo Buckwheat (NED) (gf)		Estrella Damm Inedit (SPN)	14.50

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Draught Beer

Domestic Lagers	5.75	Close to Home	
Pabst Blue Ribbon “PBR”		Stir Stick Stout (MB)	5.75
Coors Banquet		St. James Pale Ale (MB)	5.75
Sleeman Original		Little Scrapper IPA (MB)	5.75
Sleeman Honey Brown Lager		Barn Hammer (MB)	7.50
		Torque (MB)	7.50
Eastern Canada Craft	6.50	Little Brown Jug (MB)	7.50
Sleeman Railside Session Ale (ONT)		Stone Angel (MB)	7.50
Barking Squirrel (ONT)			
Creemore Springs Premium Lager (ONT)		Imported	
Blanche de Chambly (QUE)		Sam Adams Seasonal (USA)	6.75
Ephémère Elderberry (QUE)		Guinness (IRL)	7.50
		Hop House 13 Lager (IRL)	7.50
Western Canada Craft	6.50	Kronenbourg 1664 Blanc (FRA)	7.50
Okanagan Springs 1516 (BC)		Kronenbourg 1664 Lager (FRA)	7.50
Okanagan Springs Pale Ale (BC)		Sapporo (JPN)	6.75
Granville Island Lions Winter Ale (BC)			
		Cider	6.75
		Angry Orchard (USA) (gf)	