

K KASLO HOTEL

kaslohotel.com

250-353-7714

We are committed to
using as many locally sourced
products as possible.

18% Gratuity will
automatically be added
to parties of
8 or more

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APPETIZERS

Soup of the Day	Cup \$6 Bowl \$8
Made fresh daily, ask your server	
Onion Rings ⑤	\$11
Battered and delicious!!!	
Wings ⑥F	\$17
Hot, salt & pepper, BBQ, honey garlic, lemon pepper, honey hot, teriyaki. Served with carrot and celery sticks & ranch dressing	
Basket of Fries ⑤	\$7/\$10
Crispy, golden, delicious!!!	
Poutine	\$11/\$17
Fries, cheese curds & beef gravy	
Sweet Potato Fries ⑥F ⑤	\$8/\$11
Served with garlic aioli	
Steamed Mussels ⑥F	\$22
White wine, garlic, sundried tomato & cream sauce OR chorizo, garlic, roasted red pepper, lemon, parsley & white wine served with garlic toast	
Pan-Fried Prawns ⑥F	\$20
Prawns sauteed in white wine & garlic butter served with garlic toast	
Calamari	\$20
Lightly floured, deep fried squid served with tzatziki	
Nachos	\$21
Corn tortilla chips with shredded cheese, tomato, onions, olives, jalapenos, salsa & sour cream <i>add beef, chicken, chorizo or pulled pork \$7</i> <i>Add guacamole \$5</i>	
Spinach & Artichoke Dip	\$16
3 cheeses & roasted garlic. Served with corn tortillas & pita	

SALADS

Add chicken breast, seasoned beef, pulled pork or pan fried prawns \$7
Add pan fried salmon \$9

House Salad ⑥F	\$12/\$18
Mixed greens, tomato, onion, carrot, cucumber, sunflower seeds, dried cranberries, honey lime vinaigrette	
Caesar Salad	\$12/\$19
Romaine, bacon, parmesan, house made croutons, creamy garlic dressing	
Quinoa Salad ⑥F	\$11/\$18
Mixed greens, spinach, quinoa, red onion, peppers, carrot, tomato & feta, house made tahini dressing	
Roasted Beet Salad	\$18
Oven roasted beets, spiced almonds, goat cheese, orange segments, pickled red onion, greens, balsamic vinaigrette	



DESSERTS

- New York Cheesecake** \$9
Topped with house made chocolate, caramel or raspberry sauce & whip cream
- Flourless Chocolate Torte** \$11
Triple layer torte, topped with almond slivers & whipped cream
- Churros** \$8
Warm cinnamon & sugar churros, vanilla ice cream & whipped cream
- Ice Cream** \$6
2 scoops of vanilla ice cream
Add chocolate, caramel or raspberry sauce \$2.50

BURGERS & PUB FARE

All handhelds served with soup, fries or salad. Substitute caesar salad or sweet potato fries \$3. Poutine or onion rings \$4

*Add bacon, mushrooms, sauteed onion, cheese or gravy \$3
Gluten free bun available \$3*

- Signature Burger** \$19
Charbroiled all beef patty, lettuce, tomato, red onion, garlic aioli on a brioche bun
- BC Mushroom Burger** \$23
Charbroiled all beef patty, sautéed mushrooms, swiss cheese, bacon, lettuce, tomato, red onion, garlic aioli on a brioche bun
Double up your beef patty \$5
- Veggie Burger**  \$18
plant protein vegetable patty, greens, tomato, jalapeno relish on a brioche bun
- Schnitzel Burger** \$17
Breaded pork loin cutlet, lettuce, tomato, red onion, Dijon mayo on a brioche bun
- Buchanan Burger** \$20
Grilled chicken breast, cheddar, bacon, lettuce, tomato, red onion, garlic aioli
- Steak Sandwich** \$26
6oz grilled NY strip, 2 onion rings on garlic toast. Served with Caesar salad & fries
- Pulled Pork** \$18
BBQ pulled pork, coleslaw, house made BBQ sauce. Vegetarian option available with jackfruit. served on ciabatta bun
- California Club Wrap** \$21
Grilled chicken breast, tomato, greens, bacon, avocado, chipotle aioli in a tomato tortilla
- Beef Dip** \$18
Thinly sliced roast beef on a rosemary focaccia bun, crispy onion, served with au jus for dipping
- BLT** \$16
Bacon, lettuce, tomato, mayo on grilled sourdough
- Chicken Tenders** \$17
Crispy chicken strips, served with plum sauce or honey mustard
- Reuben Sandwich** \$18
Corned beef, sauerkraut, swiss, grainy dijon on marble rye
- Cod & Chips** \$24
2 pieces of beer battered cod, tartar sauce, coleslaw
add an extra piece of fish \$5
- Thai Red Curry** \$24
Prawns, chicken, mixed vegetables in a red curry sauce served over basmati rice
- Butter Chicken** \$18
Mild curry sauce with tender chicken, basmati rice, fresh tomato & cilantro. Served with Naan bread