

TRADING POST BREWING

TO SHARE

 **MARINATED OLIVES \$6**
assorted olives, rosemary, pickled garlic

 **TRUFFLE CHEESE FRIES \$10.5**
grana padano, fresh parsley, truffle aioli

GARLIC PANE \$8
pizza dough, fresh parsley, grana padano, roasted garlic, dotter's farm garlic scape salt

CHARCUTERIE & CHEESE \$21
selection of cheese & artisanal meats, pickled vegetables, mostarda, truffle honey mustard & crackers

SANDWICHES

all burgers are chargrilled, served on brioche & a side of french fries. sub caesar salad or truffle fries for \$3
gluten free bun + \$2.5

TP CLASSIC BURGER \$17.5
63 acres beef, vine ripe tomato, lettuce, red onion, tp burger sauce

SALAMI BURGER \$20
63 acres beef, fried salami, mozzarella cheese, lettuce, pickle, tp burger sauce

VOYAGER BURGER \$19.5
63 acres beef, grilled onion, crispy onion, applewood smoked cheddar, lettuce, truffle aioli



SWEETS

 **CHOCOLATE TORTE \$5**
rich rosemary infused flourless cake

BOWLS

add sauteed prawns \$9
add confit chicken \$7

CAESAR SALAD \$14
crisp romaine, tp amber ale anchovy dressing, croutons, crispy capers, shredded parmesan

 **VG PUTTANESCA PASTA \$17** 
linguine, garlic, capers, olives, roasted pepper, white wine, tomato, basil



LEMON LINGUINE \$16
lemon confit, roasted garlic, shallot, white wine cream sauce, fresh parsley, chili flake, shredded parmesan

PIZZAS

MARGHERITA \$16.5
tomato sauce, fior di latte, basil, olive oil

SPICY SAUSAGE \$19
tomato sauce, black sage butcher sausage, fior di latte, chili flakes, pickled shallot, maple drizzle

CHICKEN ALFREDO \$19.5
roasted garlic cream sauce, two rivers confit chicken, fior di latte, red onion, grana padano, fresh parsley

 **VG VEGAN \$18** 
tomato sauce, artichoke, charred peppers, olives, sundried tomatoes, black sheep vegan cheese, basil oil

KIDS

CHEESE PIZZA \$10
simple cheese & tomato sauce pizza

MARINARA PASTA \$8
marinara sauce, pasta, parmesan

vegan  gluten friendly 

every mealshare item provides a meal for a youth in need 

  **FRIES \$5**
ketchup

TRADING POST BREWING

NON-ALCOHOLIC BOTTLES

BOTTLED WATER \$2

glacial spring water, 500 ml

SPARKLING WATER \$3

eska sparkling, 355ml

SAN PELLEGRINO \$5

italian sparkling water, 500ml

PHILLIPS CRAFT SODA \$3.75

ginger ale, cola, root beer, orange cream

FARMING KARMA FRUIT CO. \$3.5

peach, berry, cherry or apple
sparkling juice made from okanagan fruit, no sugar added

COFFEE - WOLF TREE

serving wolf tree coffee, a family run roastery in oliver

DRIP COFFEE \$3

TEA \$3

TRADING PARTNERS

rossdown farms chicken . cioffi's . 63 acres beef
johnston's pork . black sage butcher
two rivers meats . medley organics . the truffle co
castle cheese . black sheep cheese . upper bench
happy days dairies . evergreen herbs . terra breads
similkameen honey . farming karma fruit co.
wolf tree coffee . phillips craft soda . naramata cider

TRADING POST BEER

16oz - \$8.5

HELLES LAGER 5%

crisp german lager with light hop notes & slightly malty finish

AMBER ALE 5%

a strong malt flavour with subtle notes of citrus and spice

WHITE COUNTRY FRENCH 6.6%

unique experimental beer made with Schoenberger grapes, provided by Valley Commons. Banana, bubblegum, and hints of vanilla.

BREAKFAST STOUT 6.7%

big, bold, and surprisingly smooth stout brewed with dark roasted english chocolate malt & local wolf tree coffee roasters

LOCAL SPIRIT

OKANAGAN FIZZ \$11

1 oz of award-winning gin locally distilled at dubh glas made with 100% BC grown barley. Perfectly paired farming karma sparkling apple soda

CIDER

NARAMATA CIDER \$9.5

dry apple or dry pear - 355ml Bottle
from the founders of elephant island winery in naramata, this farm produces cider from crisp apples & ripe pears

WINE

our rotating wine list features district wine village's favourite bottles of wine. wine by the glass is available in 6oz pours or 750ml Bottle.

you are welcome to purchase a bottle from one of our district winery associates and pay a \$5 corkage fee to enjoy the wine seated in the plaza

TRADING POST BREWING

our rotating wine list offers wine by the glass, available in 6oz pours.
to enjoy a bottle of wine purchased from one of the wineries in the district there will be a \$5 corkage fee.
we will provide you with wine glasses to enjoy your wine in the plaza

BY THE GLASS

	ABV %	GLASS 6OZ
ROTATING WHITE - CINQ BLANC BY EAU VIVRE intense tropical aromatics, white peach, asian pear. fruity & bright.	13.2	\$10
ROTATING RED - NK'MIP TALON aromas & flavours of raspberry, blueberry, anise, pepper and hint of chocolate	12.1	\$16
ROTATING ROSE - VALLEY COMMONS 100% pinot noir, floral bouquet, berry aroma	12.7	\$12

BY THE BOTTLE

	BOTTLE 750ML
EVOLVE - EFFERVESCENCE melon, peach, lemon, bright, light body, dry	26.99
JOIRYDE - HELLO SUNDAY frizzante, fresh, bubbly, strawberries, caramel, orange rind and grapefruit	32.90
TIME - VIOGNIER pineapple, orange, apricot, citrus & floral notes. Tropical flavours with coconut from oak barrels	35.00
ONE FAITH - CABERNET MERLOT coffee beans, black cherry, cocoa powder, black liquorice and toasty oak	39.99
GNEISS - SHIRAZ Light black pepper, dark cherry plum, leather	44.99