

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
VIOGNIER 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 75
LIVELY LAVENDER OR STRAWBERRY LEMONADE	4 25
MANGO OR PASSION FRUIT SODA	4 25
PHILLIPS SODA WORKS 355ml	4 25
King Craft Cola • Ginger Ale • Orange Cream	
NOT TOO SWEET CRAFT SODA 355ml	4 50
Root Beer	
TING SPARKLING GRAPEFRUIT 300ml	4 75
HOT APPLE CIDER	4 75
cinnamon stick & orange wedge	
SUB-TROPICAL MULE	5
pineapple juice, Grace ginger beer, lime	
BOYLAN BOTTLING CO 355ml	5
Diet Cane Cola	

ESPRESSO DRINKS

CAFFÈ UMBRIA Medium Dark Coffee	3 50
TWO LEAVES AND A BUD TEA	3 50
Assam Breakfast • Earl Grey • Peppermint • Chamomile • Jasmine • Rooibos	
AMERICANO	3 50
ESPRESSO	3 50
CAFFÈ LATTE	4
Almond • Vanilla • Chai + .75 Oat, Coconut and Soy milk available	
CAPPUCCINO	4
LAVENDER LATTE	5
MATCHA LATTE	5

*not available for take out

STARTERS

- CHEESY DIP & CHIPS** 8
bistro made herb and garlic cheese dip, served with Hardbite potato chips
- HOUSE HUMMUS** 9
garlicky chickpea purée with paprika, parsley and olive oil, served with warm flatbread
- PIEROGI & SAUSAGE** 11
bite-size potato cheddar pierogi and smoked sausage sautéed in grainy mustard brown butter, finished with sour cream drizzle
- F.A.B. SALAD** 12⁵⁰
mixed greens, Feta, apple, bacon, roasted radish, red onion, with warm bacon thyme vinaigrette
PULLED CHICKEN + 5 • TEA SMOKED SALMON + 7
- HONEY HARISSA WINGS** 13
oven baked chicken wings tossed with spicy honey Harissa sauce
- BRIE FONDUE** 13
melted Brie, roast garlic, white wine and honey, served with apple, grapes and crusty bread
- GARLIC SHRIMP** 14
wild caught shrimp baked in lemony, garlic herb butter, served with toasted Ciabatta
- BABY BACK RIBS** 14⁵⁰
baked baby back ribs tossed with Burgoo's own bistro made BBQ sauce

SOUPS + SALAD

served with a biscuit and side caesar or bistro salad

- MUSHROOM MEDLEY** 16⁵⁰
roasted wild forest mushrooms, light mushroom cream broth, truffle oil, with chopped parsley
- STRAIGHT UP TOMATO** 16⁵⁰
vine ripened tomato, red wine, garlic, drizzled with extra virgin olive oil
- SUNSET CORN AND CHICKEN** 16⁵⁰
free run chicken, corn, light cream, Chipotle, cumin, crema fresca & cilantro
- CRAB BISQUE** 16⁵⁰
smooth crab, red pepper cream & fennel scented bisque, served with fresh cut lemon
- FEATURE SOUP** 16⁵⁰
Please ask us for the tasty details

DESSERTS

- CHOCOLATE MOUSSE** 6⁵⁰
light and fluffy, finished with whipped cream
- CHERRY CHEESECAKE** 6⁵⁰
sour cherry compote and light cheesecake mousse, topped with graham cracker crumbs
- CHOCOLATE BANANA BREAD PUDDING*** 7
fluffy banana bread baked with dark chocolate in creamy custard, vanilla bean ice cream
- CHOCOLATE CHILI FONDUE & CHURROS** 12
warm dark chocolate fondue with cinnamon dusted churros

COMFORT FOOD

- DECADENT FRENCH ONION*** 13
deeply roasted onions, rich beef broth, country croutons, Gruyere, Emmenthal & Mozzarella
- MACARONI & CHEESE** 15
a bistro favourite, loaded with aged white Cheddar, baked golden brown
TOMATO + 2 • PERSILLADE + 1 • BACON + 3
- RATATOUILLE PROVENÇALE** 16⁵⁰
roasted vegetables, chickpeas, tomato, garlic, Chèvre, breadcrumbs, extra virgin olive oil
- KENTUCKY BURGEOO** 17
slow cooked beef, pork and lamb with lima beans, corn, molasses, tomato and okra
- CHICKEN POT PIE** 18
free run chicken, wild mushrooms, peas, Dijon cream, beneath a rosemary puff pastry crust
- BEEF BOURGUIGNON** 18⁵⁰
traditionally prepared with red wine braised beef, caramelized pearl onions, carrots, mushrooms

SANDWICHES + SALAD

served with side caesar or bistro salad

- EGGPLANT CAPRESE** 17
roasted eggplant, red pepper, black olive tapenade, pesto, Fior di Latte, balsamic, fresh basil, Ciabatta
- EL CUBANO** 17
braised pulled pork, spicy Capicollo, mixed cheese, grainy mustard & garlic pickle relish, Ciabatta
- TASTY CHICKEN** 17
baked pulled chicken, bacon, onion jam, Brie, house mayonnaise, apple, toasted Ciabatta
- DOS DIABLOS** 17
melted white Cheddar, chunks of spicy Chorizo, red onion & roasted pepper, baguette
- GOOEY CHEESE GRILLERS** 17
Mozzarella, Gruyere, Emmenthal & white Cheddar, baguette TOMATO + 2 • BACON + 3
- AFTER SCHOOL SPECIAL** 19
any Soup and Sandwich of your choice

SIDES

- MASHED YUKON GOLDS** with cream and butter 5⁵⁰
- BUTTERMILK AND AGED CHEDDAR BISCUITS** 6⁵⁰
- PETIT RATATOUILLE** 8⁵⁰
- MINI MAC & CHEESE** 8⁵⁰
- BABY BURGEOO** 9

EVERYDAY BRUNCH

served daily from 11am to 3pm

- BREAKFAST SAMMY** w/ side Caesar or Bistro salad 17
smoked sausage, soft scramble, Cheddar, potato chip crumble & HP mayo, Ciabatta
- EGGS RATATOUILLE** 17
Ratatouille, scrambled eggs, finished with Chèvre, persillade & extra virgin olive oil, served with toasts
- BURGEOO & EGGS** 17⁵⁰
Kentucky Burgoo, scrambled eggs, finished with melted Cheddar & Mozzarella, and a biscuit

*not available for take out