



the
oswego
hotel

O Bistro Small Plates Lunch Menu

Marinated Olives 4

Black Olive Tapenade 4
Flat Cracker Bread

Mixed Spring Greens 5
House Vinaigrette

Marinated Grilled Vegetables 7
Goat Cheese, Mixed Greens
Red Wine – Balsamic Reduction

Daily Soup Creation and Half Sandwich 10
please ask your Server

Crab Cakes 10
Chipotle Dressing

Prawns 12
Crispy Noodles, Yellow Curry Sauce
Pancetta Crisp

Albacore Tuna Nicoise 12
Medley of Greens, Mustard Tarragon Vinaigrette

Menu selection is subject to change.



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O Bistro Small Plates Dinner Menu

Charcuterie Plate 11
Cured Meats and Pate
House Made Pickles, Grainy Mustard

Marinated Olives 4

Black Olive Tapenade 4
Flat Cracker Bread

Mixed Spring Greens 5
House Vinaigrette

Crab Cakes 10
Celery Root Remoulade

Prawns 12
Crispy Noodles, Yellow Curry Sauce
Pancetta Crisp

Albacore Tuna Niçoise 12
Tarragon Vinaigrette

Local Fish, Market Price
Please ask your Server

Grilled Lamb Chop 12
Red Pepper Rouille

Char Broiled Beef Tenderloin 14
Cabernet Wine Sauce

Puy Lentil Ragout 10



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Dessert

Blueberries and Cream, Lemon Curd 5
Chantilly Cream

Strawberry Mousse 5
Raspberry Coulis

Chocolate Truffle Tart 5
Salty Caramel Sauce

Chocolate Truffles 2 ea

Cheese 15
Selection of Artisan Cheese

After Dinner Drinks

Kettle Valley Starboard 8
Tugwell Creek Wassail Gold Mead 10
Pomona Dessert Sea Cider 8

Specialty Coffee 9.95

Irish Coffee – Whiskey, Baileys
Monte Cristo – Kahlua, Cointreau
French Monk – Kahlua, Frangelico
Almond Mocha – Amaretto, Creme de Cacao



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O Bistro

White

Pinot Blanc	Red Rooster BC	7 / 30
Pinot Grigio	Villa Teresa IT	8 / 38
Chardonnay	Louis Latour FR	9 / 40
Sauvignon Blanc	Kim Crawford NZ	8 / 38
Gewurztraminer	Calona Vineyards BC	11 / 50
Sovereign Opal	Calona Vineyards BC	42
Estate Bianco	Morning Bay BC	47
Vioignier	Sandhill BC	60

Red

Malbec	Diego Murillo AG	6 / 28
Cab-Merlot	Peller Estates BC	8 / 38
Shiraz	Lucky Country AU	10 / 43
Pinot Noir	Kim Crawford NZ	10 / 43
Merlot	Peller Private Reserve BC	11 / 53
Syrah	Sandhill BC	50
Pentage	Pentage Meritage BC	55
One Cabernet Blend	Sandhill BC	55

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O Bistro

Martinis

7.50

'O' Cosmo – Vodka, Cassis, Cranberry, Lemon Twist

Leeche – Gin, Soho Liqueur, Leche Nut

Frenchtini – Vodka, Chambord Pineapple

Appletini – Vodka, Sour Apple, Apple Juice

Espressotini – Espresso Vodka, Kahlua, Vodka

Amber – Amaretto, Frangelico

Crushed Drinks

7.50

Mojito – White Rum, Lime, Mint, Soda

Frasier – Vodka, Chambord, Strawberries, Soda

'O' Citrus – Gin, Blue Curacao, Lemon, Cane Sugar, Soda

Beer

Draught *5.50*

Phillips Blue Buck

Phillips IPA

Bottle *6.00*

Phillips Phoenix

Stella Artois

Heineken

Corona

Guinness

Strongbow Dry Cider

Becks non-alcoholic

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O Bistro

Whiskey

Jack Daniel's	8
Knob Creek	8
Makers mark	8
Jack Daniel's Single Barrel	11
Canadian Club	6
Crown Royal	7
Glenmorangie	7
Talisker 10 year	10
Glenfiddich	8
Glenlivet 12 year	8
Macallan 10 year	10
Macallan 18 year	28
Chivas Regal	7
Johnny Walker Blue	26

Cognac / Brandy

Courvosier	8
Remy Martin VSOP	9
House of Camus Chunghwa XO 24	

Specialty Coffee

9.95

Irish Coffee – Whiskey, Baileys
Monte Cristo – Kahlua, Cointreau
French Monk – Kahlua, Frangelico
Almond Mocha – Amaretto, Crème de cacao
Canadian – Crown Royal, Real Maple Syrup

Menu selection is subject to change.