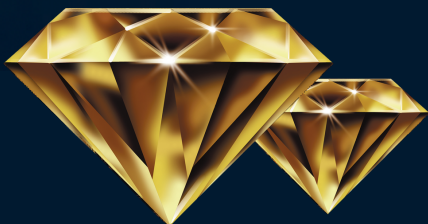


Chandelier
Club

DIAMOND EDITION



COCKTAILS

ROSE COLOURED GLASSES | \$10*

Confluence Pink Gin, St. Germaine, Grapefruit Juice, Rosé, Soda 5oz

INTO THE DREAMS | \$10*

Confluence Manchester Dry Gin and Headwater Vodka. Creme de Cassis, Rhubarb Bitters, Citrus, Organic Cane Sugar

SPICED WHITE NEGRONI | \$10*

Winter Spiced Gin, Lillet Blanc, Liquor Strega

SHAKEN, NOT STIRRED | \$10*

classic martini with choice of Confluence Headwater Vodka or Manchester Dry Gin. Olive or twist.



4-COURSE DINNER

COURSE 1

Choice of Lemon Basil Ricotta with crostini, Portobello Beet Tartare with fried wontons, or Garlic Knots

COURSE 2

Choice of Caesar Salad, Rocket Salad, or Beet & Goat Cheeze Salad

COURSE 3

Choice of Pizza (Luau, Margarita, Truffle Mushroom, Down To Earth, Hell & Back, Buffalo Chicken, Eggplant Parmesan)

COURSE 4

Choice of Espresso Salted Caramel Cheesecake or Crème Brûlée

SPONSORED BY

CONFLUENCE
DISTILLING

HAPPY HOUR 5-7 DAILY

\$5 OFF classic cocktails

\$5 OFF pizzas

\$6 house wine

\$6 tall cans

CLASSIC COCKTAILS

If you can't think of a classic cocktail off the top of your head,
here's some of our faves!

All cocktails are minimum of 2oz

APEROL SPRITZ | 15

Aperol, Soda, Prosecco

NEGRONI | 15

Campari, Gin, Sweet Vermouth

FRENCH 75 | 15

Gin, Citrus, Cane Syrup, Prosecco

OLD FASHIONED | 15

Buffalo Trace, Cane Syrup, Angostura

MARGARITA | 15

Tequila, Triple Sec, Citrus, Cane Syrup

MARTINI | 15

Vodka or Gin, Olives or Twist

LAST WORD | 15

Gin, Maraschino, Green Chartreuse,
Citrus

MANHATTAN | 15

Buffalo Trace, Sweet Vermouth,
Orange Bitters

DIRTY WORD | 15

Mezcal, Maraschino, Green Chartreuse,
Citrus

WHISKEY SOUR | 15

Rye whiskey, Citrus, Organic Cane
Sugar, Foam

we can make a lot of classic cocktails- name it and we will let you know
if we can make it!

CURATED COCKTAILS

Not included in happy hour- All cocktails are minimum of 2oz

ONCE & FLORAL | 15

Confluence Gin, Elderflower Liqueur,
Fresh Citrus, Cane Syrup

SANGRIA

14 GLASS | 48 PITCHER

RED Wine (3oz), Confluence Vodka (1oz),
Cranberry & Orange Juice

- OR -

WHITE Wine (3oz), Confluence Vodka (1oz),
Grapefruit & Pineapple Juice

SMOKE & MIRRORS | 15

Bearface Oaxaca Whiskey, Cane Sugar,
Angostura Bitters, Smoked cedar

PEACHY KWEEN | 15

Local Peach Tea-infused Vodka,
Cranberry, Orange, Citrus, Organic
Cane Syrup

RECOVERING CHOCOHOLIC | 15

amaretto, bourbon, grapefruit,
citrus, aztec chocolate bitters

CFVP | 15

Eau Claire Whiskey, Elderflower liqueur,
Hibiscus, Citrus, Cane Sugar

TIRIMASIP | 15

Frangelico, Coffee-infused Rum,
Oat Milk, Cocoa

T 4 TEA | 15

Confluence Vodka, St. Germain, Luna
Lavender Tea, Citrus, Cane Syrup,
Tonic

\$1 FROM THIS COCKTAIL
GOES TO THE



CONFLUENCE COCKTAILS

On special every WEDNESDAY for Chandelier Club
for only \$10

ROSE COLOURED GLASSES | \$16

Confluence Pink Gin, St. Germaine,
Grapefruit Juice, Rosé, Soda 5oz

INTO THE DREAMS | \$16

Confluence Manchester Dry Gin and
Headwater Vodka. Creme de Cassis,
Rhubarb Bitters, Citrus, Organic Cane
Sugar

SPICED WHITE NEGRONI | \$16

Winter Spiced Gin, Lillet Blanc, Liquor
Strega

SHAKEN, NOT STIRRED | \$16

classic martini with choice of
Confluence Headwater Vodka or
Manchester Dry Gin.
Olive or twist.





BEER

473 ml

FIVE OF DIAMONDS | 9

Pilsner by Blindman Brewing

TRIPHAMMER | 9

Robust Porter by Blindman Brewing

SUNSHINE RAIN | 9

IPA by Cabin Brewing

JAMROCK | 9

Blackberry Vanilla Sour by Establishment

BEST FRIENDS GIRL | 9

Kolsh by Establishment

CRFT NON-ALC PALE ALE | 8

0% beer by Village

PREMIUM LAGER | 9

Import-style Lager by Dandy

HAMMER PANTS | 9

Pale Ale by Eighty Eight

NIGHT GALLERY | 9

NEPA by Eighty Eight

VILLAGE CIDER | 9

Sweet apple cider by Village

TROPICAL CIDER | 9

Dry Cider by Uncommon

NON-ALCOHOLIC

SPARKLING LEMONADE | 4

Citrus, Organic Cane Syrup, Soda

WILDFOLK SPARKLING

NEGRONI | 9

locally made non-alcoholic craft cocktail

HAPPY BELLY KOMBUCHA | 6

locally made. Purple Ginger, Grapefruit Hops

PEACHY TEA | 4

Locally-made peach tea, citrus, organic cane
sugar

SODA CAN | 3

Cola, Diet Cola, Gingeale, Sprite, Tonic

JUICE | 4

Cranberry, Orange, Grapefruit,
Pineapple, Apple

COFFEE / TEA | 4

Drip coffee

(with oat milk & sugar upon request)

Organic Mighty Leaf Tea

(Green, Chai, Peppermint, Earl Grey)

WINE

6oz | 9oz | bottle

RED

HOUSE RED BLEND

Sumac Ridge VQA 9 | 12 | -
| Okanagan *not available for
wine Wednesday special

MALBEC 13 | 17 | 45

Zorzal Terroir Unico | Argentina

MERLOT

Red Rooster | Okanagan 14 | 20 | 60

TEMPRANILLO

D'angelo | Spain 16 | 23 | 65

CABERNET SAUVIGNON

Black Sage | Okanagan 80

SYRAH

Sandhill | Okanagan 75

PINOT NOIR

Ritual | Chile 75

ROSÉ

Jaboulet Cotes Rhone 60
| France

WHITE

HOUSE WHITE BLEND

Sumac Ridge VQA 9 | 12 | -
Okanagan *not available for wine
Wednesday special

PINOT GRIS

Red Rooster | Okanagan 14 | 20 | 60

SAUVIGNON BLANC

Wente | USA 12 | 18 | 50

CHARDONNAY

Wente | USA 14 | 20 | 60

PINOT GRIGIO

Santa Julia | Argentina 11 | 15 | 39

ORGANIC RIESLING

Landlust | Germany 11 | 15 | 39

PROSECCO

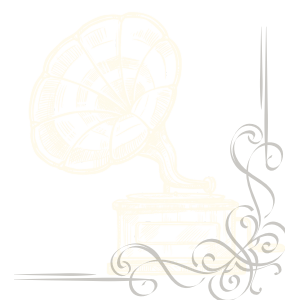
Italy 9 | - | 41

CIPES BRUT

Summerhill | Okanagan - | - | 80

BUBBLES

ROSE



APPETIZERS

SWEET TRUFFLE POPCORN | 5

house popped and drizzled with
agave and white truffle oil GF/SF/NF

MIXED OLIVES | 8

mixed olives, garlic, rosemary oil,
lemon zest GF/SF/NF

BEET HUMMUS | 12

roasted beets, chickpeas, dill oil, pumpkin
seeds, crostini

LEMON BASIL RICOTTA | 14

cashew ricotta, roasted cherry tomatoes,
balsamic reduction, crostini

PORTOBELLO BEET TARTARE | 13

white truffle oil, housemade pickles,
wonton crisps, arugula NF

GARLIC KNOTS | 10

yesterday's dough, garlic herb
butter, tied in a knot, brushed
with garlic oil.

Ask server for availability

ROASTED GARLIC CHEESY BREAD | 16

rosemary oil, roasted garlic cloves,
mozzarella

CHOICE OF 1 DIP:

**ranch, garlic aioli, truffle honey,
sweet jalapeno aioli, marinara,
truffle aioli, buffalo sauce, chili oil**

FOCCACIA & OIL

rosemary focaccia, dill oil,
12yr balsamic

SALADS

CAESAR | 14

cashew caesar dressing, crispy
capers, croutons, crisp romaine,
parmesan GFA/SF

ROCKET SALAD | 8

arugula, lemon vinaigrette, **cashew**
parmesan GF/SF

BEET & GOAT CHEEZE SALAD | 14

arugula, lemon vinaigrette, roasted
beet hummus, goat cheese, bourbon
candied walnuts, pumpkin seeds,
balsamic reduction, dried cranberries
(contains nuts) GF/SF

parties of 6 and over are subject to a
20% automatic gratuity
GF = Gluten Friendly / NF = Nut Friendly
this menu is 100% plant based

Good things take time- so does our pizza.

Our stone-fired pizza oven is small, cooking only up to 6 pizzas at a time. Please be patient, as we prepare each hand-stretched pizza with the love and care it deserves. Sit back, enjoy the performance, grab a cocktail, and we promise your food will be worth the wait.

PIZZAS

MARGARITA | 19

san marzano tomato sauce, FIOR DE LATTE, fresh basil, rosemary olive oil
(contains cashews)

EGGPLANT PARMESAN | 21

rosé sauce, GRILLED EGGPLANT, mozzarella, **cashew** parmezan, crispy capers, roasted garlic aioli, fresh basil

DOWN TO EARTH | 21

garlic aioli, black olives, peppers, red onions, GOAT CHEEZE, sundried tomato, mozzarella, basil ribbons
(contains cashews)

DILL PICKLE | 21

blue cheese sauce, housemade PICKLES, pepperoncini, mozzarella, fresh dill NF

MUSHROOM TRUFFLE | 23

white sauce, PESTO MUSHROOMS, arugula, candied bourbon walnuts, white truffle aioli, mozzarella
(contains cashews)

LUAU | 23

san marzano tomato sauce, BACON, local pineapple ginger kraut, jalapeño, red onion, sweet jalapeño aioli, fresh rosemary, mozzarella NF

BUFFALO CHICKEN | 22

blue cheese sauce, BUFFALO CHICKEN, green onion, diced red pepper, mozzarella, ranch drizzle, buffalo sauce NF

TO HELL & BACK | 23

dill oil, HOT ITALIAN SAUSAGE, hot honey drizzle, shaved lemon fennel, roasted garlic, mozzarella NF

Sub Gluten Free Crust
from Canela Bakery +4.5



DESSERT

ESPRESSO CHEESECAKE | 9.5

kahlua dulce de Leche, oatmeal cookie crust.
(contains cashews)

CREME BRULEE | 7.5

coconut vanilla custard, torched organic cane sugar GF/NF



SPIRITS

1oz | 2oz

BOURBON

Buffalo Trace, Four Roses	8 13
Bookers	18 35

RYE & WHISKEY

Jamesons, Alberta Premium	7 12
Bearface Oaxaca,	9 14
Eau Claire Ruperts, Suntory Toki	

RUM

Captain Morgan White or Dark,	7 12
Appleton Estate, Sailor Jerry Spiced	9 14
Pineapple Plantation	

VODKA

Confluence Detour	7 12
Confluence Headwater,	9 14
Wildlife Vodka, Aquavit	

GIN

Confluence Detour	7 12
Confluence Manchester or Pink gin, Eau	9 14
Claire Flourish, Wildlife Barrel Aged, Last	
Best Afterglow OR Fortunella	

TEQUILA

Cazadores Blanco, Arette Blanco	7 12
Arette Reposado, Fandango	9 14
Mezcal, Arette Anejo	11 16

SCOTCH

Ballentines	7 12
Glenlivet 12yr	12 20

SHOTS

\$7

LEMON DROP

Vodka, Sugar, Lemon

BERT REYNOLDS

Spiced Rum, Butterripple Schnapps

PRINCESS PEACH

Peachy Kween Tea infused vodka,
peach liqueur

PROUD CARLY

Confluence Gin, Peach Liqueur

YASS DADDY

Frangelico, Creme de Cacao

MIX

Coca Cola, Diet Coke, Ginger Ale, Club Soda, Tonic, Sprite,
Water, Cranberry Juice, Orange Juice, Pineapple Juice