



Chef Aaron Flynn and staff hope you'll enjoy a relaxing visit to our eclectic little bistro, and return to give all our menu items a try.

Fresh Daily lunch specials, influenced by seasonal availability, are always great - ask your Server!

Enjoy!

If you have specific food allergies or concerns, please let us know. We will do our best to meet your needs.

Taxes extra on all items
Menu subject to change without notice.

Sumptuous Starters

Bacon Wrapped Scallops – Atlantic bacon wrapped scallops grilled with a maple syrup and shiraz reduction. ~ ~ ~ ~ ~	\$12
Herb Cream Cheese and Bacon Stuffed Mushrooms Smothered with cheese and baked to perfection. ~ ~ ~ ~ ~	\$10
Deep Fried Wontons – “My personal favorite!” – Chef Aaron. Ground pork, water chestnuts, and spices served with a secret Asian dip. ~ ~ ~ ~ ~	\$9
Bruchetta – Marinated onions, tomatoes, peppers, and black olives baked with Parmesan cheese on toasted french bread. ~ ~ ~ ~	\$9
Escargot Stuffed Mushrooms – In a sweet chilli garlic cream sauce with julienne peppers. ~ ~ ~ ~ ~	\$11
Shrimp & Prawn Cocktail on a bed of lettuce in a Martini Glass ~ ~	\$12

Entrees

Pasta

(Pasta entrées include starter Sunshine Salad or Cup of Soup - change to Caesar or Bowl +\$2)

Deep Dish Homemade Lasagna with garlic toast – Classic meat sauce with cottage cheese and spinach; smothered with cheese and baked! Yum! ~ ~ ~ ~ ~	\$18
Veggie Lasagna – A delightful alternative to meat! ~ ~ ~ ~ ~	\$18
Sweet Chilli Chicken Linguini – Peppers, onions and chicken in a sweet chilli cream sauce ~ ~ ~ ~ ~	\$18
Coconut Curried Shrimp Linguini – Baby shrimp, coconut milk, honey, curry, garlic, peppers and onions, sautéed in butter and finished with a heavy cream – WOW! ~ ~ ~ ~ ~	\$18
Spaghetti and Meatballs – A heaping pile of spaghetti and meatballs with garlic toast ~ ~ ~ ~ ~	\$16
Chicken, Beef, Prawn or Veggie Stirfry – A colourful array of seasonal vegetables accented with a teriaki or sweet chilli sauce served over rice ~ ~ ~ ~ ~	\$17

Children's Choices

All items come with choice of salad, veggies and dip, or soup ~ ~ ~ \$7

Spaghetti and meat balls

Grilled cheese sandwich and veggies

Noodles and cheese

Chicken wings (baked)

Jumbo hot dog

Desserts:

Home-made strawberry banana cheesecake ~ ~ ~ ~ ~ ~ ~ ~ \$6

Peach Madison — Home-made peach crumble served warm
with whipped cream. ~ ~ ~ ~ ~ ~ ~ ~ \$6

Daily desserts (ask your server) ~ ~ ~ ~ ~ ~ ~ ~ \$6

Drinks & Refreshments

Coffee — French press; so fresh; just the best! ~ ~ ~ ~ ~ ~ ~ ~ \$2.5

Tea — Red Rose, Earl Grey, English Breakfast or a
selection of herbal teas - ask your server ~ ~ ~ ~ ~ ~ ~ ~ \$2.5

Milk ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$2

Juices — Orange, Apple or Cran-Raspberry ~ ~ ~ ~ ~ ~ ~ ~ \$2.5

Sodas — Coke, Coke Zero, Sprite, Ginger Ale or Rootbeer ~ ~ ~ ~ \$2

Virgin Cocktails — Caesar, Shirley Temple, Margarita, Pina Colada,
etc. ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$4

Sparkling Water — large ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$4

Brews & Drinks (taxes extra on all alcohol)

Local Brews — Fresh and Fantastic:

Cannery Brewing's IPA and Naramata Nut Brown Ale.

Tin Whistle's Peach Cream Ale and Coyote Blonde Ale.

Sleeves ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$5.5

Domestics — Canadian, Kokanee, Budweiser and Coors light-bottles ~ \$4.75

Imports — MGD, Corona, Heineken and Brahma ~ ~ ~ ~ ~ ~ ~ \$5.25

Coolers and Ciders — Grower's Peach, Apple or Pear; California Peach or Orange; Palm Bays Pineapple Mandarin Orange, or Ruby Red Grapefruit; Smirnoff Ice ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$5.25

Jug of Sangria ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$25

Super Sangria - with Malibu & Vodka ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$30

Highballs — (single/double) ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$4.75/7.5

Cocktails ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$5.5/8.5

Martinis ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$7/10

Blender Cocktails — Margaritas, Daquiris, etc. ~ ~ ~ ~ ~ ~ ~ \$7/10

Shooters ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$5/8.5

Special Coffees — Spanish, Irish, Monty Cristo, B52 ~ ~ ~ ~ ~ ~ ~ \$6

Whiskies (prices for single/double ounces)

Our whisky expert has selected some premium spirits for you to discover and enjoy. Neat with a side of water is suggested as ice cools the temperature and hides the flavour treasures that make these spirits such a treat to discover.

Glenlivet 15 yr. French Oak Finish ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$7/12

Balvenie 12 yr. Signature: new oak casks — so smooth! ~ ~ ~ ~ \$7/12

Clynelish Distiller's Edition - sherry cask, hint of peat, complex! ~ \$10/16

Ardbeg 10 yr.: peat smokey, sweet, heather fragrant - WOW! ~ ~ \$8/14

Jack Daniel's Gentleman Jack Tennessee Sour Mash; soft & yummy! ~ ~\$6/9

Knob Creek: monstrous, hot (100 proof), delicious bourbon! Add H₂O ~\$6/9

Bushmills Malt 16 yr. Irish whisky ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$7/12

Alberta Premium; a true 100% Rye grain whisky; sweet & smooth ~ ~\$5/8

Okanagan Vineyards, Oliver

Gewurtztraminer ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$22

Osoyoos Larose, Osoyoos

Le Grand Vin ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$80

Pétales d'Osoyoos ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$50

Poplar Grove, Naramata

07 Shiraz ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$55

06 Legacy ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$80

Reisling ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$40

08 Pinot Gris ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$50

Ruby Tuesday, Naramata

Cab Sauv ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$40

Gewurtztraminer ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$30

Sumac Ridge, Summerland

Cabernet Merlot ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$30

06 Black Sage Vineyard Meritage ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$60

06 Black Sage Vineyard Cabernet Sauvignon ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$60

Black Sage Vineyard Pinot Blanc ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$46

Pinnacle ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$100

Stellar's Jay Brut (bubbles!) ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$60

Tribute (bubbles!) ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$48

See Ya Later Ranch, OK Falls

Rover ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$50

Ping ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$50

Brut (bubbles!) ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$48

Township 7, Penticton

06 Merlot ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$40

VanWesten Vineyards, Naramata

Voluptuous (red) ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$48

Vivacious (white) ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$36

Forbidden Fruit, Cawston (fortified fruit wines - 375 ml.)

2008 Impearfection ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ \$40