

THE ACORN

- WINTER MENU -

APPETIZERS

Tomato

Tomato + Chile Soup, Kale,
Cannellini Beans, Potato (GF / V) - 8

Sunflower

Leek + Sunflower Seed Paté,
Watercress Emulsion, Pickled Pearl Onions,
Taro Chips, Smoke (GF / V) - 9

Beet

Raw Beet Ravioli, Macadamia Cheese,
Grapefruit, Sorrel, Cider Glaze
(GF / V / RAW Option) - 10

Brussels Sprouts

Grilled Brussels Sprouts, Roasted Garlic Puree,
Chile Salt, Toasted Almond (GF / V) - 9

Parsnip

Potato Parsnip Croquette, Okanagan Apple,
Smoked Aged Cheddar, Pale Ale Sauce - 8

Ricotta

Ricotta Gnocchi, Coffee Scented
Celeriac Purée, Hazelnuts - 12

Kale

Kale, Tempeh, Smoked Paprika Croutons,
Crispy Capers, Kootenay Alpendon Cheese,
Black Olives, Caesar Dressing
(GF + V option) - 9 / 15

BEVERAGES

Coconut Water - 3 House Ginger Beer - 4
Elderflower Pressé - 4 Fresh Lemonade - 4
Organic Tea - 3
Juice + Sodas Also Available

MAINS

Harvest

The Acorn Winter Harvest -
Seasonal Vegetables, Herbs & Goodies
From Local Farms (GF + V option) - 19

Halloumi

Beer Battered Halloumi, Zucchini Pancake,
Smashed Peas, Mint Yogurt, Lemon Balm - 19

Mushroom

Seared King Oyster Mushrooms, Braised
Shallots, Confit Potatoes, Sherry Gel, Carrot
Meringue, Mushroom Jus (GF / V Option) - 19
- *Winning Dish Gold Medal Plates Victoria 2013* -

Cauliflower

Truffle + Cheddar Orecchiette Mac And Cheese,
Celery & Pickled Cauliflower (V Option*) - 17

Daikon

Raw Daikon Wrapped Mushrooms,
Napa Cabbage, Bok Choy, Pickled Asian Pear,
Cashew Green Curry Sauce (GF / RAW / V) - 18

DESSERTS

Quince

Quince Compote, Stilton, Mascarpone,
Spiced Walnuts, Clover Honey (GF) - 9

Orange

Orange Olive Oil Cake, Buttermilk Sorbet,
Pear, Rosemary Crumb (V Option) - 8

Raspberry

Raw Raspberry Cashew Cheesecake,
Almond Coconut Crust,
Shaved ZIMT Chocolate (GF / RAW / V) - 11

COFFEE

French Press Coffee
Roasted by Matchstick Coffee Roasters - 3.5

DINNER MENU AVAILABLE NIGHTLY UNTIL 10PM

Head Chef - Brian Skinner // Chef de Cuisine - Joel Panlilio

GF = Gluten Free / RAW = Raw / V = Vegan

* Vegan Option Contains Cashew Cheese

Changes and modifications politely declined, Please inform your server of any allergies.

An 18% gratuity will be added to parties of 8 or more people

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SIGNATURE COCKTAILS

Into the Hive

Basil Hayden Bourbon, Spiced Fig Jam, Honeycomb,
Fresh Lemon Juice, Chamomile Bitters – 10

Darkhorse + Stormy

Cabrito Reposado Tequila, Sombra Mezcal,
Odd Society Crème de Cassis, Ginger Syrup, Fresh Lemon Juice,
Spicy Charred Pineapple and Jamaican Bitters – 11

Old Norse

Long Table Akvavit, St. Germain Elderflower Liqueur,
House Tonic Syrup, Fresh Lime Juice, Salt Bitters – 11

Year of the Horse

Hay Infused Whole Egg, Applejack Brandy,
Carrot + Ginger Syrup, Chocolate Bitters,
House Made Green Apple Bitters, Fresh Nutmeg – 12

Bitter Love

Rittenhouse Rye, Cynar Amaro, Cinzano, Cherry Heering,
Rosemary Salt – 12

WHITE

Nichol Vineyards 2009 – Gewürztraminer - Naramata - 7 / 35

Kettle Valley 2012 – Pinot Gris – Naramata – 10 / 50

Lakebreeze 2012 – Pinot Blanc – Naramata - 8 / 40

Bartier Brothers 2012 – Semillon – Okanagan – 9 / 45

Joie Farm 2012 – Rosé – Okanagan - 10 / 50

RED

La Frenz 2011 – Pinot Noir – Naramata - 9 / 45

Tinhorn Creek 2011 – Cabernet Franc – Okanagan – 8 / 40

Moon Curser 2011 – Syrah – Okanagan - 9 / 45

Proyecto 2011 – Garnacha – Ribera del Queiles, ESP – 10 / 50

Clos Du Soleil 2011 – “Celestiale” Cab/Merlot – Similkameen – 12 / 60

BUBBLES

Kanazawa 2010 – “Pika Pika” Sparkling Wine – Okanagan 12 / 60

Pol Roger – Cuvee De Reserve Brut - Champagne, FR - 120

DESSERT

Quady – Essensia Orange Muscat – California - 7

La Frenz – Tawny Port - Naramata – 8

BC CRAFT BEER - DRAUGHT

Persephone Brewing – Golden Ale – 5

Driftwood Brewery – Fat Tug IPA – 6

BC CRAFT BEER / CIDER - BOTTLES

Phillips Brewing – Analogue 78 Kolsch – 6

Four Winds Brewing – Saison – 6

Red Racer – Pale Ale - 6

Parallel 49 – Gypsy Tears Ruby Ale - 6

Lighthouse Brewing – Keepers Stout - 6

Lone Tree Cider - 6

THE ACORN

SPIRITS

East Van Vodka – 7	Beefeater Gin - 6
Tito's Handmade Vodka – 7	Long Table Gin - 8
Pimms No. 1 Cup – 6	The Botanist Gin - 9
Laird's Applejack Brandy - 7	Havana 3-Year Rum - 6
Cabrito Reposado Tequila – 6	Diplomatico Reserva Rum – 7
Sombra Mezcal – 10	Knob Creek Bourbon – 7
Bulleit Rye – 6	Basil Hayden Bourbon – 8
Rittenhouse Rye – 9	Buffalo Trace Bourbon – 7
Ardbeig 10-Yr Scotch – 10	Writers Tears Irish Whiskey – 9
Old Pulteney 12 yr Scotch – 11	Pear Eau-de-Vie – 9
Cocchi Americano Blanco – 8	St. Germain Liqueur - 8
Long Table Akvavit - 8	Okanagan Spirits Absinthe – 9
Averna Amaro – 6	Fernet Branca Bitters – 7
Cynar Amaro – 7	Campari – 6
Comte De Lauvia – XO Imperial 12-Year Armagnac - 10	