

‘THE HACK’ HAPPY HOUR

“BUTTON BIVALVES”

OYSTERS ON THE HALF SHELL | 21

mignonette, lemon

suggested pairing: 2023 Chenin Blanc

“ROCK ROASTED” RUTABEGA | 10

spiced honey, smoked sour cream, fresh dill

suggested pairing: 2022 Chardonnay

“END GAME” BIRCH SYRUP GLAZED

MAUI CUT SHORT RIBS | 19

pickled onion, toasted pumpkin seeds

suggested pairing: 2017 Valley of the Moon Cuvee la Luna

“DRAW SHOT BRIE” CARAMELIZED BUFFALO MILK

BRIE CHEESE | 25

poached plums, honeycomb, walnuts, grilled bread

suggested pairing: 2022 Stewart Family Reserve Chardonnay

“HAMMERED HUMBOLDT” WARM GRILLED

HUMBOLT SQUID STEAK SALAD | 14

spicy mentaiko sauce, fried garlic & nori gremolata

suggested pairing: 2023 Rosé

“DOUBLE TAKE OUT” YARROW MEADOWS DUCK WINGS | 18

Szechuan honey glaze, scallions, sesame seeds

suggested pairing: 2023 Gewürztraminer

“HACK FRIES” TRUFFLE PARMESAN FRIES | 12

preserved lemon aioli

suggested pairing: 2022 Chardonnay

“SKIPS AHI TUNA” CARPACCIO | 16

sesame ginger dressing, winter citrus, charred green chili aioli, fresh radish

suggested pairing: 2023 Clone 49 Riesling.

“HOUSE RINGS” ARTISAN CHEESE & CHARCUTERIE BOARD | 32

cheese, cured meat, terrine, pickles, olives,

quince preserve, spiced nuts

suggested pairing: 2023 Rosé

“PEBBLE PAN” FRIED BRUSSELS SPROUTS | 11

miso & lime dressing, toasted sesame seeds

suggested pairing: 2023 Chenin Blanc

'THE HACK' HAPPY HOUR

WINE & COCKTAILS

HAPPY HOUR WHITE WINES (5oz)

QUAILS' GATE 2023 Rosé | 8

QUAILS' GATE 2023 Gewürztraminer | 9

QUAILS' GATE 2022 Chardonnay | 10

HAPPY HOUR RED WINES (5oz)

VALLEY OF THE MOON 2017 Cuvee la Luna | 8

QUAILS' GATE 2022 Old Vines Foch | 10

QUAILS' GATE 2022 Merlot | 11.5

\$10 COCKTAILS (1.5oz)

SLIPPERY SLOPE

Empress 1908 Gin, Limoncello, Lime Juice, Tonic, Syrup

SKIP'S OLD FASHIONED

Okanagan Spirits BRBN, Chocolate Bitters, Marshmallow Syrup

HOG LINE SPRITZ

Aperol, Cranberry Juice, Sparkling Wine, Soda, Rosemary

THE SWEEPER SOUR

Quails' Gate Piquette Rosé, Empress 1908 Elderflower Rose Gin,

Rosemary Syrup, Lemon Juice, Miraculous Foamer

\$7 BEER (12oz)

KELOWNA BEER INSTITUTE

Pilsner

NEIGHBOURHOOD BREWING

Rotating Selection

BONSPIEL BRUNCH MAINS

“LEAD SHOT” WINE COUNTRY BREAKFAST | 25

three sunny side eggs, thick cut bacon, Italian Meat Master sausage,
breakfast potatoes, grilled sourdough

suggested pairing: Mimosa

“TAKE OUT” FRASER VALLEY PORK BELLY HASH | 25

local corn, poached eggs, pickled red onion, potatoes, cilantro, sour cream, Espelette

suggested pairing: 2023 Gewürztraminer

“DRAW TO THE BUTTON” AVOCADO TOAST | 23

nuts & seeds, oven dried tomatoes, poached eggs, grilled sourdough

suggested pairing: 2023 Chenin Blanc

“BRIER BREAKER” LIÈGE WAFFLES & FRIED CHICKEN | 26

poached eggs, pickled red onion, chicken gravy

suggested pairing: 2022 Stewart Family Reserve Chardonnay

“SKIP’S CUT” 63 ACRES FLAT IRON STEAK & EGG | 36

fried egg, hand cut fries, petite salade, hollandaise

suggested pairing: 2021 Queue

“THE HAMMER” BRIOCHE FRENCH TOAST | 24

apple tatin, vanilla crème fraiche, Maple syrup

suggested pairing: 2022 Stewart Family Reserve Chardonnay

“HOUSE SWEEP” CLASSIC EGGS BENEDICT | 24

“GOLDEN STONE” HOUSE SMOKED TROUT BENEDICT | 28

poached eggs, English muffin, breakfast potatoes, hollandaise

suggested pairing: 2022 Chardonnay

“POWER PLAY” 63 ACRES BEEF BURGER | 28

bacon and onion jam, smoked cheddar, house made milk bun, lettuce, hand cut fries

suggested pairing: 2022 Merlot

ENHANCEMENTS

Breakfast Potatoes | 9

Hollandaise | 4

Add an Egg | 3

Meat Master Breakfast Sausage | 7

Two Rivers Meats Thick Cut Bacon | 7

Fried Brussels Sprouts, miso lime dressing | 13

Truffle & Parmesan Fries | 12

Marinated Olives | 11

House Made Sourdough | 4

- All Eggs Sourced Locally from Campbell Creek Farm -

THE SKIP'S TABLE

CHOOSE ANY TWO COURSES

2 Courses | 35 Wine Pairings | 25

First End

SWEEP SOUP | 12

seasonally inspired

daily pairings

Seasonally inspired creation, perfect for warming up between games

OR

'HOUSE SALAD' BC ENDIVE SALAD | 17

fresh apple, winter radish, Alpindon cheese, brown butter hazelnut & raisin vinaigrette

suggested pairing: 2023 Clone 49 Riesling

A crisp, balanced starter to prepare for the next end

Main Course

'ROCK SOLID' RED WINE BRAISED CHICKEN | 30

potato rosti, mushroom flan,
cippolini onions, crispy bacon

suggested pairing: 2022 Pinot Noir

Rich and comforting, this dish is as steady and dependable as your team's skip

OR

'HAMMER TOSS' CACIO E PEPE SPAGHETTI | 25

Tanto Latte Toma & Pecorino cheese,
black pepper

suggested pairing: 2022 Chardonnay

Simple yet precise, this classic dish brings finesse to your lunch break

Dessert

'BUTTON CAKE' UPSIDE DOWN APPLE CAKE | 14

warm caramel toffee sauce,
vanilla oat crumble, sour cream ice cream

suggested pairing: 2021 Riesling Icewine

End your meal with a sweet shot right on the button!