

Bourbon Street

BAR & GRILL

STARTERS & SHARE

CHARCUTERIE PLATE FOR 2 GA chef's selection of local artisan meat and cheese, truffle honey, olives, artisan crackers	25½	BEEF CARPACCIO GA rare blackened tenderloin, dijonaise, crispy capers, shaved parmesan, arugula salad, flatbread crisps	19½
LOUISIANA PRAWNS 🍷 pan fried prawns, butter, red onion, garlic, chili flakes	18	BAKED SPINACH & FOUR CHEESE DIP GA creamy mixture of spinach, red pepper & cheese blend, baked & served with toasted focaccia bread	17
DRY RIBS tossed in our southern herb & lime sauce or classic salt & pepper	16½	CALAMARI GA in house battered calamari steak strips & jalapeños, deep fried, tossed with red onion, served with creole aioli, fresh lemon	18½
MUSSELS GA 1lb of mussels served with garlic toast, ask your server for the flavour of the day	18	WINGS 1lb your choice of herb & lime, louisiana hot, bourbon bbq, lemon pepper, honey garlic, korean or salt & pepper	17
LOBSTER BISQUE served with garlic toast	14		
SOUP OF THE DAY served with garlic toast cup 7 bowl 10			

SALADS & BOWLS

CAESAR SALAD GA artisan romaine, parmesan, croutons, crispy capers, house made caesar dressing side caesar 10 add chicken or prawns 6½	17	WARM BEET, CHORIZO & PEAR SALAD 🍷 beets, spicy chorizo sausage & sliced pears sautéed in a berry balsamic & lemon glaze served on arugula & topped with goat cheese & roasted almonds	19½
LOBSTER COBB SALAD GA lobster meat, artisan romaine, cucumber, avocado, cherry tomatoes, hard boiled egg, crispy prosciutto, cusabi dressing	21½	CREOLE CHICKEN BOWL 🍷 grilled cajun chicken, artisan greens, cherry tomatoes, dates, goat cheese, corn, cucumber, honey lime dressing	21½
BERRY BOCCONCINI SALAD GA spinach, bocconcini pearls, berries, crispy prosciutto, pumpkin seeds, cherry tomatoes & berry vinaigrette	19	TUNA POKE BOWL 🍷 sushi grade ahi tuna, sticky rice, cucumber, tomato, poke sauce, avocado, black sesame seeds	22½

BURGERS & SANDWICHES

served with your choice of our cracked pepper fries, soup of the day or okanagan greens
substitute caesar salad, sweet potato fries or garlic parmesan fries 5

CHICKEN & BRIE MELT grilled chicken breast, brie cheese, red onions, lettuce, cranberry mayonnaise on an artisan bun	20½	BOURBON STREET BURGER beef patty, lettuce, tomato, onion hay, beer mayo add ons: • sautéed mushrooms 1½ • double smoked bacon 2 • cheese 2	16
CLASSIC REUBEN smoked brisket, sauerkraut, swiss cheese & dijonaise grilled on marble rye bread	18	BIG EASY BURGER beef patty, double smoked bacon, swiss cheese, guacamole, lettuce, tomato, onion hay, beer mayo	19½
LOBSTER GRILLED CHEESE lobster meat, jalapeño havarti, avocado purée, creole aioli	19½	SOUTHERN FRIED CHICKEN BURGER louisiana hot sauce infused battered chicken breast, lettuce, tomato, onion hay, chili maple aioli	20
TEMPURA COD BURGER in house tempura battered cod, lettuce, tomato, onion hay, pickle & house made tartar sauce on a brioche bun	19½		

18% autogratiuity will be added to groups of 6 or more

BOURBON FAVOURITES

JAMBALAYA GA chicken, prawns, chorizo sausage, red peppers, onions, mushrooms & orzo pasta in a fire roasted tomato sauce, garnished with crispy spinach	29	LOBSTER MAC & CHEESE lobster meat, lobster cheese sauce, cherry tomatoes, double smoked bacon, covered with a three cheese blend & oven baked	29
BATON ROUGE LOUISIANA BACK RIBS 🌿 full rack of BBQ pork ribs, house made bourbon bbq sauce, mashed potatoes, dinner vegetables	31	PAD THAI 🌱 grilled tofu, water chestnuts, baby corn, bok choy, green beans, onions, red peppers and rice noodles tossed in a coconut pad thai sauce add chicken or prawns 6½	26
SOUTHERN FRIED CHICKEN & WAFFLES louisiana hot sauce infused battered chicken breast, house made yam waffles, creole aioli, crispy chopped bacon, dinner vegetables, chili maple syrup on the side	30½	LOBSTER & SCALLOP THERMIDOR creamy mixture of lobster meat, mushrooms, shallots & asiago cheese oven baked, topped with jumbo pan seared scallops, served with saffron rice & dinner vegetables	37
BRAISED BEEF SHORT RIBS 🌿 slow braised canadian beef, mushroom risotto, demi glace, dinner vegetables	35½		

🌿 celiac friendly

🌱 vegan

GA gluten free availability

*not all ingredients are listed in our dishes
if you have any dietary restrictions or questions please speak to your server*

ENTRÉES

10oz NEW YORK STRIPLIN 🌿 seasoned charbroiled or chicago style canadian beef, mashed potatoes, dinner vegetables	39½	LAMB SHANK TAGINE GA lamb shank slowly braised with onion, tomato & apricot, topped with lemon & fresh mint on a bed of couscous	34½
CEDAR BAKED SALMON 🌿 wild BC salmon with maple butter, wrapped in a cedar wrap, saffron rice, dinner vegetables	30	SEAFOOD LINGUINE prawns, white fish, mussels, clams, parmesan petals with your choice of: • house made creamy alfredo • light buttery white wine & crispy caper sauce	31
FISH & CHIPS 2 pieces of freshly dipped beer battered cod, cracked pepper fries, house made tartar sauce, coleslaw, fresh lemon	28	MEDITERRANEAN SHAWARMA PLATTER GA cast iron NY striploin shawarma, labneh, mediterranean salad, saffron rice & hummus served with pita bread	32
NON-TRADITIONAL CORDON BLEU 🌿 prosciutto wrapped chicken breast stuffed with smoked ham & swiss cheese, hollandaise drizzle, served with saffron rice & dinner vegetables	32	MOROCCAN VEGETABLE COUSCOUS 🌱 GA mild moroccan spiced stew of cauliflower, squash, zucchini, peppers, onion, cabbage & chickpeas, served on couscous	24½
CHICKEN & PRAWN SOUVLAKI GA grilled chicken skewer, garlic prawn skewer, house made tzatziki, pita bread, saffron rice & greek salad	32		

SWEET TOOTH | 11

CHOCOLATE TRIO

chocolate torte, double chocolate ice cream & a housemade chocolate delight

CRÈME BRÛLÉE CHEESECAKE

creamy french vanilla cheesecake topped with brûléed sugar

LOADED SUNDAE

ask your server for today's creation

LEMON MERINGUE PIE

lemon curd, fluffy meringue & flakey pastry combined into one sweet little slice

PETIT FOURS

selection of in house made mini cakes & confections