



~ HERON ROCK BISTRO ~

\$30 ~ 3 COURSE MENU ~

BEER PAIRING +15 // WINE PAIRING +20

10oz GLASS // 2 x 5 oz. POURS, 2oz WITH DESSERT

TO START

MARINATED MEDITERRANEAN OLIVES (VEG)

HOUSE BREAD

ARCUS PILSNER DRIFTWOOD // ARROWLEAF PINOT GRIS OKANAGAN

OR

WINTER SALAD (GF/VEG)

ORANGE CORIANDER VINAIGRETTE, CANDIED ALMONDS, DRIED CRANBERRIES, OKANAGAN GOAT CHEESE, ORGANIC GREENS

NEW GROWTH PALE ALE DRIFTWOOD // QUAIL'S GATE CHARDONNAY OKANAGAN

OR

CUBAN BLACK BEAN SOUP

PORK STOCK, LIME CILANTRO SOUR CREAM

HELIOS GOLDEN LAGER HOYNE // SANDHILL CABERNET MERLOT OKANAGAN

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MAIN

SEARED ALBACORE TUNA (GF)

SEARED RARE LOCAL TUNA, ROASTED TOMATOES, GRILLED ASPARAGUS AND FINGERLING POTATOES
WITH GREEN GODDESS DRESSING & OLIVE RELISH

NECTAROUS DRY HOPPED SOUR FOUR WINDS // ROCHE ROSÉ OKANAGAN

OR

LOCAL ROASTED CHICKEN

LEMON-WHITE WINE HALF CHICKEN, CARROT, FINGERLING POTATO & SQUASH HASH, CHICKEN GRAVY

NANAIMO BAR PORTER VANCOUVER ISLAND BREWERY // FITZPATRICK RIESLING OKANAGAN

OR

HANDMADE BEET GNOCCHI (VEG/GF)

ORANGE GINGER CREAM, PEAS, ROASTED VEGETABLES, MANCHEGO CHEESE, FRESH PARSLEY & DILL

SHINY THINGS HAZY I.P.A STEEL & OAK // HOWLING BLUFF SAUVIGNON BLANC OKANAGAN

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DESSERT

CHOCOLATE ESPRESSO CRÈME BRÛLÉE (GF/VEG)

OR

KEY LIME PIE

SWEET GRAHAM CRUMB CRUST, WHIPPED CREAM

OR

STILTON CHEESECAKE

PORT REDUCTION

NIGHTWATCH COFFEE LAGER LIGHTHOUSE // STAG'S HOLLOW SYRAH OKANAGAN

On Tap

Nightwatch Coffee Lager 5% Lighthouse, Esquimalt

Arcus Pilsner 5% Driftwood, Victoria

Helios Golden Lager 6% Hoyne, Victoria

New Growth Pale Ale 5% Driftwood, Victoria

Short Wave Pale Ale 5.2% Phillips, Victoria

Nectarous Dry Hopped Sour 5.5% Fourwinds, Delta

Shiny Things IPA 6% Steal & Oak, New Westminster

Play Dead I.P.A 6.8% Yellow Dog, Port Moody

Nanaimo Bar Porter 6.2% Vancouver Island Brewery, Victoria