

The
WAYPOINT

RESTAURANT & BAR

49°54'44"N 116°54'18"W

STARTERS

SOUP DU JOUR 9
Add garlic toast 3

WAYPOINT WINGS (1 lb.) 18

Choice of Chicken or Cauliflower wings

Choice of hot, Korean BBQ, S&P, and honey garlic, Sriracha honey mustard, jerk BBQ, lemon pepper or honey hot

Add house ranch or blue cheese dip 1.50

CALAMARI & SHISHITO PEPPERS 21

Crosshatch cut squid tubes, scallions, lemon, Tajin spice, green onions & garlic dill dip

BAKED GOAT CHEESE 18

Herb and garlic-infused Okanagan goat cheese, tomato, basil, corn tortilla chips & Epices Du Guerrier Wild Mushroom Salt

AVOCADO & WHITE BEAN 17

HUMMUS

Confit garlic, melanzane scott'olio, whipped feta, roasted pumpkin seeds & toasted Bianca roll

WAGYU BEEF CARPACCIO 21

Epices Du Guerrier Wild Mushroom Salt, wagyu beef, arugula, shaved parmesan, crostini, paprika lime aioli, pickled onions & smoked tallow vinaigrette

BURRATA 22

Fresh Burrata cheese with marinated seasonal tomatoes, roasted garlic, extra virgin olive oil, toasted baguette, maple smoked sea salt & balsamic reduction

Add Prosciutto 3

SALADS & BOWLS

Add to any salad - 5 oz. chicken breast \$7

6 oz. sirloin \$12 / 5 oz. King salmon \$12

5 garlic prawns \$6 / 4oz. seared rare ahi tuna \$8

CAESAR SALAD 11 / 19

Romaine hearts, grana padano, crisp capers house-made croutons, lemon, classic anchovy dressing

HOTEL SALAD 10 / 19

Seasonal mixed greens, pickled beets, spiced pumpkin seeds, radishes, grape tomatoes & maple mustard vinaigrette

FRONT STREET SALAD 24

Seasonal mixed greens, quinoa, edamame, pickled beets, goat cheese, avocado pico, spiced pumpkin seeds, pickled onions, radishes, maple mustard vinaigrette & house ranch drizzle

TUNA TATAKI POKE BOWL 30

Seared rare tuna, poke sauce, coconut rice, cucumber, edamame, Korean carrot salad, pickled onions, avocado pico, sriracha aioli, garlic chips & nori

YANGYEOM CHICKEN BOWL 27

Korean fried chicken, sweet & spicy sauce, pickled daikon, coconut rice, cucumber kimchi, edamame, Korean carrot salad, & green onions

Make it Vegan by substituting crispy cauliflower

SMALL PLATES

Yam Fries, garlic aioli 8 / 14

Parm Onion Rings, garlic dill dip 8 / 14

Truffle Parm Fries, garlic aioli 8 / 14

French Fries, ketchup 7 / 12

Poutine, beef gravy & cheese curds 9 / 16

Please let your server know about any dietary needs.
Ask us about our vegan, vegetarian & gluten free options

HANDHELDS

All handhelds served with your choice of FRIES, SOUP, OR MIXED GREENS

Gluten-free bun - \$4	Bacon - \$3
Mushrooms - \$2	Swiss or cheddar - \$2
Gravy - \$3	Poutine - \$5
O-Rings - \$3	Yam fries - \$3
Caesar salad - \$3	Parm O-Rings - \$4
Truffle fries - \$4	

“UP THE LAKER” BURGER 26

Locally ground elk & grass-fed chuck, smoked paprika aioli, smoked cheddar, bacon onion jam, onion strings, lettuce, tomato, red onions & pickle

THE JARDINE 20

Seasonal mushroom quinoa patty, Bianca roll, vegan aioli, lettuce, tomato, red onion & jalapeño relish

THE WAYPOINT BURGER 21

Local grass-fed ground chuck patty, butter lettuce, tomato, red onion, pickle & house aioli

CHICKEN PANINI 21

Sourdough, roasted chicken breast, fall apple chutney, prosciutto, arugula, brie, roasted squash aioli & balsamic reduction

CLASSIC BEEF DIP 23

Slow-roasted beef, Swiss cheese, onion strings, Bianca roll, garlic aioli & au jus

“DIRTY” BIRD BURGER 22

Korean fried chicken, pickled daikon, Korean BBQ sauce, tomato & creamy slaw

AHI TUNA CLUB 26

Grilled rare ahi tuna, applewood smoked bacon, avocado salsa, Sriracha aioli, butter lettuce & tomato

ENTREES

FISH & CHIPS

Beer battered, coleslaw, tartar sauce, lemon & fries

Haddock 1 pc. 20 / 2 pc. 25

Halibut 1 pc. 26 / 2 pc. 33

CHICKEN FINGERS 19

Chicken tenders, fries & Sriracha honey mustard

MOUNT LOKI JAMBALAYA 30

Slow roasted chicken, Argentine prawns, Creole sauce, Andouille sausage, bell peppers, Okra, coconut rice & garlic bread

RADIATORI ARRABBIATA 23

Kaslo Sourdough Radiatori, confit garlic, jalapeno relish, melanzane Scott'olio, seasonal mushrooms, baby spinach, house tomato sauce & garlic bread

CHICKEN ANDOUILLE ALFREDO 26

Kaslo Sourdough linguine, chicken, andouille sausage, confit garlic, cream, brown butter, white wine, grana padano, served with garlic toast

JÄGERSCHNITZEL 30

Breaded pork loin, broccolini, garlic mashed potatoes, mushroom gravy, & cider braised cabbage

PAN SEARED BC KING SALMON 32

Clayoquot Sound Organic Chinook salmon, crispy condensed coconut rice, seasonal vegetables, roasted carrot romesco & cucumber kimchi

BROME LAKE DUCK BREAST 35

Smoked duck breast, blackberry red wine reduction, roasted carrot puree, pickled blackberries & seasonal vegetables

SURF & TURF

Honey chili-glazed prawns, garlic mashed potatoes & charred broccolini

10 oz. strip steak - \$36

6 oz. sirloin- \$28