eight½
restaurant lounge

Eight ½ restaurant lounge is based on the principle that what goes in your body should be SIMPLE, FRESH & LOCAL. Fresh ingredients are key to **eight ½** success, as it allows us work with local suppliers to create simple flavourful dishes. We create our classics with only clean cooking methods; no deep-fryer, gas or microwave here. We also take pride in our zero-waste program that continues to push our limits in becoming a fully sustainable business. Thank you for your community support.

PLATES

eight 1/2 Cheese Plate **18 ½**
A nice blend of local cheeses served with baguette, jam & fruit

Local Charcuterie Plate **19 ½**
The best charcuterie meats cured a block away by Driess. Served with baguette slices, nuts, fruit, pickles, dijon mustard

Executive Chef's Plate **24 ½**
A mixture of a local selection of cured meats and cheeses served with baguette slices, nuts, fruit, pickles, jam, & dijon mustard

DAILY SOUPS

Soup of the Day **Cup** **7 ½** **Bowl** **11 ½**
A delicious creation using today's freshest ingredients

Tortilla ***gf*** **Cup** **6 ½** **Bowl** **10 ½**
Chicken, black beans, corn, avocado, tortilla crisps, cheddar

FRESH SALADS

Hollywood ***gf*** **Small** **6 ½** **Large** **10 ½**
Organic greens, seasonal fruit, cherry tomatoes, goat cheese & candied nuts, tossed in light buttermilk dressing
Add 4 ¼oz Steak, BC Salmon, prawns or tuna **6 ½**

Chicken or Salmon Fellini ***gf**** **14 ½**
Free run chicken breast slices and alder smoked bacon **or** BC salmon and capers with crisp romaine, croutons, avocado, roasted red pepper, house Caesar dressing

Black Quinoa Salmon ***gf*** **15 ½**
Fresh BC salmon, black quinoa, spinach, arugula, almonds, farmhouse cheddar, craisins, red onion, honey dijon vinaigrette

Albacore Salad **15 ½**
Spicy Albacore tuna tartare, avocado, sambal cucumber, ginger, red pepper, seaweed, fresh arugula, romaine & spinach in wasabi soy vinaigrette topped with black sesame seeds

Add Garlic bread to any salad **3 ½**

SHARE PLATES

Salsa & Chips ***gf*** **Small 6 ½ Large 10 ½**
Fresh house salsa served with tri-coloured corn tortilla chips
Add sour cream **1**

Four Cheese Macaroni **10 ½**
Baked mac with our own farmhouse cheddar & parmesan
Add Alder Smoked Bacon, mushrooms, or brocollini **2**

Baked Brie **12 ½**
Filo wrapped brie, Okanagan honey, sambal oelek, candied apple

Steak Bites ***gf**** **12 ½**
63 Acres flatiron steak roasted medium-rare with mushrooms

Oven-baked Wings ***gf**** **12 ½**
One pound of BC Free run chicken wings served with parm dip.
Your choice of: salt & pepper, Thai, BBQ, or hot

Spicy Tuna Tartare **13 ½**
Albacore tuna tartare, fresh avocado & seaweed

Seasonal Taco Trio ***gf**** **11 ½**
Ask your server for today's soft-shell taco

Tuna Tataki **12 ½**
Seared Albacore, fresh avocado, wasabi aioli, sweet soy, ginger

Ten Mini Perogies **13 ½**
10 Potato & cheddar mini perogies, caramelized onions topped with sour cream & chipotle sauce
Add Alder Smoked Bacon or sautéed mushrooms **2**

gf *inform your server if you would like this made gluten free

Mealshare will provide one meal to someone in need for every one of these dishes ordered, we've done over 4657 meals

We only serve sustainable Ocean Wise seafood and continue to find ways to ensure we are more sustainable throughout

Thank you for helping us celebrate our 8 ½ year anniversary in this house which has been a local neighbourhood landmark since the late 1880's

THIN CRUST PIZZAS

ALL pizzas 10" flat & all topped with mozzarella

Marketplace **12 ½**
Roasted vegetables, goat cheese, basil, sundried tomato base

Pesto Prawn **13 ½**
BC prawns, fresh pesto, red onion, sundried tomatoes

8th Avenue **14 ½**
Spiced salami, bacon, banana peppers & mushrooms

Wild Smoked Salmon **13 ½**
BC smoked salmon, creamy dill, capers, red onion

BBQ Chicken **14 ½**
BC Free run chicken breast, caramelized onion, red peppers, alder smoked bacon, BBQ sauce

gf gluten free crust available **2**

LARGE PLATES

Available until *Late Night*

Wild Mushroom Risotto *gf* **14 ½**
Medley of mushrooms, bell peppers, spinach, parmesan with a drizzle of our house mushroom oil & a ½ Portobello
Add 4 ¼oz Steak, Free Range Chicken, Prawns or Salmon **6 ½**

Westcoast Spaghettini **16 ½**
BC prawns, sliced red onions, sundried tomato, baby spinach, & spaghettini tossed in a pesto cream sauce with garlic bread

Smoked Bacon Burger **16 ½**
Hand pressed 63 Acres patty, alder bacon, smoked cheddar, tomato, lettuce & burger sauce with oven baked fries or salad

The Steak Sandwich **16 ½**
4 ¼oz flatiron from 63 Acres, red wine sautéed mushrooms & red onions on a cheesy baguette with baked fries or salad

Main Street Spaghettini **17 ½**
Free Run local chicken, alder smoked bacon, mushrooms & cherry tomatoes in a tomato cream sauce with garlic bread

Local Free Run Chicken *gf* **18 ½**
Ask your server for a description of the current chicken feature

BC Salmon Feature **19 ½**
Ask your server for a description of the current salmon feature

63 Acre Steak *gf* **22 ½**
8 ½oz 63 Acres Angus flatiron steak topped with sautéed red wine mushroom. Served with roasted potatoes & seasonal veg