

THE DRINKS

CRAFTED COCKTAILS

2oz

PARISIENNE G & T Bombay Sapphire gin, Lillet Blanc, basil, tonic & lime	11
DARK 'N' STORMY Gosling's black rum & Grace ginger beer	11
PASSION FRUIT MOJITO Havana Club white rum, lime & mint	12
JAMAICAN PALOMA Cazadores tequila & Ting grapefruit soda	12
MOSCOW MULE MIMOSA Ketel One vodka, sparkling, ginger beer & OJ	12
STRONG STRAWBERRY LEMONADE Ketel One vodka, macerated strawberries & lemonade	12
PINK FLAMINGO Pink Whitney vodka, Cointreau, cranberry & lemon	13
KENTUCKY KISS Buffalo Trace bourbon, amaretto, passion fruit & lime	13
RESURRECTION NEGRONI 3oz Resurrection Spirits gin, Campari & sweet vermouth	14
MANGO MEZCAL MARGARITA smoky Mezcal, mango purée, Tajin rim	15

BC REDS + WHITES + ROSÉ

5oz 8oz 750ml

CABERNET FRANC Adegas on 45th	10	15	40
MERLOT Township 7	11	16	44
CABERNET SAUVIGNON Black Sage	12	17	48
PINOT NOIR Spearhead	13	18	52
PÉTALES D'OSOYOOS Osoyoos Larose	14	19	56
SAUVIGNON BLANC Church & State	10	15	40
CHARDONNAY Blue Mountain	11	16	44
PINOT GRIS Roche	11	16	44
VOIGNIER LAUGHING STOCK	12	17	48
RIESLING Tantalus	12	17	48
ROSÉ Unsworth Vineyards	11	16	44

LOCAL DRAUGHT

16oz *60oz

IPA Four Winds Brewing BC	8	22
STOLEN BIKE LAGER R & B BC	8	22
TALISMAN PALE ALE Strange Fellows BC	8	22

CRAFT BEER + CIDER

PILSNER Steamworks 355ml	6
FRENCH BLANCHÈ 33 Acres of Sunshine 355ml	6
HAZY IPA Yellow Dog 473ml	9
BROWN ALE Barnside Brewing 473ml	9
LOCAL SOURS Rotating 473ml	10
JACKPOT APPLE CIDER Windfall 473ml	11

HAPPY HOUR

3pm till 6pm daily

DAILY SHOOTER 1oz fun creations offered daily	5
STOLEN BIKE LAGER R & B BC 16oz	7
BISTRO RED BLEND CHURCH & STATE BC 5oz	8
BISTRO WHITE BLEND DA SILVA VINEYARDS BC 5oz	8
HAPPY HOUR FEATURE COCKTAIL 1oz DOUBLE SHOT + 3	7
HAPPY HOUR PREMIUM HIGHBALLS 1oz Cazadores tequila, Crown Royal whisky, Ketel One vodka, Havana Club rum, Bombay Sapphire gin DOUBLE SHOT + 3	6

SANGRIA • SPRITZ • BUBBLE

PULPOCO SANGRÍA ROJA OR BLANCA 5oz Spanish wine, fruit, brandy, hint of spice	10
APEROL OR CAMPARI SPRITZ 5oz	12
LAVENDER FRENCH 75 3oz sparkling, Bombay Sapphire gin, lavender & lemon	12
HUGO SPRITZ 3oz St-Germain Elderflower liqueur, sparkling & soda	12
SPARKLING BRUT Steller's Jay BC 5oz 750ml	11 ~ 44

SPIKED COFFEE + TEA

2oz

IRISH COFFEE Irish Whiskey	12
BANFF COFFEE Baileys & Frangelico	12
SPANISH COFFEE Brandy & Kahlua	12
MONTE CRISTO Grand Marnier & Kahlua	12
POLAR BEAR Peppermint Schnapps & Baileys	12
BLUEBERRY TEA Amaretto & Grand Marnier	12

FREE SPIRITS

GRACE GINGER BEER 355ml	3 3/4
LIVELY LAVENDER OR STRAWBERRY LEMONADE	4 1/4
MANGO OR PASSION FRUIT SODA	4 1/4
PHILLIPS SODA WORKS 355ml King Craft Cola • Ginger Ale • Orange Cream	4 1/4
NOT TOO SWEET CRAFT SODA 355ml Root Beer	4 1/2
TING SPARKLING GRAPEFRUIT 300ml	4 3/4
HOT APPLE CIDER cinnamon stick & orange wedge	4 3/4
SUB-TROPICAL MULE pineapple juice, Grace ginger beer, lime	5
BOYLAN BOTTLING CO 355ml Diet Cane Cola	5

ESPRESSO DRINKS

CAFFÈ UMBRIA Medium Dark Coffee	3 1/2
TWO LEAVES AND A BUD TEA Assam Breakfast • Earl Grey • Peppermint • Chamomile • Jasmine • Rooibos	3 1/2
AMERICANO	3 1/2
ESPRESSO	3 1/2
CAFFÈ LATTE	4
CAPPUCCINO	4
LAVENDER LATTE	5
MATCHA LATTE	5

Almond • Vanilla • Chai + 3/4
Oat, Coconut and Soy milk available

*not available for take out

STARTERS

CHEESY DIP & CHIPS bistro made herb and garlic cheese dip, served with Hardbite potato chips	8 ¹ / ₂
HOUSE HUMMUS garlicky chickpea purée with paprika, parsley and olive oil, served with warm flatbread	9 ¹ / ₂
PIEROGI & SAUSAGE bite-size potato cheddar pierogi and smoked sausage sautéed in grainy mustard brown butter, finished with sour cream drizzle	11 ³ / ₄
F.A.B. SALAD mixed greens, Feta, apple, bacon, roasted radish, red onion, with warm bacon thyme vinaigrette <small>PULLED CHICKEN + 5 • TEA SMOKED SALMON + 7</small>	13 ¹ / ₄
HONEY HARISSA WINGS oven baked chicken wings tossed with spicy honey Harissa sauce	13 ³ / ₄
BRIE FONDUE melted Brie, roast garlic, white wine and honey, served with apple, grapes and crusty bread	13 ³ / ₄
GARLIC SHRIMP wild caught shrimp baked in lemony, garlic herb butter, served with toasted Ciabatta	14 ³ / ₄
BABY BACK RIBS baked baby back ribs tossed with Burgoo's own bistro made BBQ sauce	15 ¹ / ₄

SOUPS + SALAD

served with a biscuit and side caesar or bistro salad

MUSHROOM MEDLEY roasted wild forest mushrooms, light mushroom cream broth, truffle oil, with chopped parsley	17 ¹ / ₂
STRAIGHT UP TOMATO vine ripened tomato, red wine, garlic, drizzled with extra virgin olive oil	17 ¹ / ₂
SUNSET CORN AND CHICKEN free run chicken, corn, light cream, Chipotle, cumin, crema fresca & cilantro	17 ¹ / ₂
CRAB BISQUE smooth crab, red pepper cream & fennel scented bisque, served with fresh cut lemon	17 ¹ / ₂
FEATURE SOUP Please ask us for the tasty details	17 ¹ / ₂

DESSERTS

CHOCOLATE MOUSSE light and fluffy, finished with whipped cream	7
CHERRY CHEESECAKE sour cherry compote and light cheesecake mousse, topped with graham cracker crumbs	7
CHOCOLATE BANANA BREAD PUDDING* fluffy banana bread baked with dark chocolate in creamy custard, vanilla bean ice cream	7 ¹ / ₂
CHOCOLATE CHILI FONDUE & CHURROS warm dark chocolate fondue with cinnamon dusted churros	12 ¹ / ₂

COMFORT FOOD

DECADENT FRENCH ONION* deeply roasted onions, rich beef broth, country croutons, Gruyere, Emmenthal & Mozzarella	13 ¹ / ₄
MACARONI & CHEESE a bistro favourite, loaded with aged white Cheddar, baked golden brown <small>TOMATO + 2 • PERSILLADE + 1 • BACON + 3</small>	15 ¹ / ₂
RATATOUILLE PROVENÇALE roasted vegetables, chickpeas, tomato, garlic, Chèvre, breadcrumbs, extra virgin olive oil	17 ¹ / ₄
KENTUCKY BURGEOO slow cooked beef, pork and lamb with lima beans, corn, molasses, tomato and okra	18
CHICKEN POT PIE free run chicken, wild mushrooms, peas, Dijon cream, beneath a rosemary puff pastry crust	19
BEEF BOURGUIGNON traditionally prepared with red wine braised beef, caramelized pearl onions, carrots, mushrooms	19 ¹ / ₂

SANDWICHES + SALAD

served with side caesar or bistro salad

EGGPLANT CAPRESE roasted eggplant, red pepper, black olive tapenade, pesto, Fior di Latte, balsamic, fresh basil, Ciabatta	18
EL CUBANO braised pulled pork, spicy Capicollo, mixed cheese, grainy mustard & garlic pickle relish, Ciabatta	18
TASTY CHICKEN baked pulled chicken, bacon, onion jam, Brie, house mayonnaise, apple, toasted Ciabatta	18
DOS DIABLOS melted white Cheddar, chunks of spicy Chorizo, red onion & roasted pepper, baguette	18
GOOEY CHEESE GRILLERS Mozzarella, Gruyere, Emmenthal & white Cheddar, baguette <small>TOMATO + 2 • BACON + 3</small>	18
AFTER SCHOOL SPECIAL any Soup and Sandwich of your choice	19 ¹ / ₂

SIDES

MASHED YUKON GOLDS with cream and butter	5 ³ / ₄
BUTTERMILK AND AGED CHEDDAR BISCUITS	7
PETIT RATATOUILLE	9 ¹ / ₄
MINI MAC & CHEESE	9
BABY BURGEOO	9 ¹ / ₂

EVERYDAY BRUNCH

served daily from 11am to 3pm

BREAKFAST SAMMY w/ side Caesar or Bistro salad smoked sausage, soft scramble, Cheddar, potato chip crumble & HP mayo, Ciabatta	18
EGGS RATATOUILLE Ratatouille, scrambled eggs, finished with Chèvre, persillade & extra virgin olive oil, served with toasts	18
BURGEOO & EGGS Kentucky Burgoo, scrambled eggs, finished with melted Cheddar & Mozzarella, and a biscuit	18 ¹ / ₂

*not available for take out

TAX NOT INCLUDED