



TWO TREES

- BISTRO -

POWER BOWLS

POACHED EGG + ANCIENT GRAINS (GF) (V) 18
*kale, barley, sprouted lentils, quinoa,
organic apple cider vinaigrette, chili oil*

TWO TREES BUDDHA BOWL (GF) (VG) 22
*wild rice, roasted vegetables, dried cranberries,
sunflower seeds, heirloom carrots, maple balsamic
dressing*

YOGURT & GRANOLA (GF) 13
berry yogurt, house made granola, chia seeds, fresh berries

COCONUT CHICKEN & RICE BOWL (GF) (DF) 23
braised chicken thighs, lemongrass, jasmine rice //contains shellfish

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*

CHIPS & SALSA 15

SMALL PLATES

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

HEIRLOOM TOMATOES 14
*marinated mozzarella, spinach, pesto, prosciutto,
balsamic reduction*

ARTISAN GREENS (GF) (VG) 9
*cucumber, tomato, radish, pickled red onions, organic apple
cider vinaigrette*

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*

ADOBO PORK STEAM BUNS 21
*slow roasted pork belly, adobo glaze, crispy garlic, pickled red
onions, scallion, served with a small salad*

LOX BAGEL 24
*house made salmon gravlax, dill cream cheese, classic
garnishes, sprouts, served with a small salad*

ADD TO YOUR
SALADS

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

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

*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

DARK CHOCOLATE TART ^{GF} ^{VG}	10	“MATCHA LATTE” CAKE ^{GF}	10
<i>bourbon ganache, strawberry compote, chantilly cream</i>		<i>matcha sponge, milk mousse, puffed rice crumble, fresh berries</i>	
LIME TRIFLE	10		
<i>lime curd, graham crumbs, toasted meringue</i>			

DRINKS

BEERS | COOLERS

RUTTING ELK RED ALE 355ml	9	NEW WAVE LEMONGRASS GRAPEFRUIT VODKA 335ml	9
GHOST TOWN AMERICAN PALE ALE 355ml	9	THIRSTY COUGAR GIN MARGARITA 355ml	9
WAVE POOL TROPICAL IPA 473ml	11	SYNCHRO ORGANIC APPLE CIDER 335ml	10
EL HEFE HOP HEFEWEIZEN 473ml	11	MOTT'S CLAMATO CAESAR 330ml	12
DAYCATION LAGER 473ml	11		
PHANTOM BUZZ IPA 473ml / Non - Alcoholic	8		

WINE

WHITE	6OZ	9OZ	BTL	RED	6OZ	9OZ	BTL
CAMPAGNOLA PINOT GRIGIO <i>Veneto, Italy</i>	15	19	63	HESTER CREEK CABERNET MERLOT <i>Okanagan, Canada</i>	16	21	67
BABICH SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	17	24	69	POWERS CABERNET SAUVIGNON <i>Washington, USA</i>	16	21	67
KENDALL JACKSON CHARDONNAY <i>California, USA</i>	17	24	69	LUIGI BOSCA MALBEC <i>Mendoza, Argentina</i>	18	26	74
ROSÉ OF THE WEEK <i>Please ask your Server</i>	17	24	69				

SPARKLING

	5OZ	BTL	375ML	750ML
CHURCH & STATE SPARKLING PINOT GRIS <i>Okanagan, Canada</i>	16	74	75	145
GIUSTI PROSECCO <i>Italy</i>	15	72		
GIUSTI SPARKLING ROSÉ <i>Italy</i>	15	72		200ML 17
MIMOSA	15	-		

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