

TWO TREES

- BISTRO -

POWER BOWLS

POACHED EGG + ANCIENT GRAINS (GF) (V) 17
*kale, barley, sprouted lentils, quinoa,
organic apple cider vinaigrette, chili oil*

TWO TREES BUDDHA BOWL (GF) (VG) 21
*wild rice, roasted vegetables, dried cranberries,
sunflower seeds, heirloom carrots, maple balsamic
dressing*

SHARE //gf options available

THE CHEESE BOARD (V) 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 (V) 17
*toasted sesame seeds, yogurt, herbs,
cold pressed canola oil, naan*

SMALL PLATES

VEGETABLE "BONE BROTH" (GF) (VG) 9
dashi broth, miso, ginger, spring onions

CHILLED PEA SOUP (GF) (V) 9
spring pea velouté, tarragon, whipped ricotta

TWO TREES BISTRO SALAD (GF) (V) 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

GF | gluten free

VG | vegan

V | vegetarian

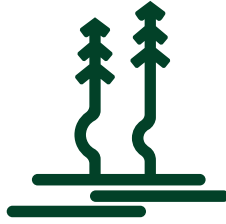
LARGE PLATES

COBB SALAD (GF) 22
*mixed greens, tomatoes, cucumbers, red onions,
double smoked bacon, avocado, boiled hen's egg,
sylvan star gouda, sherry vianigrette, chicken breast*

CROQUE NORDIC 23
*grilled brioche, 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 and selected beverages.
Please note that a 20% gratuity will be added to groups of eight & above.*



SWEET TOOTH

#PSL PUDDING ^{GF} ^{VB} 10
pumpkin spiced, pepita crumble, caffè crema

DARK CHOCOLATE TART ^{GF} ^{VB} 10
bourbon ganache, strawberry compote, chantilly

COLD PRESSED CANOLA CAKE ^{VB} 10
caramelized apples, toffee sauce

DRINKS

BEERS | COOLERS

GHOST TOWN AMERICAN PALE ALE 355ml 9
MILL STREET ORGANIC 355ml 9
RUTTING ELK RED ALE 355ml 9
BLIND MAN INDIA PALE ALE 473ml 9
VILLAGE BINGE WATCH NEW ZEALAND PALE ALE 473ml 9

PAMP FIZZ 330ml 9
EAU CLAIRE EQUINOX MULE 330ml 9
ROK VODKA SODA 355ml 9
WARDS CHERRY CIDER GF 330ml 9
MOTT'S CLAMATO CAESAR 330ml 12
MIMOSA 14

WINE

WHITE 6OZ 9OZ BTL
CAMPAGNOLA PINOT GRIGIO 14 19 55
Italy
OYSTER BAY SAUVIGNON BLANC 15 19 55
New Zealand
ROSE OF THE WEEK 16 21 60
Please ask your Server

RED 6OZ 9OZ BTL
HESTER CREEK CABERNET MERLOT 16 21 60
Okanagan, Canada
J. LOHR CABERNET SAUVIGNON 18 26 75
California, USA
LUIGI BOSCA MALBEC 18 26 75
Argentina

SPARKLING

CHURCH & STATE SPARKLING PINOT GRIS 5OZ BTL 15 70
Okanagan BC
GIUSTI ROSALIA PROSECCO 11 55
Italy
GIUSTI ROSALIA ROSE 11 55
Italy

VEUVE CLICQUOT 375ML 75 750ML 145
France
CANELLA PROSECCO 200ML 12
Italy

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