

STANLEY'S

BAR & GRILL

STARTERS

SEAFOOD CHOWDER

creamy-style chowder, shellfish, steelhead, pacific cod, potato, chive, crispy bacon, baguette \$19

STANLEY'S CAESAR SALAD

crisp romaine, caesar dressing, garlic brioche croutons, parmesan cheese \$17
- add grilled chicken or salmon +\$9

QUINOA SALAD

seasonal greens, arugula, red quinoa, blistered tomatoes, dried cranberries, candied pecans, feta, sumac \$18
- add grilled chicken or salmon +\$9

BLISTERED BRUSSEL SPROUTS

lemon juice, extra virgin olive oil, parmesan cheese \$17

TRUFFLED PARMESAN FRIES

fries, parmesan-truffle aioli \$18

POLPETTES

beef and pork meat balls, marinara sauce, focaccia, balsamic vinegar glaze, extra virgin olive oil, parmesan cheese \$19

MARGHERITA

tomato sauce, mozzarella, basil, parmesan, olive oil \$21

HAWAIIAN

tomato sauce, pulled pork, pineapple, mozzarella, bbq sauce, parmesan \$23

MAINS

ENGLISH STYLE FISH & CHIPS

pacific cod, local ale batter, house tartar, coleslaw, fries \$28

BUTTER CHICKEN (available as Butter Panneer)

basmati rice, mango chutney, naan bread \$28

LOIS LAKE STEELHEAD SALMON

fingerling potatoes, Brussel sprouts, lardons, grainy mustard and maple vinaigrette \$28

HOUSE BURGER (substitute black bean & corn patty, without bacon)

wagyu beef, brioche bun, cheddar cheese, bacon, pickled onions, tomato, lettuce, truffle mayonnaise, fries \$26

RIGATONI AL FORNO

tomato-vodka rose sauce, chilli, mozzarella \$26
- add polpettes +\$9

PULLED PORK SANDWICH

house made bbq pulled pork, coleslaw, brioche bun, fries \$23

DESSERTS

APPLE CRUMBLE CAKE


vanilla bean ice cream \$11

HOUSE MADE CHEESECAKE

seasonal fruit compote \$12

 - 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.

STANLEY'S

BAR & GRILL

LOCAL CRAFT DRAUGHT BEER & CIDER (16oz sleeve)

ROTATING TAPS - \$8

alternating BC craft beers, ask your server for details

ROTATOR CIDER TAP - \$8

alternating BC craft ciders, ask your server for details

ELEMENTARY LAGER - \$8

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

CHASE MY TAIL PALE ALE - \$8

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

WAY OF LIFE HAZY IPA - \$8

neighbourhood brewing | penticton | 6.9% ABV | 55 IBU

SPIRITS (1oz)

Vodka, rum, gin,
whiskey, scotch, tequila

HOUSE - \$8.50 (DOUBLE - \$15)

PREMIUM - \$9.50 (DOUBLE - \$18)

TOP SHELF - \$12.50 (DOUBLE - \$21)

COCKTAILS (2oz)

OLD FASHIONED - \$15

whiskey, bitters, classically prepared

STANLEY'S CAESAR - \$14

absolut vodka, stanley's salted rim, garnish

DARK & STORMY - \$14

dark rum, ginger beer, lime

ESPRESSO MARTINI - \$15

absolut vodka, kahlua, espresso

WHISKEY SOUR - \$16

jim beam, lemon juice, sugar syrup

NEGRONI - \$15

gin, campari, sweet vermouth, orange twist

SPIRIT-FREE COCKTAILS

STANLEY'S BLACKBERRY ICED TEA - \$7

iced tea, blackberry puree, lemon

GINGER ORANGE SPRITZ - \$7

ginger beer, pineapple, orange, vanilla, soda, mint

NEW & NOTABLE (2oz)

BEES KNEES - \$16

empress gin, honey, lemon

SPICY CRANBERRY MARGARITA - \$15

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

PEAR & GINGERGRANATE SANGRIA - \$10

white wine, pear juice,
pomegranate, triple sec, ginger ale

THE PARK SHAFT - \$10

vodka, kahlua, bailey's, espresso

MULLED WINE & HOT APPLE CIDER - \$8

BLACKBERRY LEMON

DROP MARTINI - \$14

vodka, lemon, blackberry puree, sugar rim

SOFT DRINKS

POP - \$5.25

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

JUICE - \$5.25

apple, orange, cranberry, pineapple

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

ESPRESSO - \$4.75

CAPPUCCINO / LATTE - \$6.25

MERAKI TEA - \$5.50

ADD FLAVOUR SHOT +\$1.25

ADD LIQUEUR +\$6

SPECIALTY COFFEE (1.5oz)

STANLEY'S MONTE CRISTO - \$12

grand marnier, kahlua, chantilly cream

IRISH COFFEE - \$12

jameson whiskey, brown sugar rim, chantilly cream

KRAKUCINO - \$12

kraken rum, crème de cacao, chantilly cream

SPANISH - \$12

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

AMARETTO - \$12

amaretto, chantilly cream, cinnamon