



SOUP & SALAD

HOUSE MADE SOUP-rustic bread	\$9
FRENCH ONION-house made beef broth with Whitetooth Amber Ale, caramelized onion, swiss cheese crouton	\$12
WINSTON GREENS-sunflower seeds, aged manchego, dried cranberries, lemon honey vinaigrette	\$10/sm \$15/lg
CAESAR SALAD- bacon, parmesan cheese, baked croutons, creamy garlic dressing	\$10/sm \$15/lg
add grilled chicken	\$6
add grilled prawns	\$8

SHARING

DUO OF DIPS-see your server for today's creation, served with warm bread	\$12	FRIED CHICKEN SLIDERS-crispy chicken, piquillo sauce, pickled peppers, aioli	\$15
1LB CHICKEN WINGS-sweet chili, siracha, buffalo, honey garlic, honey hot, bbq, lemon pepper, salt & pepper, dry cajun, chipotle mango, piquillo	\$18	NACHOS-corn tortillas chips, cheese blend, pickled jalapenos, onion & tomato, served with sour cream & salsa fresca.	\$22
		add grilled chicken	\$6
		add taco beef	\$6
		add guacamole	\$4

WINSTON PIZZA	gluten free crust available		SM	LG
PEPPERONI	tomato sauce, pepperoni, mozzarella		\$13	\$19
CHEESE	tomato sauce, buffalo mozza & mozzarella		\$12	\$17
CANADIAN	tomato sauce, pepperoni, bacon, mushrooms, mozzarella		\$16	\$24
VEGETARIAN	tomato sauce, roasted pepper, arugula, onion, mushrooms, goat cheese, mozzarella, balsamic reduction		\$14	\$20
HAWAIIAN	tomato sauce, ham, pineapple, mozzarella		\$15	\$23
BBQ CHICKEN	bbq sauce, grilled chicken, roasted red pepper, onion, arugula, mozzarella		\$16	\$24
TACO BEEF	tomato sauce, taco beef, onion, mozzarella, sour cream, guacamole		\$16	\$24

250 344-2772 | TAKEOUT AVAILABLE
 SERVING FOOD DAILY 3PM-10PM
 1593 CACHE CLOSE | WINSTON LODGE | KHMR

WINSTON BURGERS & WRAPS

All burgers served on brioche. Your choice fries, soup or salad.

	sub classic poutine	\$5
	sub caesar salad	\$4
	sub yam fries & siracha aioli	\$5
BEEF & CHEDDAR-aged cheddar, lettuce, tomato, pickle, onion & aioli		\$19
CANADIAN BISON-swiss cheese, caramelized onion, sautéed mushrooms, maple candied bacon, lettuce, tomato, pickle, onion & bacon aioli		\$25
VEGGIE-house made haloumi, carrot & zucchini patties, lettuce, tomato, pesto aioli		\$20
CHICKEN-buttermilk soaked & crispy fried, red cabbage slaw & siracha aioli		\$21
MEDITERRANEAN LAMB WRAP-tortilla, braised lamb shoulder, tabbouleh, arugula, goat cheese		\$19

WINSTON SPECIALTIES

CLASSIC POUTINE-crispy fries, quebec cheese curds, house made beef gravy		\$15
BRAISED PORK CHEEK-in house gravy, garlic mashed potatoes & winter vegetables		\$23
SPAGHETTI BOLOGNESE-house made sauce, parmesan, garlic bread		\$18
THAI GREEN CURRY-vegetables, basmati rice, lemon grass, green onion		\$19
	add grilled prawns	\$8
	add grilled chicken	\$6
	add haloumi	\$6

BC RED WINE

	6oz	BTL
HESTER CREEK, Cab/Merlot, GOLDEN MILE BENCH, OLIVER BC	\$11	n/a
CASSINI, Pinot Noir, 2016 OLIVER BASIN, OLIVER BC	\$13	\$52
KISMET, 'KARMA' Merlot, Cab Franc, Cab, Petit Verdot 2016 OLIVER, BC	\$14	\$56

BC WHITE WINE

	6oz	BTL
HESTER CREEK, PINOT GRIS, GOLDEN MILE BENCH, OLIVER BC	\$11	n/a
CASSINI, Un-Oaked Chardonnay, 2016 OLIVER BASIN, OLIVER BC	\$13	\$52
BLUE MOUNTAIN, SAUVIGNON BLANC, 2017 OLIVER BASIN, OLIVER, BC	\$15	\$60

BC DRAFT

WHITETOOTH LOCAL BREWING:

BLOWER POW IPA	\$7
ICEFIELDS PALE ALE	\$7
SPEED METAL STOUT	\$8

PABST:

BLUE RIBBON	\$6
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FERNIE BREWING:

SLOW DRIFT WIT	\$7
PROJECT 9 PILSNER	\$7

Taxes & gratuities not included
Please do not drink & drive