

honey **S A L T**
FOOD *AND* DRINK

GINGERBREAD HOUSE MENU

CHOOSE ONE



GRILLED CHICKEN CAESAR SALAD

black garlic dressing,
parmesan cheese, crouton



AVOCADO TOAST (V)(DF)

sourdough, roasted gem tomato,
serrano chillies, tomato jam, poached eggs



EGGS BENEDICT

smoked bacon, spinach, soft poached eggs,
hollandaise sauce

FISH & CHIPS (GF)

haida gwaii rockfish, durkee's slaw,
tartar sauce, lemon

GRILLED CHICKEN SHAWARMA

za'atar spice, hummus, cucumber tomato salad,
pita bread

BILOXI FRIED CHICKEN SANDWICH

rosemary biscuit, buttermilk marinade,
creamy slaw, durkee's dressing, nice little salad

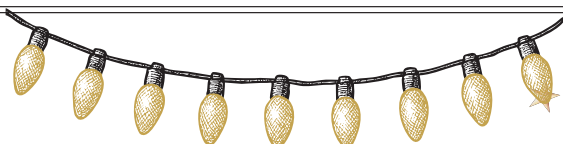
BACKYARD BURGER

substitute to our protein rich garden burger (V)

aged cheddar, tomato jam, lettuce,
tomato, onion, truffle parmesan fries



(GF) GLUTEN FREE | (DF) DAIRY FREE | (V) VEGETARIAN



Holiday Cheer



Sparkling (5oz)

MIONETTO 'ORANGE LABEL' \$14

prosecco, veneto, it

CAVE DE LUGNY \$15

nv, crémant rose, bourgogne, fr



Wines

MISSION HILL ESTATE

pinot gris, okanagan valley, bc

6oz \$15 | 9oz \$22

CEDAR CREEK

riesling, okanagan valley, bc

6oz \$16 | 9oz \$24



CEDAR CREEK

pinot noir, okanagan valley, bc

6oz \$17 | 9oz \$26



LA BRACCESCA MONTEPULCIANO

sangiovese, merlot, tuscany, it

6oz \$22 | 9oz \$33

CHECKMATE SILENT BISHOP

merlot, okanagan valley, bc

6oz \$36 | 9oz \$54



Cocktails

SMOKED EGGNOG OLD FASHIONED (2oz) \$18

makers mark, maple syrup, eggnog,
angostura bitters, shaved cinnamon

POMEGRANATE 75 (1oz) \$17

bombay sapphire gin, pomegranate,
lemon, mionetto prosecco

MULLED WINE NY SOUR (2.75oz) \$16

canadian club, house mulled wine,
lemon, simple syrup

CHOCOLATE MARTINI (2.25oz) \$15

dillons vodka, crème de cacao,
chocolate chips, chocolate syrup

FRENCH CHOCOLATE (1.5oz) \$18

st. remy signature brandy, house made
hot chocolate, spiced syrup

