

Mantles Lounge

tapas menu 3pm-11pm

starters and shares

mountain soup | 7

our daily creation served with artisan bread

bison carpaccio | 12

aioli, spiced chocolate

mushroom bruschetta | 12

toasted baguette, aged gouda

dungeness crab cakes | 13 🍷

mango salsa, smoked pepper coulis

mussels | 12 🍷

garlic, white wine, toasted baguette

chicken wings | 12

crisp, tossed with hot, bbq, sweet chili, lemon pepper & sea salt or honey garlic sauce

salads

spring salad | 8/10

field greens, seasonal berries, pecans, balsamic vinaigrette

strawberry | 10

watersmeet micro greens, goat cheese, crisp pancetta

caesar salad | 8

romaine lettuce, house made dressing, croutons, bacon bits and romano cheese

add: | 6

chicken breast, sockeye salmon or prawns 🍷

comfort food

risotto | 13

spring asparagus, truffle oil, shaved parmesan

steak sandwich | 15

New York cut, horseradish aioli, mushrooms

"50 mile" burger | 15

local grass fed beef, tomato, lettuce, smoked cheddar

vegetable penne pasta | 16

grilled seasonal vegetables, rich tomato sauce, parmesan

rancher's stew | 20

local beef & lamb stew, puff pastry, spring salad

nachos | 18

olives, scallions, jalapeños, tomatoes, cheese, salsa & sour cream

add: spiced beef, chicken or guacamole | 3

sweets

pear ginger cake | 8 ½

poached pear, sweet coconut cream

lemon & white chocolate tart | 9

raspberries, macadamia nut crust

crème brulee | 8 ½

spiced chocolate, ginger macaroons

cheese | 12

four selections, fruit & crackers

dessert tapas | 15

sampling of miniature sweets to share

