

APPETIZERS & SHARED PLATES

Available all day

Den Fries (V)	\$10
<i>Served with malt vinegar aioli</i>	
Sweet Potato Fries (V)	\$12
<i>Served with garlic aioli</i>	
Montreal Poutine	\$18
<i>Duck confit, cheese curds, local goat cheese, scallions and herb gravy</i>	
Globally Inspired Chicken Wings	\$18.5
<i>Korean street style, tossed with sweet & spicy haskap BBQ sauce, sesame seeds, cilantro and scallions OR Moroccan dry rub with spiced yogurt & sun flower dukkah</i>	
Steamed Bao Buns "Gua Bao" (2pcs)	\$17
<i>Choice of:</i>	
<i>BBQ pork belly or Crispy Tofu (V)</i>	
<i>Korean Haskap BBQ, cucumber, slaw & cilantro</i>	
Brussel Sprouts (GF) (V)	\$17.5
<i>Roasted garlic hummus, spiced local honey, smoked almonds, dried cranberries, garden herb vinaigrette</i>	
BC Cheese & Charcuterie	\$30
<i>Local Helmut's meats, house pickles, balsamic mustard, sour cherry & peach compote</i>	

LUNCH

Available from 11am - 4pm

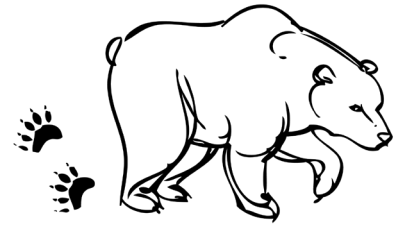
Served with a soup, salad or fries | ADD sweet potato fries - \$3 | ADD Poutine - \$6

BC Fish & Chips	\$22
<i>Lager & dill battered BC snapper with crispy slaw, chips and tartar sauce</i>	
Crispy Chicken Thigh Sandwich (V) option available	\$22
<i>Spicy mayo, chopped pickles, pepper jack cheese, lettuce and tomato</i>	
<i>*Sub Vegan crispy Chix alternative</i>	
Uncle Buck Burger	\$22
<i>House made brisket & chorizo burger, maple bacon jam, roasted garlic aioli, monterey jack cheese, lettuce, tomato, dill pickle</i>	
Bison Smash Burger (V) option available	\$23
<i>Canadian bison patty, topped with monterey jack cheese, lettuce, tomato, onion, burger sauce, dill pickle</i>	
<i>*Sub Vegan Impossible burger</i>	
Laksa Curry Bowl (GF) (V) option available	\$24
<i>Rice noodles, spicy coconut broth, bok choy, bean sprouts, lime, cilantro, chilli with</i>	
<i>Choice of: chicken, shrimp or tofu</i>	
BC Fish Tacos	\$24
<i>Marinated BC Snapper, lager & turmeric batter, Baja guacamole, creamy slaw, pico de gallo, Chimichurri crema & cilantro</i>	

DESSERT

Salted Caramel Brownie (GF)	\$13
<i>with dark chocolate crumble, vanilla ice cream & chocolate pearls</i>	
Blood Orange Brulee Cheese Cake	\$13
<i>with graham tuile, citrus dulce de leche</i>	
Affogato	\$13
<i>a scoop of vanilla bean ice cream, double shot of rich espresso coffee and your choice of liqueur</i>	

(GF) Gluten Free (V) Vegetarian (V) Vegan



THE DEN

SILVER STAR MOUNTAIN

SALADS

Kale Caesar (V) option available	\$18
<i>Rainbow kale, olive oil croutons, crispy chickpeas & capers, grana Padano parmesan, Roasted Garlic & Lemon Dressing</i>	
Mediterranean Quinoa Salad (GF) (V) option available	\$18
<i>Organic quinoa, arugula, greek vegetables, local goat feta & garden herb vinaigrette</i>	
Bear Natural Bowl (GF) (V)	\$20
<i>Brown rice, sweet potato, hemp seeds, kale, roasted chickpeas, purple cabbage, wild mushrooms & umami tahini dressing</i>	

ADD chicken, shrimp or tofu - +\$7.50

SOUP, BOWLS & WRAP

Sweet Potato Coconut Soup (V) (GF) option	\$12
<i>Served with grilled garlic toast</i>	
Chef's Soup	\$12
<i>Served with grilled garlic toast</i>	
The Den's Daily Wrap <i>Served with soup, salad or fries</i>	
½ wrap	\$14
Full wrap	\$18

KIDS MENU

Kids 12 and under - All items \$12

Served with veggie sticks, salad or fries | Dessert | Free pop, juice or milk with meal

Kids menu

Chicken fingers

Mini pizza – pepperoni or cheese

Mac & Cheese

Fried Fish

Kids Sliders

Kids Dessert

Scoop of vanilla ice cream topped with your choice of chocolate, raspberry or caramel sauce

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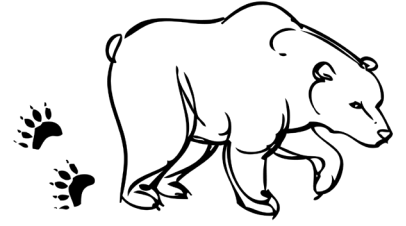
- Montreal Poutine** \$18
Duck confit, cheese curds, local goat cheese, scallions and herb gravy
- Globally Inspired ChickenWings** \$18.5
Korean street style, tossed with sweet & spicy haskap BBQ sauce, sesame seeds, cilantro and scallions
 OR
Moroccan dry rub with spiced yogurt & sun flower dukkah
- Steamed Bao Buns "Gua Bao" (2pcs)** \$17
 Choice of:
BBQ pork belly or Crispy Tofu
Korean Haskap BBQ, cucumber, slaw & cilantro
- Brussel Sprouts** (GF) | (V) \$17.5
Roasted garlic hummus, spiced local honey, smoked almonds, dried cranberries, garden herb vinaigrette
- BC Cheese & Charcuterie**..... \$30
Local Helmut's meats, house pickles, balsamic mustard, sour cherry & peach compote

DINNER

Available from 5pm - 9pm

- Salmon of the Day** MP
- Slow Braised Lamb Shank** \$35
Roasted garlic hummus, beet & juniper puree, turkish couscous, artichoke & roasted tomato chutney, almond dukkah
- Laksa Curry Bowl** | (GF) (V) option available \$24
Rice noodles, spicy coconut broth, bok choy, bean sprouts, lime, cilantro, chilli with choice of: Chicken, Shrimp or Tempeh
- Wild Mushroom Lentil Walnut Loaf** | (GF) (V) \$27
Miso maple glaze, parsnip, apple & star anise puree, charred bok choy, beet and juniper gel, fried brussel sprout, balsamic & fig reduction
- Red Wine Braised Beef** \$36
Braised beef, wild mushroom mousse, smoked carrot puree, tallow horseradish aioli, black garlic & fig demi, roasted root vegetable and potato mash
- Char Sui Pork Belly** \$29
BC pork, parsnip, apple & star anise puree, miso broth, charred bok choy & cabbage, bean sprouts, Kimchi, brown basmati
- Fresh Linguini Frutti Di Mare** \$32
Prawns, salmon, clams, calamari, white wine & roasted tomato sauce, fried basil, garlic bread and herb oil
- Butcher Block Special** MP
Chef's Daily Feature from the pasture
- Pasta of the Day** MP
Chef's creation, locally inspired

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Kids Dessert

Scoop of vanilla ice cream topped with your choice of chocolate, raspberry or caramel sauce

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with dark chocolate crumble, vanilla ice cream & chocolate pearls
- Blood Orange Brulee Cheese Cake** \$13
with graham tuile, citrus dulce de leche
- Affogato** \$13
a scoop of vanilla bean ice cream, double shot of rich espresso coffee and your choice of liqueur