

WELCOME TO THE KVS

At the Kettle Valley Station Pub, we offer our menu of honest flavours from in and around the Okanagan Valley - think garden vegetables, wine from up the hill or beer brewed down the street. We serve it all because we know you'll love it as much as we do.

SIGNATURE FRESH HERB VINAIGRETTE



Ingredients: Fresh Basil/Cilantro/Parsley, Local Honey, Virgin Olive Oil, Sea Salt and Cracked Pepper, Dijon Mustard, Garlic, Shallots, Balsamic Vinegar

To get a PDF of the ingredients and instructions on how to make the vinaigrette, go to:

<http://kettlevalleystation.com/menu>
and click on the Recipe

LOCAL WINE...

We cellar some of the world's best wines all found here in the Okanagan Valley. Our wine selection is always changing to keep our menu current and unique.

CRAFT BEER...

The home of craft beer - we host specialty cask conditioned ale events and have the South Okanagan's most dynamic rotating line up of draft beer.

We've been there. We've toured and tasted where the beer is made, and we LOVE it. That's why it's on our line up.

GLUTEN FRIENDLY

No added gluten on these items. Our kitchen is NOT 100 % gluten free so cross contamination may occur while creating your meal. Although we are unable to label GLUTEN FREE, we do our best to take care during preparation. Many more items are available GF if substitutions are made. Ask your server for more details.

APPETIZERS

CHARCUTERIE BOARD

Local & Imported Cheeses, Selection of Cured Meat, House Made Jam, Olives, Baguette 24-

CALAMARI

Crispy Banana Peppers, Red Onions, Tzatziki Dip 13-

SPINACH & ARTICHOKE DIP

Baguette, Parmesan Cheese 14-

MUSSELS BY THE POUND

Choice of Herbed Tomato, Garlic Cream, Thai Red Curry, Garlic Toast 17-

CHICKEN FINGERS & FRIES

Honey Mustard, Plum, Chipotle BBQ, Parmesan Dip 16-

DRY RIBS

Boneless Pork, Garlic, Sea Salt, Cracked Pepper 12-

WINGS

Louisiana Hot, Chipotle BBQ, Thai Peanut, S & P, Chili Ginger 14-

YOUNG CHICKPEA HUMMUS

Baby Chickpeas, Basil, Roasted Garlic, Olive Oil, Balsamic Drizzle, Fresh Vegetables 11-

INDIVIDUAL NACHOS

Crispy Corn Tortillas, Spicy Avocado, Cheddar & Jack Cheese, Jalapeños, Green Onions, Cilantro 14-
Add Pulled Pork 4-

BRAISED BEEF RIBS BY THE BONE

House Braised Beef Ribs, Cowboy Bourbon Baked Beans, Corn Bread 15-
Each Additional Bone 6-

SALADS

CHICKEN APPLE

Spiced Grilled Chicken Breast, Local Field Greens, Cucumber, Local Apples, Crispy Tortilla Strips, Feta Cheese, Parmesan Dressing 18-

CLASSIC CAESAR

Romaine Lettuce, Aged Parmesan, Roasted Garlic Dressing
Full 13- Starter Size 9-

LOCAL GREENS & GRAINS

Local Field Greens, Sprouted Grains, Golden Beets, Cucumber, Signature Fresh Herb Vinaigrette
Full 13- Starter Size 9-

SIGNATURE DISHES

AHI TUNA STEAK ^{GF}

Seared Ahi Tuna, Arugula, Golden Beets, Garbanzo Beans, Yam Gnocchi 24-

FISH & CHIPS

Craft Beer Battered Haddock Loin, Coleslaw, Tartar Sauce
Two Piece 17- Extra Piece 6-

FISH TACOS

Two Soft Flour Tortillas, Haddock Loin, Cabbage Pico De Gallo, Spicy Avocado, Cilantro, Sriracha Sauce 17-

SPICY GINGER BEEF

Ginger Beef, Coconut Basmati Rice, Crispy Wontons, Broccoli, Green Onions, Bell Peppers, Carrots, Baby Chickpeas, Cilantro 18-

JAMAICAN HALF CHICKEN

Forno Roasted Jerk Chicken, Jamaican Beans and Rice, Greens, Naan Bread 22-

BBQ BABY BACK RIBS ^{GF}

Full Rack of Ribs, Chipotle BBQ Sauce, Feature Potato, Seasonal Vegetables 22-

VEAL SCHNITZEL

Veal Scallop, Mushroom Sundried Tomato Sauce, Feature Potato, Seasonal Vegetables 19-

LASAGNA ROLLS

Fresh Pasta, Spinach, Ricotta, Parmesan, Mozzarella, Tomato Sauce, Caesar Salad, Garlic Bread 19-

PAELLA ^{GF}

Tiger Prawns, Blackened Haddock, Chorizo Sausage, P.E.I. Mussels, Coconut Basmati Rice, Saffron 24-

GRILLED CHICKEN CLUB

Grilled Chicken Breast, Thick Cut Smoked Bacon, Cheddar Cheese, Arugula, Tomato, Signature Sauce, Ciabatta Bun 16-

PULLED PORK WRAP

Chipotle BBQ House Pulled Pork, Arugula, Tomato, Cheddar Cheese, Crispy Tortillas 16-

CHORIZO PRAWN PASTA

Fresh Pasta Noodles, Chorizo Sausage, Sautéed Prawns, Spinach, Parmesan, Spicy Rosé Sauce, Garlic Toast 19-

AAA SIRLOIN STEAK

6oz. Capped Sirloin Steak, Mushroom Sundried Tomato Sauce, Feature Potato, Seasonal Vegetables 25-

PIZZAS

SICILIAN PIZZA

Cappicola, Artichokes, Roma Tomato, Red Onion, Mozzarella, Parmesan, Basil Pesto Sauce

HAM & PINEAPPLE PIZZA

Ham, Pineapple, Mozzarella, Cheddar, Tomato Sauce

ALL MEAT PIZZA

Genoa Salami, Chorizo, Cappicola, Mozzarella, Tomato Sauce

SMOKED SALMON & PESTO PIZZA

Smoked Salmon, Red Onion, Capers, Mozzarella, Basil Pesto Sauce

FLORENTINE PIZZA

Fresh Spinach, Mushrooms, Bacon, Feta, Mozzarella, Tomato Sauce

GREEK PIZZA

Spicy Tomato Sauce, Mozzarella, Tomatoes, Bell Peppers, Cucumber, Red Onion, Kalamata Olives, Feta, Tzatziki

SMALL (10") 19-

LARGE (14") 27-

BURGERS

All Beef Burgers Served on a Brioche Bun with Signature Sauce, Arugula, Tomato, Red Onion, Pickle

BEYOND BELIEF VEGAN BURGER

Beyond Burger Patty, 100% Plant Protein, Mushrooms, Ciabatta Bun 16-

LOUISIANA CHICKEN BURGER

Tempura Fried Chicken, Sweet Chili Mayo 15-

BACON CHEDDAR BURGER

7oz. Fresh Prime Chuck Beef, Thick Cut Smoked Bacon, Cheddar Cheese 18-

SWISS MUSHROOM BURGER

7oz. Fresh Prime Chuck Beef, Sautéed Mushrooms, Swiss Cheese 18-

BLUE CHEESE BURGER

7oz. Fresh Prime Chuck Beef, Poplar Grove Tiger Blue Cheese 18-

Upgrade to Truffled Shoestring Fries, Yam Fries, Onion Rings, Greens, Caesar Salad or Bowl of Soup 2-