



PEAKFINE RESTAURANT

TERRACE MENU

POKE BOWLS & SALADS

Chicken & The Green Goddess | 22

Pulled local chicken breast, green peas, cucumber, avocado, radish, fresh herbs, green goddess dressing, sticky rice

Plant It | 23

Lemon hemp tossed chickpeas, cucumber, yam, radish, avocado, heirloom tomatoes, pickled beets, apples, fresno pepper aioli, shaved vegetables & kale

Super Tuna | 24

Lobster chili tossed albacore tuna, yam, cucumber, pickled beets, avocado, toasted almonds, shaved vegetables & kale, lemon hemp dressing

West Coast Salmon | 24

Tofino King salmon, Wakame salad, sesame, peaches, radish, avocado, cucumber, miso aioli, crispy wontons, sticky rice

Market Greens | half 9 full 18

Seasonal greens, vegetables, lemon & hempseed vinaigrette

Caesar Salad | half 9 full 18

Romaine lettuce, bacon pangrattato, classic dressing, parmesan cheese

 HEALTHY OPTION  GLUTEN FREE

 NUT FREE  VEGAN  DAIRY FREE

ADD ONS

- Lobster Chili Tossed Albacore Tuna (*raw*) | 6
Tofino King Salmon (*raw*) | 9
Local Pulled Chicken | 9
Lemon Hemp Dressing Tossed Chickpeas | 5

FLATBREADS & HANDHELDS

The Okanagan | 20

*Heirloom tomatoes, cherry chorizo, local black pepper
caccatua cheese, fresh arugula, olive oil*

Daily Flatbread | 19

A Chef-inspired flatbread

Margherita | 18

San Marzano tomato, local Burrata cheese, basil, olive oil, sea salt

BBQ Pulled Pork 🍖 | 21

*Slow cooked Chilliwack pulled pork, kale crunch slaw, jalapeños,
side choice of market greens, caesar salad or kettle chips*

Sesame Chicken | 20

Farmcrest chicken breast, avocado, miso aioli, tomato, green leaves

SHARED PLATES & DESSERT

Baba Ganoush | 16

Olive oil, lemon juice, paprika & sea salt wontons

Charcuterie | 30

*Degustation of local artisan cured meats & cheeses
with housemade accompaniments*

Cheese | 23

Degustation of local artisan cheeses with housemade accompaniments

Yuzu Tart 🍷🍷 | 18

Raw vegan chocolate, fresh fruits & textures of raspberries