

The  
**WAYPOINT**  
RESTAURANT & BAR

49°54'44"N 116°54'18"W

## STARTERS & SHARES

### SOUP DU JOUR

Add Garlic Toast

### WAYPOINT WINGS (1 lb)

*Choice of Chicken or Cauliflower Wings*

Choice of Korean BBQ, S&P, hot, honey garlic, Sriracha honey mustard, jerk BBQ, lemon pepper, house BBQ or honey hot  
*Ask about our Flavour of the Month*

Add House Ranch or Blue Cheese Dip +1½

### CALAMARI & SHISHITO PEPPERS 21

Crosshatch-cut squid tubes, scallions, lemon, Tajín spice & garlic dill dip

### BLACK DIAMOND DILL 18

Southern fried pickle chips, tater tots, maple-bacon seasoning, pickled red onions & peppercorn ranch

### SAILOR-STYLE MUSSELS 27

1 lb of Ocean Wise Salt Spring Island mussels, confit garlic, grainy Dijon, butter, NBC Pilsner, crispy shallots & garlic bread

### BABA GANOUSH 17

Charred eggplant, lemon, confit garlic, tahini, cold-pressed olive oil, Aleppo pepper & crostini

### WAGYU BEEF CARPACCIO 21

Épices du Guerrier wild mushroom salt, Wagyu beef, arugula, shaved parmesan, crostini, paprika lime aioli, pickled onions & smoked tallow vinaigrette

### BURRATA & VINES 22

Fresh burrata cheese, vine-ripened tomatoes, grapes, confit garlic, Vancouver Island maple-smoked salt, balsamic reduction & toasted baguette

Add Prosciutto +3

## SALADS

10 Add 5 oz Chicken Breast | 5 Garlic Prawns +7  
+3 Add 4 oz Ahi Tuna, Seared Rare +8  
18 Add 6 oz Sirloin | 5 oz King Salmon +12

### CAESAR SALAD 11 | 19

Romaine hearts, Grana Padano, crispy capers, house-made croutons, lemon, classic anchovy dressing

### KASLO HOTEL 11 | 19

Greens, kale, tomatoes, radish, pickled beets, roasted pumpkin seeds & house vinaigrette

### MEADOW MOUNTAIN 13 | 21

Kale, greens, green papaya, quinoa, tomatoes, grapes, pickled red onions, cucumber, local goat cheese, harissa chickpeas & house vinaigrette

## BOWLS

### TUNA TATAKI POKE BOWL 29

Seared rare Ahi tuna, poke sauce, basmati rice, cucumber, edamame, Korean carrot salad, pickled daikon, avocado pico, sriracha, garlic chips & nori

### YANGYEOM CHICKEN BOWL 27

Korean fried chicken, sweet & spicy sauce, pickled daikon, basmati rice, cucumber kimchi, edamame, Korean carrot salad & scallions

*Make it Vegan: Substitute Crispy Cauliflower*

### STEAKHOUSE BOWL 28

Sirloin steak, kale, greens, quinoa, tomatoes, grapes, green papaya, goat cheese, harissa chickpeas, cucumber, blue cheese crema, onion strings & house vinaigrette

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 Brioche Bun, unless otherwise stated

### ADD TO ANY HANDHELD

Mushrooms | Swiss/Cheddar | Bacon | Gravy +2½  
Onion Rings | Caesar Salad | Yam Waffle Fries +3  
Truffle Fries | Poutine | Parm O Ring | GF Bun +4½

### SELKIRK SMASH 15

3 oz pressed chuck beef patty, Canadian cheddar, lettuce, tomato, red onion, pickle & house aioli  
Make it a Double Stack +5

### “UP THE LAKER” BURGER 26

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

### WAYPOINT 21

Choice of ground chuck beef patty, house-made mushroom quinoa patty or grilled chicken.  
With house aioli, lettuce, pickle & red onion

*Make it Vegan: Quinoa Patty, Bianca Roll & Avocado Pico*

### “DIRTY” BIRD BURGER 22

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

### AHI TUNA CLUB 26

Grilled rare Ahi tuna, bacon, avocado pico, Sriracha, house aioli, butter lettuce & tomato

### SHORT RIB SANDWICH 26

12-hour braised Certified Angus Beef short ribs, pomegranate espresso glaze, green papaya slaw, blue cheese crema, house aioli & crispy shallots

### CHICKEN PANINI 21

Roasted chicken breast, avocado pico, arugula, Canadian brie, tomato chutney & smoked paprika aioli on grilled sourdough

### CLASSIC BEEF DIP 23

Slow-roasted beef served on a Bianca roll with Swiss cheese, crispy onion strings, house aioli & side of au jus

## ENTREES

### JÄGERSCHNITZEL 28

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

### FISH & CHIPS

Beer-battered, coleslaw, tartar sauce, lemon & fries

Haddock 1 pc 20 | 2 pc 25

Halibut 1 pc 26 | 2 pc 33

### CHICKEN & ANDOUILLE ALFREDO 26

Kaslo Sourdough linguine, chicken, Andouille sausage, confit garlic, cream, brown butter, white wine, Grana Padano, served with garlic toast

### MOUNT LOKI JAMBALAYA 30

Slow-roasted chicken, Argentine prawns, Creole sauce, Andouille sausage, bell peppers, okra, Basmati rice & garlic bread

### PAN-SEARED BC KING SALMON 33

Certified organic Pacific Chinook salmon, roasted carrot purée, green papaya slaw, harissa chickpeas & lemon tahini yogurt

### PORK VINDALOO 26

Slow-roasted pork belly & pork sirloin in aromatic Indo-Portuguese spices, served with basmati rice & flame-toasted naan

### BRAISED SHORT RIB 35

12-hour braised Certified Angus Beef short ribs with pomegranate espresso glaze, seasonal vegetables, roasted carrot puree & crispy shallots

### CERTIFIED ANGUS BEEF

We proudly serve 100% Canadian, 45-day dry-aged Certified Angus Beef with a choice of garlic mashed potatoes, fries, or greens

6 oz Sirloin 26

8 oz New York Strip steak 35

Chef's Cut Market Price

Add Prawns +7

Add Mushrooms +3

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

# BREAKFAST MENU

<b>LOKI</b>	19
Two eggs any style, hashbrowns, toast & your choice of bacon or sausage	
<b>HILLOCK</b>	12
One egg any style, hashbrowns, one slice of toast & your choice of bacon or sausage	
<b>THE "BENNY" HILL</b>	
Toasted English muffin, poached eggs, house-made hollandaise & hashbrowns	
	<i>Gluten Free 1.5   3</i>
	<i>Half   Full</i>
<b>Classic</b>	
Local back bacon or applewood smoked bacon	12   19
<b>West Coast</b>	
BC candied salmon & dill crema	13   21
<b>SoCal</b>	
Tomato chutney, spinach & avocado pico	12   19
<b>CASCADE</b>	14
Warmed brioche bun, over medium egg, cheddar cheese, sriracha honey mustard, applewood smoked bacon, avocado pico <i>Add hashbrowns</i> 5	
<b>PURCELL</b>	10   19
Cold-steeped oats, chia seeds, coconut yogurt, coconut milk, maple syrup, hemp protein powder & seasonal compote	
<b>BRENNAN</b>	18
Waypoint breakfast poutine, tater tots, BC cheese curds, 2 poached eggs, house hollandaise & green onions	

## BRUNCH

Saturday & Sunday 9:00 AM - 11:00 AM

<b>HOWSER</b>	26
Two eggs any style, 5 oz Certified Angus Beef New York striploin, smoked tallow, hashbrowns, avocado pico & toast	
<b>MEADOW MOUNTAIN</b>	20
Two eggs any style, hashbrowns, roasted red peppers, spinach, caramelized onions, mushrooms, smoked cheddar & hollandaise	
<i>Add braised short rib, BC candied salmon, bacon or sausage</i> 5	
<b>MOUNT KASLO</b>	21
House-made Chocolate chip & walnut banana bread French Toast with cinnamon toast streusel, banana compote & whipped cream	

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