The WAYPOINT
RESTAURANT & BAR

49°54'44"N 116°54'18"W

Starters & Shares

Soup du Jour 10
Add Garlic Toast +4

Waypoint Wings 18
Chicken or Cauliflower Wings

Choice of Korean BBQ, Salt & Pepper, Hot, Honey Garlic, Sriracha Honey Mustard, Jerk BBQ, Lemon Pepper or Pale Ale BBQ

Ask about our Flavour of the Month

Add House Ranch or Blue Cheese Dip +2

Front Street Calamari 21
Flash-fried squid tubes, chorizo, scallions, sugo, shishito peppers, pickled red onion & saffron aioli

Cranberry & Whipped Feta 18
Cranberry compote, whipped Macedonian feta, roasted pumpkin seeds, chili-lime honey & rosemary raisin pecan crackers

Smoky Carrot Hummus 18
Charred carrots, chickpeas, confit garlic, pickled mustard seeds, Aleppo pepper, micro cilantro, garlic oil & toasted naan

Tuna Tataki 22
Charcoal rub, pickled grapefruit, Aleppo pepper, scallions, avocado pico, gochujang sesame aioli, micro radish & crispy shallots

Roasted Bone Marrow 23
House-smoked with bacon onion jam, mushroom salt, confit garlic, pangrattato & charred artisan sourdough

Stuffed Mushroom Caps 22
Mushroom caps filled with mascarpone, cream cheese, confit garlic, lemon, BC Dungeness crab, topped with smoked Gouda & pangrattato

Salads

Caesar Salad 11 | 19
Romaine hearts, Grana Padano, house-made croutons, lemon & classic anchovy dressing

Kaslo Hotel (VEGAN) 11 | 19
Greens, kale, tomatoes, apple, pickled beets, sun-dried blueberries & house vinaigrette

Meadow Mountain 13 | 20
Kale, greens, quinoa, goat cheese, apple, sun-dried blueberries, pickled red onions, edamame, cucumber, house vinaigrette & ranch drizzle

Add To Any Salad

Grilled Chicken Breast	(5 oz)	+7
Grilled Ahi Tuna	(4 oz)	+8
Argentinian Red Prawns	(5 pc)	+8
C.A.B. Strip Steak	(5 oz)	+12
C.A.B. Sirloin	(6 oz)	+14
Wild Canadian Salmon	(5 oz)	+15

Bowls

BC Salmon Bowl 30
Chili-lime honey-glazed salmon, basmati rice, cucumber, pickled red onions, avocado, edamame, apple, crispy shallots & gochujang sesame aioli

Stellar Chicken Bowl 27
Grilled chicken breast, street corn salad, cucumber, basmati rice, pickled red onion, apple, edamame, cotija, chili-lime crema & Carolina Gold BBQ sauce

Steakhouse Bowl 30
New York strip steak, kale, greens, quinoa, sun-dried blueberries, apple, pickled red onions, goat cheese, edamame, cucumber, house vinaigrette & ranch drizzle

Kindly notify your server of any specific dietary requirements. Although we take every precaution, we cannot fully guarantee the absence of cross-contamination

Handhelds

Includes choice of Fries, Soup or Greens
Served on a Potato Bun, unless otherwise stated

Add To Any Handheld

Mushrooms | Swiss/Cheddar | Bacon | Gravy	+2.5
Onion Rings | Caesar Salad | Yam Waffle Fries	+3
Truffle Fries | Poutine | Parm O-Ring | GF Bun	+4.5

Selkirk Smash 16

3 oz pressed chuck beef patty, Canadian cheddar, tomato, lettuce & house aioli
Make it a Double Stack +6

"Up The Laker" 26

Venison & ground chuck, smoked Gouda, smoked horseradish, black garlic aioli, arugula, tomato, beer bacon onion jam & onion strings

The Jardine (VEGAN) 21

House-made vegan mushroom-quinoa patty, vegan mayo, tomato chutney, apple, lettuce & tomato on a bianca roll

Ahi Tuna Club 26

Grilled rare Ahi tuna, bacon, avocado pico, gochujang sesame aioli, lettuce & tomato

Big Bird 25

Grilled Fraser Valley chicken breast, smoked Gouda, house-smoked rub, shaved cabbage, bacon, tomato, house-made ranch, pickled red onion on a toasted bianca roll

Chicken Panini 21

Pulled Fraser Valley chicken breast, tomato chutney, arugula, Canadian brie & apple on artisan ciabatta

Entrées

Jägerschnitzel **1 pc** 26 | **2 pc** 31.5

Breaded pork loin, seasonal vegetables, garlic mashed potatoes, ale mushroom gravy & cider-braised cabbage

Mount Loki Jambalaya 30

Chicken, prawns, chorizo, Creole sauce, okra & peppers over basmati rice with garlic toast

Tuscan Coastal Penne 28

Choice of Roasted Chicken | Prawns | Mushrooms

Rustic tomato sugo or Rosé sauce, Kaslo sourdough penne, basil, spinach, confit garlic, Grana Padano & garlic toast

Fish & Chips

Beer-battered fish, shaved cabbage slaw, tartar sauce, lemon & fries

Haddock **1 pc** 21 | **2 pc** 26
Halibut **1 pc** 28 | **2 pc** 35

Pan-Seared BC Wild Salmon 36

Chili-citrus honey glaze, garlic mashed potatoes, micro cilantro, seasonal vegetables & saffron crema

Slow-Roasted Lamb Shank 35

BC Merlot reduction, roasted carrot purée, seasonal vegetables, pangrattato & glazed cipollini

Duck Mappas 28

Slow-roasted Brome Lake duck leg, seasonal vegetables, Kuttanad golden coconut curry, coconut cashew curry leaf crunch & garlic mashed potatoes

Braised Short Rib (C.A.B.) 37

12-hour braised short rib, sassafras glaze, seasonal vegetables & roasted carrot purée

Certified Angus Beef

100% Canadian, 45-day dry-aged Certified Angus Beef, served with garlic mashed potatoes, seasonal market vegetables, and rich house au jus

Sirloin (7 oz)	34	Garlic Crimini Mushrooms	+5
New York Strip (8 oz)	42	Seared Garlic Prawns	+8
Flat Iron, Tagliata (10 oz)	48	Roasted Bone Marrow	+10

Parties of 8 or more will be charged an 18% automatic gratuity

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BREAKFAST

Monday to Friday: 8 am to 11 am
Weekend Brunch: 9 am to 1 pm

LOKI — 19
Two eggs any style, hash browns, toast & choice of bacon or sausage

HILLOCK — 12
One egg any style, hash browns, one slice of toast & choice of bacon or sausage

THE "BENNY" HILL — ½ | Full
Toasted English muffin, poached eggs, house-made hollandaise & hash browns with your choice of:

CLASSIC — $12 | $19
Local back bacon or applewood smoked bacon

WEST COAST — $13 | $21
Candied BC salmon & dill crema

SOCAL — $12 | $19
Tomato chutney, spinach & avocado pico

CASCADE — 14
Warmed brioche bun, over-medium egg, cheddar, Sriracha honey mustard, applewood smoked bacon & avocado pico
Add Hashbrowns +$5

PURCELL PORRIDGE — SM 10 | LG 19
Hot Steel-Cut oatmeal served with a house-made apple compote, fresh seasonal berries, cinnamon & Canadian maple syrup

BRENNAN — 18
Waypoint breakfast poutine, tater tots, BC cheese curds, 2 poached eggs, house hollandaise & scallions

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