

LUNCH & DINNER

WHERE RECONNECT MEETS REFUEL



SHARE	CHICKPEA HUMMUS & NAAN (V)	19											
	tahini, chickpeas, olive oil, yogurt, herbs, naan bread												
	APPLE AND BRIE QUESADILLA	21											
	granny smith apple, caramelized onion, triple crème brie, smoked bacon, arugula, maple mustard reduction												
BOWLS	BEEF CHIPS AND DIP (GF) (V)	19											
	crisp fried beet chips, feta, rosemary, Greek yogurt												
	CHARCUTERIE AND CHEESEBOARD	39											
	local and imported cured meats and cheeses, red chili jelly, artisan baguette, schiacciata herb bread, mixed nuts, dried fruit, whipped honey butter												
BOWLS	YUZU TUNA POKE BOWL (GF) (DF)	28											
	soy ginger-marinated ahi tuna, calrose rice, edamame, avocado, mango, yuzu vinaigrette, carrot, cucumber, sriracha cream												
	HARVEST GREENS SALAD (V) (GF)	18											
	baby greens, pickled fennel, orange segments, roasted pumpkin seeds, dried cranberries, farmers's goat cheese, sweet orange vinaigrette												
BOWLS	WARM CRISPY FALAFEL AND BEET BOWL (V)	26											
	oven-baked chickpea falafels, seven-grain rice, pickled red and gold beets, mixed beans, steamed broccolini, tahini vinaigrette, hummus, yogurt												
	ADD PROTEIN												
	<table border="0"> <tbody> <tr> <td>pulled chicken</td> <td>12</td> <td>beef brisket</td> <td>16</td> </tr> <tr> <td>pork belly</td> <td>14</td> <td>soy ginger-</td> <td></td> </tr> <tr> <td>marinated tofu</td> <td>8</td> <td>marinated ahi tuna</td> <td>18</td> </tr> </tbody> </table>	pulled chicken	12	beef brisket	16	pork belly	14	soy ginger-		marinated tofu	8	marinated ahi tuna	18
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HAND HELDS & SUCH	All are served with a choice of warm German potato salad, greens, or beet chips.												
	ADOBO PORK STEAMED BUNS (GF)	26											
	slow-roasted pork belly, adobo glaze, steamed bao bun, crispy garlic, pickled red onions, scallions												
	TWO TREES CHICKEN CLUB	26											
piri-piri pulled chicken, smoked bacon, arugula, tomato, pesto mayo, pretzel demi-baguette													
SMOKED SALMON AVOCADO TOAST	34												
diced avocado, toasted marble rye, tomato jam, pacific smoked salmon, crispy onions													
HOT POTS	COCONUT CHICKEN RICE BOWL (GF) (DF)	34											
	lemongrass broth, braised chicken, red thai curry, coconut milk, jasmine rice, ginger, lime, cilantro <i>allergy: shellfish</i>												
	VIETNAMESE BEEF BONE BROTH (GF) (DF) 🍴	36											
	beef bone broth, banh pho noodles, bean sprouts, Thai basil, green onions, red chilies, lime, beef brisket, ginger <i>allergy: fish sauce</i>												
SWEET POTATO AND QUINOA CHILI (V) (VF)	22												
sweet potato, navy beans, black beans, quinoa, poblano pepper, tomatoes, garlic, Hawaiian bun													

(V) VEGETARIAN (VF) VEGAN FRIENDLY (GF) GLUTEN FRIENDLY (DF) DAIRY FREE

*Two Trees Bistro is a dine-in only restaurant.
Please note that a 20% gratuity will be added to groups of 8 or more.*

SWEET TREATS

VANILLA CRÈME BRÛLÉE (V) (GF)	14
caramelized sugar, custard, Haitian vanilla bean, berries	
VEGAN CARROT CAKE CUP CAKE (V) (VF) (GF)	12
carrot cake, coconut cream cheese frosting, field berry compote, berries, chocolate	
CHOCOLATE NEMESIS (GF)	16
gluten-free fudge brownie, mixed berry compote	

BEERS & COOLERS

RUTTING ELK RED ALE 355ML	9	THIRSTY COUGAR GIN MARGARITA 355ml	9
GHOST TOWN AMERICAN PALE ALE 355ml	9	SYNCHRO ORGANIC APPLE CIDER 355ml	10
WAVE POOL TROPICAL IPA 473ml	11	MOTT'S CLAMATO CAESAR 330ml	12
BOGGY PLAIN BROWN ALE 473ml	11	OLE CHILE MANGO TEQUILA 355ml	10
CASSETTE LAGER 473ml	11	SILENT FLIGHT RASPBERRY MOJITO 355ml	8.5
PHANTOM BUZZ IPA 473ml non-alcoholic	8	BEE'S KNEES LEMON HONEY 250ml non-alcoholic	10
NEW WAVE LEMONGRASS GRAPEFRUIT VODKA 355ml	9		

WINE

WHITE	6OZ	9OZ	BTL	RED	6OZ	9OZ	BTL
KENDALL JACKSON'S RESERVE CHARDONNAY Sanoma County, USA	17	25	68	FIELDING GAMAY Niagara Peninsula, Canada	18	26	72
WEINGUT FRANK GRUNER VELTLINER Weinviertel, Austria	19	27	76	CAMPAGNOLA VALPOLICELLA RIPASSO Veneto, Italy	18	26	72
UNSWORTH PINOT GRIS Cowichan Valley, Canada	21	29	84	NOBLE RIDGE MERITAGE Okanagan Valley, Canada	19	28	76
ROSÉ							
LU & OLY FLOWERHEAD Columbia Valley, USA	21	29	84				

SPARKLING

	5OZ	BTL
BENVOLIO PROSECCO Friuli, Italy	15	72
SERENA 1881 ROSÉ PROSECCO Treviso, Italy	15	72
CHURCH & STATE SPARKLING PINOT GRIS Okanagan Valley, Canada	74	
PIERRE SPARR CREMANT D'ALSACE BRUT RESERVE NV Alsace, France	81	
VEUVE CLIQUOT BRUT Champagne, France	175	

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