

# STANLEY'S

## BAR & GRILL

### STARTERS

#### SEAFOOD CHOWDER

creamy-style chowder, shellfish, steelhead, pacific cod, potato, chive, crispy bacon, baguette ..... \$17

#### GREENS AND QUINOA SALAD (♥ available)

seasonal greens, arugula, red quinoa, dried cranberries,  
roasted pistachios, cherry tomatoes, feta cheese, sumac ..... \$17  
– add grilled chicken or salmon +\$7

#### BEET SALAD

marinated beets, frisée lettuce, goat cheese, candied pecans, white balsamic vinaigrette ..... \$16

#### AGEDASHI TOFU ♥

house made tentsuyu sauce, daikon, green onion, kizami nori ..... \$15

#### CHICKEN WINGS

gochujang or salt & pepper  
served with ranch dip and sunomono style cucumber & carrot ..... \$17

#### HAWAIIAN FLATBREAD

bbq pulled pork, fresh grilled pineapple, mozzarella cheese, teriyaki glaze, pickled red onion ..... \$18

#### ROASTED VEGETABLE FLATBREAD

roasted vegetables, pesto sauce, mozzarella cheese, goat cheese, fresh basil,  
topped with arugula and balsamic glaze ..... \$16

#### TRUFFLED PARMESAN FRIES

fries, chive, parmesan cheese, truffle aioli ..... \$13

### ENTRÉES

#### ENGLISH STYLE FISH & CHIPS

pacific cod, local ale batter, house tartar, coleslaw, fries ..... \$25

#### MASSAMAN CURRY ♥

curry, coconut milk, potatoes, tomatoes, onions, cashew nut, served with basmati rice ..... \$21  
– add grilled chicken (+\$7) or mixed seafood (+\$9)

#### HOUSE BURGER

wagyu beef, brioche bun, cheddar cheese, bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries ..... \$24

#### LOIS LAKE STEELHEAD

maple glazed steelhead salmon, honey glazed carrots, gem tomatoes, pickled red onion,  
warm quinoa salad, lemon vinaigrette ..... \$25

#### CHICKEN BREAST

sundried tomatoes-olives-spinach & feta cheese filled chicken breast, celery root-potato purée,  
honey glazed carrots, brussels sprouts, sherry vinegar jus ..... \$26

#### POTATO GNOCCHI

pesto, roasted garlic, pickled sautéed shimeji mushrooms, truffle, parmesan cheese ..... \$21

#### BUTTER CHICKEN

basmati rice, raita, mango chutney, naan, cilantro ..... \$24

### FEATURE DESSERT

ask your server for details

 - gluten friendly

 - vegetarian

♥ - vegan

We are committed to using the highest quality ingredients, sourced from federally inspected and approved food purveyors. We will do our best to assist with food allergies, however we are unable to guarantee an allergen-free environment.

Prices do not include taxes.

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### LOCAL CRAFT DRAUGHT BEER & CIDER (16oz sleeve)

#### ROTATOR TAP - \$7.50

alternating BC craft beer, ask your server for details

#### ROTATOR CIDER TAP - \$7.50

alternating BC craft ciders, ask your server for details

#### ELEMENTARY LAGER - \$7.50

four winds brewing | delta | 4.5% ABV | 25 IBU

#### CHASE MY TAIL PALE ALE - \$7.50

yellow dog brewing | port moody | 5.2% ABV | 50 IBU

#### WAY OF LIFE HAZY IPA - \$7.50

neighbourhood brewing | penticton | 6.9% ABV | 55 IBU

### COCKTAILS (2oz)

#### OLD FASHIONED - \$14.50

whiskey, bitters, classically prepared

#### NEGRONI - \$14.50

gin, campari, sweet vermouth, orange twist

#### CRANBERRY & ORANGE SANGRIA

**\$8.50 | JUG \$30**

white wine, citrus, triple sec, cranberry

#### STANLEY'S CAESAR - \$13

absolut vodka, stanley's salted rim, garnish

#### DARK & STORMY - \$14

dark rum, ginger beer, lime

#### ESPRESSO MARTINI - \$14

absolut vodka, kahlua, espresso

### NEW & NOTABLE (2oz)

#### BEES KNEES - \$14

empress gin, honey, lemon

#### STANLEY'S SPICY MARGARITA - \$14

tequila, triple sec, jalepeno syrup, lime juice, spicy rim

#### LONG ISLAND ICED TEA - \$14

tequila, rum, gin, vodka, pepsi, lime

### SPIRIT-FREE COCKTAILS

#### STANLEY'S BLACKBERRY ICED TEA - \$7

iced tea, blackberry puree, lemon

#### GINGER ORANGE SPRITZ - \$7.50

orange, ginger beer, lime

### SPECIALTY COFFEE (1.5oz)

#### STANLEY'S MONTE CRISTO - \$12

grand marnier, kahlua, chantilly cream

#### IRISH COFFEE - \$12

jameson whiskey, brown sugar rim, chantilly cream

#### KRAKUCCINO - \$12

kraken rum, crème de cacao, chantilly cream

#### SPANISH - \$12

rum, tia maria, sugar rim, chantilly cream, cherry

#### AMARETTO - \$12

amaretto, chantilly cream, cinnamon

### SOFT DRINKS

#### POP - \$4.25

pepsi, diet pepsi, 7-Up, ginger ale, root beer, iced tea

#### JUICE - \$4.25

apple, orange, cranberry, pineapple

#### STILL OR SPARKLING BOTTLED WATER (750ML) - \$9

#### MOJA HOUSE COFFEE - \$4.25

#### ESPRESSO - \$4.75

#### CAPPUCCINO / LATTE - \$6

#### MERAKI TEA - \$4.25

earl grey, english breakfast, jasmine green, chamomile citrus, peppermint, rooibos

#### ADD FLAVOUR SHOT +\$1.25

#### ADD LIQUEUR +\$5