

# Cafe S Bar

CAFE\_BAR

## Bon Appétit

### SHARE PLATES

*For Two or More*

S PÂTÉ <i>Country-style pork and veal pâté with Cumberland sauce</i> .....	17
CHARCUTERIE <i>Assorted cured meats and pickled vegetables with Dijon mustard</i> .....	21
FRITES <i>Herbed with Dijon aioli</i> .....	6
OYSTERS <i>Served by the dozen with mignonette, fresh horseradish &amp; lemon</i> .....	32
SHRIMP <i>Poached shrimp with artichoke and tomato on toast</i> .....	16
BEEF BROCHETTES <i>grilled beef brochettes with chives and sauce Dijonaise</i> .....	14

### INTERNATIONAL ARTISAN CHEESE

BUILD YOUR OWN PLATTER

\$5 each for 40g portions

STILTON: (England) rich, pasteurized cow's milk blue cheese with a piquant aftertaste

BRIE DE MEAUX: (France) raw cow's milk cheese with a fine nutty flavor

CHAOURCE: (France) thermalized cow's milk triple creme cheese, rich and buttery

PARMIGIANO REGGIANO: (Italy) unpasteurized, hard cow's milk. Aged 38 months.

ISLE OF MULL CHEDDAR: (Scotland) Unpasteurized, farm house hard cow's milk cheese. Hints of garlic and onion.

CHABICHOU: (France) unpasteurized whole goat's milk, firm and creamy texture

FROMAGE DES CHAUMES: (France) mild, pasteurized cow's milk soft cheese

## To Start

SOUPE DU JOUR .....	9
SPINACH SALAD <i>Baby spinach with Roquefort dressing, sliced pears &amp; pecans</i> .....	11
BEEF TARTARE <i>with cognac aioli and toast points</i> .....	15
GAZPACHO <i>Chilled spanish style tomato and pepper soup with crème fraiche</i> .....	12
TOMATO SALAD <i>Fresh tomatoes with Buffalo mozzarella, baby basil and balsamic vinegar</i> .....	14
SEAFOOD SALAD <i>Marinated shrimp, calamari and freshwater scallops</i> .....	16

## Main Attractions

FISH FEATURE .....	Market Price
SALADE NIÇOISE <i>Tuna rilette with lettuce, tomato, egg, pepper salad with artichoke vinaigrette</i> .....	18
MAC & CHEESE <i>Four cheese gratin with tubetti pasta and grilled beefsteak tomato</i> .....	16
BLT <i>Lobster with smoked bacon, vine tomatoes and frites</i> .....	18
STEAK FRITES <i>10oz NY Striploin or 6oz tenderloin with frites</i> .....	26
S BAR BURGER <i>8oz prime beef, 5 year aged cheddar, tomato bacon relish &amp; carrot slaw. Served with frites or salad</i> .....	19
CHEF SALAD <i>smoked chicken with avocado, chevre, tomato and iceberg lettuce, bacon vinaigrette</i> .....	20
CREPE <i>wild mushroom and brie filled crepe with bouquet of salad</i> .....	17
CROQUE MONSIEUR <i>Smoked ham and Swiss Gruyere on toasted pain au lait with salad</i> .....	16

## Sweets

\$10

Crème Brulée with berries  
Chocolate Truffle Torte

Lemon Tart with blueberry compote  
Chocolate sundae with house made vanilla ice cream

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## Cin Cin

### 2 oz. COCKTAILS \$12

- STRAWBERRY FLIP  
*Polar Ice vodka, Alizé Bleu, muddled strawberries, pasteurized egg white*
- QUIET STORM  
*Lamb's spiced rum, Navan vanilla liqueur, ginger beer*
- THE BRAZILIAN RASPBERRY  
*Muddled lime, Sagatiba cachaça, Sassafras's own blend of açai & raspberry juices*
- OLD SCHOOL  
*Wiser's 'De Luxe' rye whisky, soda, brandied cherries, fresh orange*
- POMEGRANATE MARGARITA  
*Olmeca gold tequila, pomegranate tequila liqueur & lime juice*
- THE TONIC  
*Bombay Sapphire gin, tonic, lemon twist*
- MOJITO  
*Havana Club Añejo Reserva rum, muddled lime & mint, lime juice*
- BADASS MOJITO \$14  
*Bacardi '151' rum, muddled raspberries, mint & lime, apple juice*



### 3 oz. MARTINIS \$15

- THE CLASSIC DRY  
*Polar Ice vodka, shaken, scented with dry vermouth*
- VESPER  
*Beefeater gin, Polar Ice vodka, Lillet Blanc*
- LE MARTINI FRANÇAIS  
*Wyborowa 'Exquisite' vodka, Chambord raspberry liqueur, fresh pineapple juice, raspberries*
- THE S COSMO  
*Absolut 'Mandrin' vodka, Grand Marnier, cranberry & lime juices*
- THE CAFFEINE FIX  
*Polar Ice vodka, Godiva white chocolate liqueur, Kablúa, chilled espresso, biscotti crumble*

### DRAUGHT BEER

12 oz. .... \$5.75      20 oz. .... \$8.75

- BLANCHE DE CHAMBLY WHITE ALE  
MILL ST. BREWERY SEASONAL FEATURE  
MILL ST. CERTIFIED ORGANIC LAGER  
OKANAGAN SPRING PALE ALE

### ❖ SPECIALTY ❖

- BELLAIR BELLINI *Louis Roederer 'Brut Premier' Champagne, Chambord raspberry liqueur, fresh peach juice* ..... 19  
\$5 from each drink is donated to support the Multiple Sclerosis Society of Canada in the fight to end MS
- RED SANGRIA *Cattail Creek Gamay Noir, pomegranate liqueur, fresh fruits, fresh orange juice* ..... 11
- WHITE SANGRIA *Italian Pinot Grigio, peach schnapps, fresh fruits, fresh peach juice* ..... 11
- BREAKFAST 'THYME' *Polar Ice vodka, orange marmalade, fresh grapefruit & fresh pear juices* ..... 12
- S CAFÉ ICE COFFEE *Grand Marnier, Crème de Cacao, fresh espresso, biscotti crumble* ..... 12

## Coffees & Teas

- |                          |      |                       |      |
|--------------------------|------|-----------------------|------|
| ESPRESSO .....           | 3.75 | LATTE .....           | 4.75 |
| ESPRESSO MACCHIATO ..... | 3.75 | ICED COFFEE .....     | 5.50 |
| CAPPUCCINO .....         | 4.75 | LOOSE LEAF TEAS ..... | 5.50 |

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## BRUNCH

CUMBERLAND BREAKFAST <i>Three eggs any style, one pancake, breakfast sausage, bacon &amp; a potato croquette</i> .....	17
BELLAIR BREAKFAST <i>Scrambled eggs with lobster, 5 year aged cheddar, grilled andouille sausage &amp; cheddar grit cakes</i> .....	18
EGGS BENEDICT <i>Two poached eggs on peameal bacon &amp; an English muffin with hollandaise &amp; potato galette</i> .....	16
THE OMELET <i>With Virginia ham, asparagus and brie. Can be made with egg whites upon request</i> .....	16
CHANCELLOR'S BREAKFAST <i>scrambled eggs with roasted tomato and bacon with toasted English muffin</i> .....	16
PANCAKES <i>Buttermilk pancakes with candied apples, thyme honey &amp; breakfast sausage</i> .....	16
FRENCH TOAST <i>Crunchy French toast with berry medley &amp; maple syrup</i> .....	15
THE HEALTHY START <i>Toasted granola with dried apricots, honey-scented yogurt &amp; exotic fruits</i> .....	16
CROQUE MONSIEUR <i>Smoked ham and Swiss Gruyère on toasted pain au lait with salad</i> .....	16
CREPE <i>wild mushroom and brie filled crepe with bouquet of salad</i> .....	17

## Lunch

SOUPE DU JOUR .....	9
GAZPACHO <i>Chilled spanish style tomato and pepper soup with crème fraiche</i> .....	12
SALADE NIÇOISE <i>Tuna rilette with lettuce, tomato, egg, pepper salad with artichoke vinaigrette</i> .....	18
SPINACH SALAD <i>Baby spinach with blueberry vinaigrette, maple roasted walnuts, goat cheese and blueberries</i> .....	15
CHEF SALAD <i>smoked chicken with avocado, chevre, tomato and iceberg lettuce, bacon viniagrette</i> .....	20
FISH FEATURE .....	Market Price
MAC & CHEESE <i>Four cheese gratin with tubetti pasta and grilled beefsteak tomato</i> .....	16
BLT <i>Lobster with smoked bacon, vine tomatoes and frites</i> .....	18
S BAR BURGER <i>8oz prime beef, 5 year aged cheddar, spicy red pepper relish &amp; carrot slaw. Served with frites or salad</i> .....	19
STEAK FRITES <i>10oz NY Striploin or 6oz tenderloin with frites</i> .....	26
THE REUBEN <i>Toasted rye with pastrami, emmenthal cheese and Russian dressing, with herb frites or spinach salad</i> .....	21

## Sweets

\$10

Crème Brulée with berries  
Chocolate Truffle Torte

Lemon Tart with blueberry compote  
Chocolate sundae with house made vanilla ice cream