

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 HUMMUS** 17

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- \$

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## BREAKFAST

**LOKI** **19**

Two eggs any style, hashbrowns, toast & your choice of bacon or sausage

**HILLOCK** **13**

One egg any style, hashbrowns, one slice of toast & your choice of bacon or sausage

**THE "BENNY" HILL**

Toasted English muffin, house-made hollandaise & hashbrowns

½ | Full

**Classic**

Local back bacon or applewood smoked  
bacon

**12 | 19**

**West Coast Royale**

BC candied salmon, pickled red onions &  
dill crema

**13 | 21**

**SoCal**

Tomato chutney, spinach & avocado pico

**12 | 20**

*Gluten Free 1.5 | 3*

**CASCADE** **14**

Warmed brioche bun, over medium egg, cheddar cheese, sriracha honey mustard, applewood  
smoked bacon, avocado salsa bandera - **Add hashbrowns 5**

**PURCELL** **19**

Cold-steeped oats, chia seeds, coconut yogurt, coconut milk, maple syrup, hemp protein  
powder & seasonal compote

**BRENNAN** **18**

Waypoint breakfast poutine, tater tots, BC cheese curds, 2 poached eggs, house hollandaise &  
green onions

Parties of 8 or more will be charged 18% auto gratuity