

APPIES

WINGS 16½

ONLY \$8 BETWEEN 3PM & 5PM!

One Pound of Wings Served with Ranch Dressing and Veggie Sticks

SAUCY: Honey Garlic, Soy Chili, Hot, Slopeside BBQ

DRY: Maple Bacon, Lemon Pepper, Cahilty Cajun

ASK ABOUT TODAY'S CREATIVE WING SAUCE!

NACHO STACK 19

Full Corn Tortillas Fried in house. Topped with Black Olives, Bell Peppers, Jalapenos, Red Onions, Tomatoes, Hickory Smoked Sour Cream, Salsa

ADD CHICKEN 6

VEGAN CHEESE OPTION 2

COCONUT CURRY PRAWNS 16¾

Prawns Tossed in our Medium Spiced Thai Red Curry, Topped with Roasted Coconut

CAHILTY CALAMARI 16

Lime Honey Aioli on a Bed of Greens

CHICKEN TACOS 16

3 Tender Cider Braised Chicken Tacos, with Bell Peppers, Pea Shoots, Marinated Red Onions, and Mole Sauce

TOFU TACOS 15

3 Tofu Tacos, Peppers and Onions, Mixed Greens, Chimichurri Sauce

BUFFALO CAULIFLOWER BITES 15

Roasted Cauliflower Tossed in Buffalo Hot Sauce OR Lemon Pepper, Topped with Crumbled Blue Cheese

PITA AND DIPS 14

Sweet Goat Cheese, Olive Tapenade, Dill Caper Dip

BURGERS & SANDWICHES

Served with Salad or Fries - Sub Yam Fries 2 · Add Gravy 2

FAMOUS CAHILTY BURGER 19¾

100% Pure Beef Patty, Applewood Smoked Cheddar, Bacon, Lettuce, Tomato, Marinated Red Onion, Cahilty Burger Sauce

GENTLE GIANT BURGER 16¾

100% Pure Beef Patty, Lettuce, Tomato, Cahilty Burger Sauce

VEGGIE BURGER 17½

Garden Burger Patty, Mushrooms, Bean Sprouts, Goat cheese, Mayo

SMOKED SALMON BAGEL 17

Everything Bagel, Smoked Salmon, Onions, Capers, Dill Sauce, Spinach

CHICKEN AND WAFFLE SANDWICH 19

Crispy Chicken, Sriracha Maple Aioli, Lettuce and Bacon

TURKEY CLUB 18¾

Roasted Turkey, Lettuce, Tomatoes, Bacon, Gochujang Aioli, Cranberry Sourdough Bread

FLATBREADS

VEGGIE 16

Roasted Garlic Oil, Edam Cheese, Onions, Mushrooms, Peppers and Fresh Tomatoes

PROSCIUTTO 18

Prosciutto, Parmesan Cheese, Onions, Balsamic Glaze and Spinach

MOLE CHICKEN 17

Cider Braised Chicken, Bell Peppers, Tomatoes, Mole Sauce and Edam Mozzarella

- Available on gluten free cauliflower crust

- Sub Vegan Cheese - 2

MAINS

STEAK WITH CHIMICHURRI 35

Roast Potato, Baby Carrots, Snap Peas

DUCK BREAST 31

Roast Potato, Baby Carrots and Snap Peas, Roasted Cashews, Five Spice Soy Glaze, Blackberries

KANG PHET CURRY

Medium Spiced Thai Curry, Carrots, Ginger, Bell Peppers, Onions, Bean Sprouts, Coconut Milk, over Brown Rice

TOFU 20 CHICKEN 22 PRAWNS 24

PENNE WITH SUN DRIED TOMATO PESTO 20

Mushrooms, Peppers, Spinach, Garlic Parmesan Bread

MUSSELS 23

1 Pound of Mussels, White Wine Sauce, Garlic Bread

HALIBUT AND CHIPS 25

1 PIECE 17

Tempura Battered Halibut with Fresh Cut Fries and Tarter Sauce

SALADS

Add Chicken · Prawns · Tofu 6

SMALL 10 LARGE 14

CAESAR SALAD

Romaine Lettuce, house made Dressing, Parmesan, Grilled Prosciutto and Garlic Bread

GARDEN SALAD

Mixed Greens, Candied Pecans, Craisins, Carrots, Purple Cabbage and Grapefruit Vinagrette

ASIAN COLD NOODLE SALAD

Glass Noodles, Mixed Greens, Shredded Carrot, Snap Peas, Sun Butter Sauce, Celery, Roasted Cashews

SPINACH SALAD

Baby Spinach, Blackberries, Onions, Goat Cheese, Almonds, Poppysseed Vinagrette

DESSERTS

Salted Caramel Cheesecake 9

Apple Crumble with Vanilla Ice Cream 9½

House-Made Lemon Mousse layered with Fresh Berry Coulis 9

AFFOGATO Butter Ripple Schnapps & Coffee poured over Vanilla Ice Cream 10

DIGESTIFS

Baileys & Coffee, Hot Apple Pie Cider, Polar Bear, Monte Cristo, Irish Coffe, Spanish Coffee, B52 8



CAHILTY CREEK
Kitchen

CAHILTYCREEK.COM

Spread your WINGS and TAKE FLIGHT! - Wings & Beer Flight - 20 (Between 3pm & 5pm)

WHAT'S ON TAP

MUG

JUG

Cariboo Slopeside Pilsner	\$6.50	\$16.50
Carlsburg	\$7.50	\$19
Mt. Begbie Kolsch	\$6.75	\$18
Kronenbourg 1664 Blanc	\$8.25	\$20
Steamworks Red Ale	\$7.50	\$18
Parallel 49 Tricycle Radler	\$7.25	\$18.50
Guest Feature Tap	MP	MP
Iron Road Pale Ale	\$7.25	\$19
Red Collar IPA	\$7.25	\$19
Hoyne Dark Matter	\$7.50	\$19.50
Somersby Apple Cider	\$7.25	\$18.50
Left Field Big Dry Cider	\$8.25	\$20

TAKE FLIGHT! Chose 4 craft beers on tap \$13

WHITE WINE

6OZ 9OZ BOTTLE

FROM THE KEG

Suncatcher Bistro White _____\$9.5 \$12.5

FROM THE BOTTLE

Hillside Pinot Gris _____\$10.5 \$14 \$45

Wayne Gretzky Chardonnay _____\$10 \$14.5 \$46

Stags Hollow Albarino _____\$10 \$14.5 \$45

Fort Berens Riesling _____\$10.5 \$14 \$46

J. Lohr Chardonnay _____\$55

Muscat Ottonel _____\$45

St. Hubertus Pinot Blanc _____\$47

ROSE

Stags Hollow Syrah _____\$9.75 \$12.5 \$44

SPARKLING

La Marca Prosecco _____187ml/\$13

Feature Sparkling Wine _____\$40

Perrier-Jouet Grand Brut _____\$97

RED WINE

6OZ 9OZ BOTTLE

FROM THE KEG

Rambler Red _____\$9.75 \$14.5

FROM THE BOTTLE

Hillside Syrah _____\$11.5 \$15 \$47

Hester Creek Merlot _____\$11 \$15 \$44

Lakeside Cab Sav _____\$10.5 \$14.5 \$45

Pinot Noir _____\$10 \$14 \$42

Hess Cab Sav _____\$58

Cassini Quattro Rosso _____\$68

Oak Bay Foch _____\$47

Wayne Gretzky Cab _____\$49

Stags Hollow Tempranillo _____\$65

Hillside Mosaic _____\$80

Fort Berens Meritage _____\$64

BOTTLE BEERS, CIDERS & COOLERS

DOMESTIC BEERS

Coors Light, Kokanee, Canadian, Budweiser,
Okanagan Springs Pale Ale. **\$6.25**
Gluten Free Beer **\$6.75**

IMPORTED BEERS AND PREMIUMS

Guinness (440 ml Can) **\$8**
Mt. Begbie Tail Whip **\$8**
Stella, Corona, Four Winds IPA, Gypsy Tears Ruby Ale **\$7.25**

COOLERS & CIDERS

Cariboo Wild Sour Cherry, and Wild Rootbeer, Smirnoff Ice,
Caribbo Cools (Blueberry or Raspberry), Moscow Mule
Muddler **\$6.75**

Rustic Roots Cider Apple OR Peach **\$9.50**

Magners Irish Pear Cider **\$8.50**

No Boats On Sunday Cranberry Rose Cider **\$8.50**

Somersby Blackberry Cider **\$8.50**

"WILD" A La Mode

Vanilla Ice Cream & Choice of Wild Cariboo Cooler **\$9.50**

SIGNATURE COCKTAILS

TRADITIONAL ABSINTHE \$10 - An authentic presentation made with Okanagan Spirits Absinthe, Sugar Cube, Flames and Chilled Water.

CAHILTY CAESAR \$8 - A local favorite made with our Cajun Infused OS Bartender Series Vodka, Lemon Pepper Rim, Worcester, Spicy Bean.

TABOO MARTINI \$12 - OS Absinthe, OS Bartenders Gin, Vermouth, Lemon Twist.

BLACKCURRANT FIZZ \$9 - OS Blackcurrant Liquor, OS Bartenders Vodka, Lemon, Soda.

CHAI TEA MARTINI \$9 - OS Bartenders Vodka, Chai Tea Syrup, Kahlua, Milk.

MOJITO \$8 - Bacardi Rum, Simple Syrup, Soda, Fresh Lime, Fresh Mint.

SPIKED EARL GREY \$11 - Earl Grey Infused Grey Goose Vodka, Honey Simple Syrup, Splash of Milk

BAR SPIN BLACKBERRY PRESS \$10 - Aquavit Gin, Blackcurrant Liquor, Fresh Blackberries, Lemon and Rosemary. Botanical, fruity and fresh.

GOLFER'S GARDEN PRESS \$10 - Bartenders Okanagan Spirits Vodka, Pear Brandy, Hand Picked Thyme, Lively Pink Grapefruit, Lemon and Sliced Fresh Ginger. Thirst quenching and energetic citrus notes.

NON-ALCOHOLIC BEVERAGES

SODA (Coke/Diet, Sprite, Ginger Ale, Orange Fanta, Lemonade, Ice Tea, Tonic). **\$3.75**

JUICE (Orange, Apple, Cranberry, Grapefruit, Tomato, Pineapple, Clamato). **\$3.95**

MOCKTAILS - \$5.25

MILK - \$4

CHOCOLATE MILK - \$4

HOT CHOCOLATE, HOT APPLE CIDER - \$3.75

COFFEE OR TEA - \$3.50

SAN PELLEGRINO (500ML) - \$5.50

PARTAKE STOUT (NON BEER) - \$4.75

PARTAKE PALE (NON BEER) - \$4.50