



# TWO TREES

## - BISTRO -

### POWER BOWLS

**POACHED EGG + ANCIENT GRAINS** <sup>DF</sup> <sup>V</sup> 17  
*kale, barley, sprouted lentils, quinoa,  
organic apple cider vinaigrette, chili oil*

**TWO TREES BUDDHA BOWL** <sup>GF</sup> <sup>VG</sup> 21  
*wild rice, roasted vegetables, dried cranberries,  
sunflower seeds, heirloom carrots, maple balsamic  
dressing*

### SHARE //gf options available

**THE CHEESE BOARD** <sup>V</sup> 29  
*daily selection of canadian cheese,  
house preserves, grapes,  
dried fruit, crisps & bread*

**NORDIC CHARCUTERIE BOARD** 29  
*local charcuteries, pickled vegetables,  
confit garlic aioli, grainy mustard,  
sourdough & baguette*

**CHICKPEA HUMMUS** <sup>V</sup> 17  
*toasted sesame seeds, yogurt, herbs,  
cold pressed canola oil, naan*

### SMALL PLATES

**VEGETABLE "BONE BROTH"** <sup>GF</sup> <sup>VG</sup> 9  
*dashi broth, miso, ginger, spring onions*

**CHILLED PEA SOUP** <sup>GF</sup> <sup>V</sup> 9  
*spring pea velouté, tarragon, whipped ricotta*

**TWO TREES BISTRO SALAD** <sup>GF</sup> <sup>V</sup> 15  
*baby spinach, pickled strawberries, pistachios,  
goat cheese, radish, raspberry dressing*

**COLD POACHED TUNA** 23  
*4oz confit Albacore tuna, raspberry vinaigrette,  
lemon emulsion, black garlic aioli, pickled  
vegetables*

ADD TO  
YOUR  
SALADS

ATLANTIC SMOKED SALMON . . . 10  
POACHED HEN'S EGG . . . . . 3  
CHICKEN BREAST . . . . . 10  
TUNA CONSERVA . . . . . 10

DF | dairy free  
VG | vegan

GF | gluten free  
V | vegetarian

### LARGE PLATES

**COBB SALAD** <sup>GF</sup> 22  
*mixed greens, tomatoes, cucumbers, red onions,  
double smoked bacon, avocado, boiled hen's egg,  
sylvan star gouda, sherry vinaigrette, chicken breast*

**CROQUE NORDIC** 23  
*grilled brioche, valbella smoked ham, maple mustard,  
sylvan star gouda, béchamel, served with a small salad*

**CHICKEN PANINI** 24  
*herb roasted chicken breast, green apple, confit garlic aioli,  
oka cheese, basil pistou, served with a small salad*

*Two Trees Bistro is an in-dining restaurant. Take-out options are not available for food or beverages.  
Please note that a 20% gratuity will be added to groups of eight & above.*



## SWEET TOOTH

<b>#PSL PUDDING</b> <sup>GF</sup> <sup>VB</sup>	10	<b>DARK CHOCOLATE TART</b> <sup>GF</sup> <sup>VB</sup>	10
<i>pumpkin spiced, pepita crumble, caffè crema</i>		<i>bourbon ganache, strawberry compote, chantilly</i>	
<b>COLD PRESSED CANOLA CAKE</b> <sup>VB</sup>	10		
<i>caramelized apples, toffee sauce</i>			

## DRINKS

### BEERS | COOLERS

<b>GHOST TOWN AMERICAN PALE ALE</b> 355ml	9	<b>PAMP FIZZ</b> 330ml	9
<b>MILL STREET ORGANIC</b> 355ml	9	<b>EAU CLAIRE EQUINOX MULE</b> 330ml	9
<b>RUTTING ELK RED ALE</b> 355ml	9	<b>ROK VODKA SODA</b> 355ml	9
<b>BLIND MAN INDIA PALE ALE</b> 473ml	9	<b>WARDS CHERRY CIDER</b> GF 330ml	9
<b>VILLAGE BINGE WATCH NEW ZEALAND PALE ALE</b> 473ml	9	<b>MOTT'S CLAMATO CAESAR</b> 330ml	12
<b>403 HOPPED SPARKLING WATER</b> non-alcoholic 473ml	4	<b>MIMOSA</b>	14

### WINE

WHITE	6OZ	9OZ	BTL	RED	6OZ	9OZ	BTL
<b>CAMPAGNOLA PINOT GRIGIO</b> <i>Italy</i>	14	19	55	<b>HESTER CREEK CABERNET MERLOT</b> <i>Okanagan, Canada</i>	16	21	60
<b>OYSTER BAY SAUVIGNON BLANC</b> <i>New Zealand</i>	15	19	55	<b>J. LOHR CABERNET SAUVIGNON</b> <i>California, USA</i>	18	26	75
<b>ROSE OF THE WEEK</b> <i>Please ask your Server</i>	16	21	60	<b>LUIGI BOSCA MALBEC</b> <i>Argentina</i>	18	26	75

### SPARKLING

	5OZ	BTL	375ML	750ML
<b>CHURCH &amp; STATE SPARKLING PINOT GRIS</b> <i>Okanagan BC</i>	15	70	<b>VEUVE CLICQUOT</b> <i>France</i>	75 145
<b>GIUSTI ROSALIA PROSECCO</b> <i>Italy</i>	11	55		
<b>GIUSTI ROSALIA ROSE</b> <i>Italy</i>	11	55	<b>CANELLA PROSECCO</b> <i>Italy</i>	200ML 12

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