



FRIND

FOOD + DRINK



SALAD

Steak Salad	36
Grilled 6oz Sirloin, Roasted Pear, Local Beets, Candied Pecan, Blue Cheese, Roasted Shallot Vinaigrette <i>pairs best with our The Premier</i>	
Caesar Salad	18
Crisp Romaine, House Dressing, Shaved Parmesan, Croutons, Lemon <i>pairs best with our Baronesse</i>	
Mixed Greens	16
Tomato, Cucumber, Dried Cranberry, Roasted Shallot Vinaigrette <i>pairs best with our Big White</i>	
Tomato Bocconcini	24
Heirloom Tomato, Locally Produced Bocconcini, Cipollini Onions, Pine Nuts, Fresh Basil, Olive Oil, Balsamic Glaze <i>pairs best with our Midnight</i>	

Add Chicken Breast | 11 Add Prawns (6) | 14 Add Salmon | 16

TO SHARE

Charcuterie Board	38
Cured Meats, Cheese's, Pickled Vegetables, Olives, Roasted Nuts, House Mustard, Seasonal Compote, Focaccia, Crackers	
Cheese Board	34
Assorted Local and Imported Cheese's, Pickled Vegetables, Olives, Roasted Nuts, House Mustard, Seasonal Compote, Focaccia, Crackers	
Burrata	34
Locally Produced Burrata, Heirloom Tomatoes, Marinated Olives, Fresh Basil, Olive Oil, Balsamic Glaze, Focaccia, Crackers	
Curry Mussels	34
1lb Fresh Mussels, Bell Pepper, Sweet Onion, Carrot, Coconut Green Curry Sauce, Naan, Lemon	
Hummus Board	25
Olives, Pickled Vegetables, Roasted Nuts, Focaccia, Crackers	
Truffle Fries	16
Shaved Parmesan, Parsley, Garlic Aioli	
Focaccia Trio	9
Served with Olive Oil & Balsamic Vinegar	

WOODFIRE OVEN PIZZA

Margherita | 23

San Marzano Tomato Sauce, Local Bocconcini, Fresh Basil, Balsamic Glaze

pairs best with our Big White

Prosciutto | 27

San Marzano Tomato Sauce, Prosciutto, Pineapple, Fresno Pepper, Mozzarella, Honey Drizzle

pairs best with our Riesling

Roasted Chicken | 27

Basil Pesto Sauce, Mozzarella, Roasted Chicken, Mushrooms, Sweetie Drop Peppers, Balsamic Glaze

pairs best with our Rose

Three Meat | 28

San Marzano Tomato Sauce, Mozzarella, Local Pepperoni, Salami, Chorizo, Pickled Jalapeno, Red Onion

pairs best with The Premier

Vegetable | 26

San Marzano Tomato Sauce, Mozzarella, Artichoke Hearts, Roasted Garlic, Olives, Oven Roasted Tomato, Fresh Arugula

pairs best with our Baronesse

Truffle Mushroom | 55

Bechamel Sauce, Wild Mushrooms, Shaved Black Truffle, Caramelized Onion, Mozzarella, Shaved Parmesan Reggiano, Truffle Oil Drizzle

pairs best with our Pinot Noir Cuvee

Substitutions & Add-Ons:

Extra Cheese | 4 Gluten Free Crust | 4 Vegan Cheese | 4.5 Protein | 4 Vegetable | 2 Dip | 1

BUNS & BOWLS

Served with Fries or Mixed Greens
Substitute Caesar Salad | 2
Substitute Truffle Fries | 4

Chicken Club 26

Grilled Chicken Breast, Bacon, Cheddar,
 Pesto Aioli, Oven Roasted Tomato,
 Lettuce, Ciabatta Bun
pairs best with our Rose

Chuck Burger 26

Ground Chuck Patty, Bacon, Cheddar,
 Lettuce, Tomato, Pickle, Onion, Garlic
 Aioli, Brioche Bun.
pairs best with our Premier Merlot

Fettuccine Alfredo 24

Roasted Garlic, Heavy Cream, Shaved
 Parmesan, Parsley, Focaccia
Add Chicken | 11
Add Prawns (6) | 14
Add Salmon | 16
pairs best with our Baronesse

Penne Arrabbiata 30

Bell Pepper, Onion, Chorizo, Arrabbiata
 Sauce, Fresh Basil, Shaved Parmesan
Add Chicken | 11
Add Prawns (6) | 14
pairs best with our Riesling

MAINS**Steak & Frites** 45

Grilled 8oz Striploin, Peppercorn Demi
 Glaze, Fries, Seasonal Vegetables
Add Mushroom & Onions | 6
Add Prawns (6) | 14
pairs best with our Premier Merlot

Surf & Turf 65

Grilled 6oz Sirloin, 4oz Canadian
 Lobster Tail, Roasted Baby Potato,
 Seasonal Vegetables, Clarified Butter
Add Mushroom & Onions | 6
Add Peppercorn Glaze | 3
Add Bearnaise Sauce | 4
pairs best with our The Premier

Salmon Oscar 40

Seared BC Sockeye Salmon, Baby
 Shrimp, Asparagus, Bearnaise Sauce,
 Rice Pilaf, Seasonal Vegetables
pairs best with our Viognier

Chicken Saltimbocca 38

Prosciutto Wrapped Bone-in Chicken
 Breast Stuffed with Artichokes, Sundried
 Tomatoes, Spinach & Cream Cheese
 Roasted Baby Potato, Seasonal
 Vegetables, Red Wine Demi Glaze
pairs best with our The Premier

F R I E N D S
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JOIN THE CLUB!

Ask your server for more information
 about our Wine Club.