

FARM TO TABLE ORGANIC AND LOCAL HAPPY HOUR MENU

3-5pm

Spring Greens 18

pea shoots, garden herbs and lettuces,
roasted balsamic red onions, rosemary oil

add prawns or arctic char 8

Vegan Calamari 18

fried oyster mushrooms, tzatziki, pickled
onion

Garden Grazing Board 26

olives, nuts, pickled things from our garden,
house made dips, baguette

add 2 cheeses or 2 vegan cheeses 14

Whispering Winds Smash Burger 22


special sauce, pickled onions, fries

Vegan Burger 22

lettuce, tomato, pickled onion, tzaziki, fries

Feature Pizza 24

featuring local and organic suppliers
Gluten free option available

Celebrating our 35th "Organic Harvest"
Fall 2022! We are very proud to be your
loyal plant based, and humanely harvested
animal protein "man & nature model". We
welcome our fellow planet stewards with
open arms and hearts 



Our culinary and garden teams work to
bring you delicious, organic produce year
round. Fresh, preserved, canned and
fermented... zero waste!

Nelson Brewing Co.

Wild Honey Ale
Happy Camper Summer Ale
Hooligan Pilsner
Bent Pole IPA

Okanagan Spirits Highballs 5

OKS Bartender's Series Vodka
OKS Bartender's Series Gin
OKS Rye

Summerhill Wine by the Glass

7

Alive Organic White
Ehrenfelser
Gruner Veltliner
Reserve Barrel Syrah
Keter
Reserve Barrel Red

