

Martinis

2 oz - \$10 3 oz - \$14

EBO-LUTION

Please inquire about our newest creation!

Caramel Apple Martini

Butterscotch Schnapps, Sourpuss Apple, Vodka

Long Kiss Goodnight

Vodka, Vanilla Vodka, White Crème de Cacao

Eight

Malibu Rum, Sourpuss Apple, Cranberry Juice

Peach Cosmopolitan

Vodka, Triple Sec, Peach Schnapps, Pineapple Juice, Orange Juice, Squeeze of Lime

Cocktails

1 oz - \$8 2 oz - \$11

Espresso Paralyzer

Vodka, Espresso, Kahlua, Milk, Splash of Coke

Apple Mojito

Vodka, Sour Apple, Mint, Sugar, Lime, Fresh
Mint

Electric Lemonade

Vodka, Blue Curacao, Lemonade, Sprite

Purple Villa

Vodka, Sour Raspberry, Blue Curacao, Champagne

Wild Turkey	8
Maskers Mark	12

Rye

Canadian Club	6
Crown Royal	8

Blended Scotch

Johnnie Walker Red Label	6	
Chivas Regal	8	
Johnnie Walker Black Label		9.5

Single Malt Scotch

Glenfiddich 12 Year Old	7
Glenlivet 12 Year Old	7
Glenmorangie 10 Year Old	7
Macallan 10 Year Old	9

Bourbon

Jim Bean	6
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Whisky

Jameson's Irish Whisky	6
Jack Daniels Tennessee Whisky	6

Gin

Bombay Sapphire	7
Tanqueray No Ten	8

Vodka

Belvedere	9
Grey Goose	9
Absolut Kurant	7
Absolut Vanilla	7
Solichnaya	6

Rum

Lemon Hart	6
Captain Morgan Spiced	6
Bacardi White	6
Lambs Navy	6

Tequila

Cuervo Especial	8
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Patron Silver	17
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Cognac & Brandy

St. Remy Napoleon	6	
Hennessy XO		24

Port

2 oz Glass

Warres Warrior	10
Graham's 10 Year Tawny	13
Taylor 20 Year Tawny	22

Hot Cocktails

1 oz - \$8 2 oz - \$11

Lucky Seven

Chambord, Hot Coffee, Topped with Whipped Cream

B-52

Baileys, Grand Marnier, Hot Coffee

Monte Cristo

Kahlua, Grand Marnier, Hot Coffee

Spanish Coffee

Brandy, Kahlua, Hot Coffee

Blueberry Tea

Amaretto, Grand Marnier, Fresh Brewed Tea

Hot Shot

Shot of Espresso, Shot of Sambuca

Wine by the Glass

White Wines

British Columbia

See Ya Later Chardonnay

9

A local VQA favourite from Hawthorne Mountain in the Okanagan

See Ya Later "Unleashed" Riesling

8.5

Savour the crisp orchard fruit balanced with honey

See Ya Later "Unleashed" Gewurtztraminer 8.5

Exotic bouquets of rose petal and Lychee, perfect with Pad Thai

Jackson Triggs Grand Reserve Sauvignon Blanc

7.5

Lively layered herbs and gooseberry

Washington

Kestral Vintners Voignier, Yakima Valley
19.5

Overtones of citrus, honeysuckle, lemongrass and
Jasmine

Oregon

Lachini Vineyards Pinot Gris,
North Willamette Valley 18

A velvety mouth with creamy flavours intertwining
with lively acidity

California

Barnett Vineyards Chardonnay,
Spring Mountain 26

Characters of lemon meringue pie and a flinty
minerality

Sparkling/Ice/ Dessert

Sumac Ridge Stellers Jay Brut
15

Ripe strawberry, fresh toast and a crisp lively acidity

Banrock Station Sparkling Chardonnay 9

Bubbly peaches and melon

Inniskillin Vidal Ice Wine (200ml) 14

Perfect for dessert on its own

Red Wines

British Columbia

Cedar Creek Classic Merlot 10.5

Rich in jammy flavours of black cherry flowing into a silky smooth finish

Inniskillin Black Label Cabernet Sauvignon 7.5

Plum and blackberry with intense fruit and spice character

Jackson Triggs Grand Reserve Cabernet Shiraz
15

Best of Class, Okanagan Spring Wine Festival

Osoyoos Larose Le Grand Vin
22

Chocolate, green olive and vanilla in this Bordeaux style wine

Washington

Isenhower Cellars Syrah,
Walla Walla Valley 26

Young, tart and tannic

Oregon

Sineann Pinot Noir, Yamhill County
27.5

A perfect example of Oregon pinot noir

California

Ravenswood Vintners Blend Zinfandel,
Sonoma Valley 11

A classic Californian zinfandel

EBO Lounge

Through an eclectic blend of Pacific Northwest cuisine, North American resourcefulness and Asian simplicity; the cuisine at EBO speaks a language

unlike any other. EBO will capture the taste buds of food lovers all over the world. We know the moments that you are about to experience, will be memories that will last life long. We hope you will enjoy... Bon Appetite!

For Sharing

Calamari 12

Fried Ginger emulsion, lemon zest, chillies

Spring Roll 12

Fried Crab Spring Roll, Wasabi mayo

Wontons 11

Fried Duck Wontons, Orange Plum Sauce, Citrus Salt

Quail 12

Wok Fried, fresh chili, roast seasoned salt, cucumber salad

Naan 11

Grilled Naan Bread, Chipotle Hummus, Kalamata Olive- Tomato Tapenade, Mushroom & Basil Goat Cheese

Seafood 17

West Coast Seafood Salad: BC Spot Prawns, Smoked Salmon, Crab, Cold Water Shrimp & Mussel with Pea Shoot and Frisee Salad, Sesame Pesto and Green Goddess Dressing

Tuna 14

Tataki of Albacore Tuna, Daikon-Cucumber Salad, Crisp taro, Miso Vinaigrette, Shitake Mushroom Relish

Cheese 15

A Selection of 3 Local & Imported Cheeses, Served with Appropriate Accompaniments and Garnishes. Inquire with your Server for Today's Selection. Add \$5 for each additional piece.

Lounge Menu Available Till 10 pm

Coolers

Growers Cider Pear	6	
Growers Cider Apple		6
Smirnoff Ice	7	

Domestic Beer

Molson Canadian	6	
Kokanee	6	
Budweiser	6	
Sleeman Honey Brown	7	

Imported Beer

Corona Extra	7	
Heineken	7	
Stella Artois	7	
TsingTao	9	

Non-Alcoholic Beer

Warsteiner Fresh

4