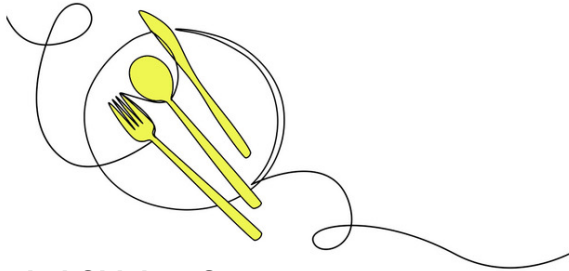


luft
C A F É & B A R



Restaurant Menus
& Wine Information



Thai Chicken Soup 12
scallions, lime...*enjoy a mug around the patio fire*

Soft & Salted Pretzel Sticks 15
5 warm pretzels, whole grain dijon mustard dip

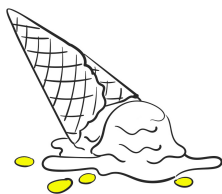
Spinach & Artichoke Dip 16
oven baked dip, warm paramjit's naan

Tex-Mex Nachos 19
cheddar, mozzarella, tomatoes, jalapeños, olives, sour cream, salsa
...with oven roasted chicken • add 3

Oven Baked Flatbread 18
mozzarella, tomatoes, roasted garlic, basil
...with prosciutto • add 4

Garlic Baked Shrimp 17
6 large shrimp in hot butter with scallions & lemon, paramjit's naan

Mac & Cheese 7
for the kids...don't forget the ketchup!



Upside Down Ice Cream Cone 8
vanilla ice cream, waffle cone, chocolate shavings

Chocolate Chunk Cookies 8
3 warm cookies for sharing...*or not!*



**Cooler Door
Lemon Drop**

vodka, limoncello,
triple sec, lemon juice,
...on ice in a mason jar

13.5 | 2oz

1 oz | 2 oz

Snow Rodeo

dark rum, ginger beer, lime, tropical foam

9 | 13.5

Bourbon Sour

maker's mark, lemon, egg white, bitters

10 | 15

Margarita

classic or spicy...*your choice*

9 | 13.5

Caesar

vodka, caesar mix, tabasco, worcestershire

9 | 13.5

Espresso Martini

vodka, kahlua, coffee beans
...*add baileys over ice to make a shaft*

13.5

Monkey Bars

vodka, gin, rum, tequila, triple sec, amaro, lemon, cola
...*not for the faint of heart!*

9 | 13.5

Lüft Negroni

campari, aperol, gin, sweet vermouth, bitters
...*replace the gin with bubble to make a sbagliato*

15 | 3 oz

NiceLife Cocktails

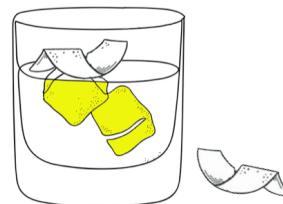
handcrafted & bottled in british columbia
...*try grapefruit with juniper forward gin or blood orange with vodka*

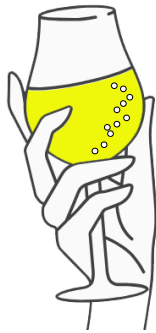
12 | 341 ml

**Lot No. 40
Old Fashioned**

brown sugar, vanilla,
bitters, orange peel

15 | 2oz



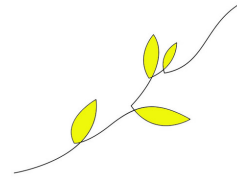


SPARKLING

Pizzolato • **Organic** • Italy
estate grown & family owned
...these lively little gems are
absolutely delicious and
perfect for any occasion!

187 ml bottle

Rosé 15
Prosecco 15



ROSÉ

5 oz | 8 oz | 18 oz

Dirty Laundry • **Hush Rosé** • BC VQA
bursting with ripe summer fruit & lively acidity

9.5 15 30

WHITE

Perrin • **La Vielle Ferme** • France
delicious southern french blend, notes of pear, peach & citrus

7.5 12 24

Monte Creek • **Living Land Chardonnay** • BC VQA
green apple, lemon peel, butterscotch, spice, creamy finish

9 14 28

Wild Goose • **Sauvignon Blanc** • BC VQA
bright & fresh, honey crisp apple, zesty grapefruit & peach

9.5 15 30

Burrowing Owl • **Pinot Gris** • BC VQA
fresh & elegant, pear, juicy honeydew melon...a classic!

750 ml bottle 50

RED

Real Companhia • **Porca de Murça** • Portugal
a must try blend from the douro valley, juicy wild berries & spice

7.5 12 24

Blasted Church • **Big Bang Theory** • BC VQA
merlot based blend with dark berries & cocoa...local fave!

9 14 28

Mt. Boucherie • **Pinot Noir** • BC VQA
savory red & dark fruit, silky mouthfeel, touch of spice

10 15.5 31

J. Lohr Estates • **7 Oaks Cabernet** • California
this dense but soft cali cab delivers dark fruit & creamy oak

750 ml bottle 52

can't make up your mind? *ask for a taster!*



ON TAP

Mt. Begbie
Revelstoke Lager

crushable old school
canadian lager

8 | 16 oz

CANS

celebrate bc's brewmasters & cidemakers

Mt. Begbie

Tall Timber Ale

8 | 355 ml

Four Winds

Hüftgold Pilsner

9 | 473 ml

La Cerveceria Astilleros

Salted Lime Lager

9 | 473 ml

Mt. Begbie

Seasonal

8 | 355 ml

Neighbourhood

Way of Life Hazy IPA

9 | 473 ml

Container

All Season Nitro Stout

9 | 473 ml

Shuswap Craft Cider • **Semi Sweet Apple** 9 | 473 ml

.....
Heineken 0.0 • **Non-Alc** 6 | 330 ml



Dose Locally Roasted Coffee | 3.5

...with 1 oz grand marnier • add 6

Hot Chocolate | 4.5

...with 1 oz baileys • add 5

Espresso | 3.5

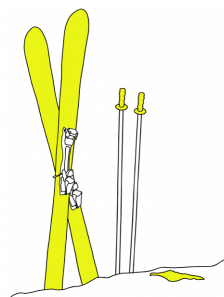
Cappuccino | 4.5

Latte | 4.5



Sodas | 3.5

Sicilian Lemonade | 5.5



APRÈS

enjoy 3 pm to 5 pm daily

SHARE

Soft & Salted Pretzel Sticks | 10

5 warm pretzels, whole grain dijon mustard dip

Oven Baked Flatbread | 14

mozzarella, tomatoes, roasted garlic, basil

WINE

6 | 5 oz • 9.5 | 8 oz

Perrin • La Vielle Ferme • France

southern french white blend, lots of pear, peach & citrus

Real Companhia • Porca de Murca • Portugal

complex red blend with juicy wild berries & spice...a must try!

7 | 5 oz • 11 | 8 oz

Monte Creek • Living Land Chardonnay • BC VQA

green apple, lemon peel, butterscotch, spice, creamy finish

Blasted Church • Big Bang Theory • BC VQA

merlot based red blend, dark berries & cocoa...local fave!

SPIRITS

Cooler Door Lemon Drop • 10 | 2 oz

vodka, limoncello, triple sec, lemon juice, on ice in a mason jar

Monkey Bars...*not for the faint of heart!*

vodka, gin, rum, tequila, triple sec, amaro, lemon, cola

7 | 1 oz • 10 | 2 oz • *or share a carafe for two* 25 | 6 oz

ON TAP

Mt. Begbie • Revelstoke Lager • 6 | 16 oz

crushable old school canadian lager





WAKE UP

breakfast from 7 am to 11 am daily

Croissant light & flaky, freshly baked	6
Muffin <i>...butter or jam anyone?</i>	5
Yogurt Parfait vanilla yogurt, berries, granola, honey	8
Breakfast Sandwich bacon, egg, cheddar, black pepper mayo, brioche bun	12
Breakfast Croissant egg, cheddar, avocado, tomato, mayo	12

in a hurry? let us pack it to go!



Dose Locally Roasted Coffee | 3.5

Espresso | 3.5

Cappuccino | 4.5

Latte | 4.5

Hot Chocolate | 4.5



Orange Juice | 4.5

WINE • THE BASICS



Getting the basics of how wine is made can help you better understand more about the aromas, flavours, and textures you experience when you try a glass wine. Whether you are interested in wine or just need a few tips to help your service skills...here are some basics.

How you make the wine is dependent on the flavour and style you want.

- When the white wine grapes arrive at the winery they are gently pressed. The juice is separated and placed in stainless steel tanks, cement tanks or oak barrels for fermentation.
- The red grapes are treated differently. The juice is not separated from the skins. This helps create additional flavours and complexities. The color in red wine comes from the pigment in the skins...not the pulp. During the fermentation process in both wines, the yeast converts the natural sugars in the grape juice into alcohol.
- If fermentation is allowed to continue until the yeast has consumed most or all of the sugar, the resulting wine will be dry, with very little residual sugar left.
- To make a sweet wine, the winemaker stops the fermentation before the yeast has consumed all the natural grape sugars. This leaves an amount of residual sugar in the wine, resulting in a sweet taste. Sooner means sweeter and later means dryer.



The taste & texture is directly affected by the vessel you ferment the grapes in and / or age the wine in.

- Sauvignon Blancs would be nothing without stainless steel tanks. They help preserve the grapes' natural acidity and in turn...flavour! What does it taste like? Lick a stainless steel spoon...no flavour, get it? Winemakers love this and use them to accentuate the wine's crisp & lively, just picked fruit flavour! Concrete tanks with glass line inserts are also something used by the winemaker to achieve the same thing...natural, fresh and lively!
- Round of oak anyone? How do you make a square into a circle? Simple...smooth out those sharp edges! This is what happens when wine is aged in oak barrels. It allows for the oxygen to slowly seep in, which smooths out the wine, creating a rounder, more textured profile. Oak also imparts aromas and flavours like vanilla, coconut & caramel to different degrees. The inside of the barrel is toasted at different levels by flames. Think what your toaster does to toast? Light, medium or heavy...all choices!



When it comes to tasting wines there are a few helpful things to remember so that you can get more out of the experience.

- **Sweetness vs Fruity** Sweet is residual sugar in the wine left over after fermentation & makes the tip of your tongue tingle. Fruity means the wine exhibits flavours or aromas that remind you of certain fruits.
- **Acidity:** Juicy green apples...got it! Leaner, crisper wines & cool climate styles have more acid & round, riper wines & warmer climate styles have less. Higher acid means lighter body.
- **Tannin:** Black tea anyone? It's that bitter, drying sensation you can get along the sides of your tongue & back of your mouth. Now pair that with lots of ripe fruit...ahh, balance!
- **Alcohol:** Most run 11-14.5% ABV, alcohol by volume. Lower alcohol wines taste lighter in body and the higher ones taste fuller. That warm sensation after a sip? That's it alright!
- **Body:** Think milk...skim, 1%, 2%, homogenized and so on, get it? The boxes are even colour coded. Don't worry about the how... just remember to focus on the weight in your mouth!





Pizzolato • Organic Brut Prosecco & Brut Rose Sparkling • Italy

Liked in ancient Rome, that would be pre internet, Prosecco was praised for its fresh and fruity style...it still is! Prosecco isn't actually a grape but instead a specific area in the Veneto region of northeastern Italy where the grapes are grown for this delicious wine. Its legally recognized designation makes sure those outside the region don't steal the name to market their own bubble.

- Pizzolato is a family run winery that is located within the Veneto region. We carry both their traditional white Brut Prosecco and their Brut Rosé sparkling. When you see brut on a label... it simply means it is dry in style. Pizzolatos commitment to organic and sustainable practices has made them a leading figure among Italian wineries pursuing environmentally conscious grape growing, winemaking and packaging.
- What does it taste like? White peach, lemon zest, hazelnut... smooth, creamy mouthfeel with bright acidity and refined, persistent bubbles, making it lively, refreshing...and yes, delicious!
- How's it made? No one will ever ask you any of this but we think its actually pretty interesting! Simply put...grapes are harvested and then undergo a bit of a confusing process called the Charmat method. The winemaker ferments the grapes and creates a still white or rose wine like the ones you buy at the store....just a little bit more tart in style.
- Next that still wine is transferred to a special pressurized stainless steel tank. A mixture of sugar and yeast is added to the wine. The second fermentation (that's where the sugar and yeast collide and make Co2 and alcohol) produce tiny bubbles which are trapped inside the sealed tank. This is how those lively, delicate signature bubbles are created.
- Once the process is finished the 'now' sparkling wine is transferred into thick glass bottles under pressure and topped with a cork with a wire cage or sometimes crown cap like we see with beers. When you pop the cork or cap you hear a hiss of pressure releasing. Our single serve bottles with a special screw cap make opening super easy... so no worries!



Dirty Laundry • Hush Rosé • BC VQA

Dirty Laundry is a well respected family-owned winery located in Summerland, BC. It is known for its unique backstory involving a 19th-century Chinese laundromat that allegedly fronted as a local brothel.

- Hush Rosé is un-oaked and made primarily from a combination of a white grape called Pinot Gris and a red grape called Cabernet Franc. The winemaker also blends in smaller amounts of two more red grapes Merlot and Cabernet Sauvignon.
- Red wine gets it's colour from the grape skins so when you make a rosé you only leave the red skins in contact with the juice for a short period of time. Now you know where the signature electric pink color of Hush comes from.
- The aroma and taste may remind you of ripe summer fruit like strawberries and watermelon. The mouthfeel is medium in body with a smooth texture followed by refreshing, juicy acidity.



Perrin • La Vieille Ferme White Blend • France

Perrin Family is a well-regarded wine producer from the Rhône Valley in Southern France. La Vieille Ferme translates to "The Old Farm" in English. This name reflects a rustic charm and a connection to traditional French agricultural practices.

- This white blend, which has been in production for more than 40 years, is known for its quality and value, embodying the essence of the Southern Rhône region.
- It is an un-oaked white blend made from 4 different grapes that are uncommon to us here in North America. They are Vermentino, Bourboulenc, Grenache Blanc and Ugni Blanc. Don't worry about remembering them...just shrug your shoulders when they ask and say it's delish!
- Together they create a juicy, lively white wine that's full of aromas and flavours of ripe pear, peach & citrus. Most importantly there is lots of refreshing acidity which gives it a lively and bright quality.



Monte Creek • Living Land Chardonnay • BC VQA

Monte Creek is a small family owned winery focusing on innovation, quality, sustainability and regenerative farming practices to produce wines that authentically represent the unique characteristics of the Thompson Valley and Similkameen Valley grape growing regions.

- Look for aromas and flavours of zesty granny smith apple with a touch of lemon peel scent to it. Add to this the softer characteristics of butterscotch, a hint of spice and a satisfying roundness. Combine them and you have a juicy start that flows into a creamy finish.
- The winery's cellar is built in a gravity flow set up so there is very little pumping of wine from tank to barrel and so on. The minimal intervention helps preserve the freshness in flavour profile. A good portion of this chardonnay has been aged in French oak barrels. The barrels are 2 to 3 years old so they impart only a little bit of that butterscotch character, which helps to maintain that lively overall mouthfeel.



Wild Goose • Sauvignon Blanc • BC VQA

It all began in early 1983 when founder Adolf Kruger purchased a 10 acre plot of barren land near Okanagan Falls. Big plans for a man that had never planted a single vine, let alone made a bottle of wine. As he pondered his future a large flock of Canada geese feeding amongst the tumbleweeds and boulders, suddenly took flight and flew to the north. At least he had a name for this dream of a winery... he would call it Wild Goose Vineyards.

- The early days were about focusing on planting and making wine from riesling and gewürztraminer grapes. They did this very well and made a good name for themselves. What caught our eye for this menu was a different varietal all together...*one of the best Sauv blancs in Canada.*
- The grapes for this wine are purchased each year from a lady who also came west with a dream. Plant, nurture and sell her grapes to a prominent winery. Her dream is the backbone for this bright & fresh wine. Like the notes say...honey crisp apple, zesty pink grapefruit and peach. This wine is un-oaked and a brilliant reflection of a great vineyard!



Burrowing Owl • Pinot Gris • BC VQA

Burrowing Owl, founded in 1993 by Jim Wyse, is named after the endangered burrowing owl native to the area. The name reflects a commitment to conservation, inspired by a roadside sign he saw about a struggling breeding program for the species. The winery actively supports this cause, donating tasting fees to aid in habitat restoration and breeding efforts. The winery's mission is to balance winemaking with environmental stewardship.

- Good quality Pinot Grigio and Pinot Gris share the same DNA but are different in their flavour profile. Pinot Grigio, Italian style, is light, zesty, and crisp while Pinot Gris from BC is typically richer, fuller in body and fruitier.
- Referring back to the wine basics section at the start we learned that using stainless steel tanks and or concrete is the key behind maintaining those just picked, lively fresh flavours. It's the secret to this wines success!
- The menu says... fresh & elegant, pear, juicy honeydew melon... a classic! It really is BC's most sought after Pinot Gris and we are thrilled to have it on the list!



Real Companhia • Porca de Murça Red Blend • Portugal

This is one of Portugals oldest wine brands. It has been selling to consumers for almost 100 years. It is made by Real Companhia Velha which is Portugal's oldest wine company. They've had a lot of time to get it right. Selling at more than a million cases a year it's become one of the planets best wine values.

- It comes from the beautiful Douro valley in the north east corner of Portugal. The Douro river flows from Spain into this hot, dry rugged valley that is so unique and breathtaking that it has been named a UNESCO World Heritage Site. The Douro region is most famous for its port production but the real discovery for wine loveres are there red wines!
- Made from indigenous grape varietals that you will never remember or will ever be asked about: Touriga Franca, Touriga Nacional, Tinta Rori & Tinta Barroca. It really is a brilliant value with juicy wild berries and spice. It is unoaked and has a very round quality and a long, satisfying finish. This wine is really easy to drink with or without food...hard to beat!



Blasted Church • Big Bang Theory Red Blend • BC VQA

In 1929, a small crew headed to a deserted mining town in British Columbia, Canada with the goal of dismantling an old wooden church and bringing it back to their home in Okanagan Falls. The plan called for a controlled blast of four dynamite sticks inside the church in order to "loosen the nails." Save for losing the steeple, the plan succeeded. Now, the 108-year-old wooden church stands proudly in it's second home of Okanagan Falls, where Blasted Church wines are made.

- Blasted Church has more going for it than a cool back story and cheeky labels...they make good wine. This selection is made from Merlot, Syrah, Cabernet Sauvignon, Pinot Noir, Cabernet Franc, and Petit Verdot. It has aged in neutral French oak barrels for 14 months. Neutral oak means it no longer imparts any flavour to the wine...it just rounds out the mouthfeel.
- The label art for Big Bang Theory red features a whimsical scene where an angel is depicted at a hockey game, saving Mary from an errant puck. This playful illustration reflects the wineries unique branding approach, merging religious themes with modern-day scenarios. It's all about fun!

