

APPETIZERS

CALAMARI 14⁹⁵
fresh lemon, chipotle aioli

SHRIMP GYOZA 13⁹⁵
house-made ponzu

VEGETABLE DUMPLINGS 12⁵⁰
suey choy, shiitake mushrooms, leeks,
ginger, hoisin

CHICKEN WINGS 14⁷⁵
sriracha, 5-spice, salt & lemon pepper,
sweet thai chili, bbq or hot

POUTINE 9⁵⁰
beef gravy, cheese curds

YAM FRIES 10⁵⁰
garlic aioli

TUNA STACK 14⁹⁵
ahi tuna, avocado, house-made ponzu,
house-made tortilla chips

SOUP & SALADS

add garlic toast 3

FEATURE SOUP 8⁷⁵
ask your server about today's feature

CAESAR SALAD 11⁹⁵
romaine, creamy roasted garlic dressing
add chicken or garlic prawns 5⁵⁰

TUNA POKE BOWL 19⁷⁵
ahi tuna, sliced cucumber, edamame, pickled red
onions, sliced radish, fresh papaya & avocado, jasmine
rice, black & white sesame seeds

BLACKENED CHICKEN SALAD 18⁹⁵
fresh greens, avocado, black beans, crispy tortilla
strips, grape tomatoes, feta, sun-dried tomato
vinaigrette

KIDS

junior menu items include unlimited drinks & dessert
for children under 12

CHICKEN STRIPS & FRIES 10
plum sauce

ROCKFORD BURGER 10
served with your choice of fries or fresh vegetables
add cheddar cheese or bacon 1⁵⁰

GRILLED CHEESE 10
served with your choice of fries or fresh vegetables

DESSERTS

WARM ESPRESSO BROWNIE 9
served warm, brownie infused with espresso,
vanilla bean ice cream

STICKY TOFFEE PUDDING 9
served warm, house-made dulce de leche,
whipped cream

HANDHELDS

served with fries

substitute yam fries 3 | substitute soup or salad 2
add fresh avocado 2

CLASSIC BURGER 16⁷⁵
100% Canadian CAB®, ground chuck, toasted brioche bun
add cheese/bacon/mushrooms 1⁵⁰ each

AVO BURGER 18⁷⁵
100% Canadian CAB®, ground chuck, fresh avocado, toasted
brioche bun
add cheese/bacon/mushrooms 1⁵⁰ each

BEYOND MEAT™ BURGER 16⁷⁵
plant based patty, toasted brioche bun, lettuce, tomato, onion

OVER EASY BURGER 18⁵⁰
100% Canadian CAB®, ground chuck, bacon, over easy egg,
burger sauce

CHICKEN BLT WRAP 16⁷⁵
chicken, thick cut bacon, lettuce, tomato, chipotle aioli,
shredded cheese

CRISPY CHICKEN SANDWICH 16⁹⁵
panko crusted chicken, cheddar, tomato, leaf lettuce, garlic mayo

CHICKEN QUESADILLA 16⁹⁵
fresh vegetables, black beans, monterey jack, cheddar,
sour cream, salsa

CHICKEN FINGERS 16⁹⁵
5 pieces of breaded chicken tenders, plum sauce, fries

MAINS

add ginger buttered naan 4

HERB ROASTED CHICKEN 23⁹⁵
double chicken breast, skin on & lightly coated in flour,
sautéed mushrooms, demi glace, creamy mashed potatoes &
fresh market vegetables

BABY BACK RIBS FULL 32⁷⁵ 1/2 RACK 26⁵⁰
our signature bbq sauce, fries, side salad

TOP SIRLOIN STEAK CAB® 27
creamy mashed potatoes, fresh market vegetables

TOP SIRLOIN & PRAWNS CAB® 33⁵⁰
top sirloin, skewer of grilled prawns, creamy mashed potatoes,
fresh market vegetables

MUSHROOM BUTTER SIRLOIN CAB® 29
glazed with a house-made shiitake compound butter,
creamy mashed potatoes, fresh market vegetables

NIGHT MARKET FRIED RICE 17⁷⁵
traditional fried rice with sautéed pork, stir-fried
vegetables & egg add chicken or prawns 5⁵⁰

HAPPY HOUR

Every day from 3pm - 6pm dine in only

\$ 7 APPETIZERS

POUTINE
YAM FRIES
VEGETABLE DUMPLINGS
GYOZA
TUNA STACK

\$6 DRINKS

STOKED LAGER 16 oz
HOUSE WINE 6 oz
VODKA SODA 1 oz
FEATURE COCKTAILS 1 oz

BEER & CIDER

DRAFT

STOKED LAGER, Vancouver

 MT. BEGBIE TALL TIMBER, Revelstoke

STANLEY PARK IPA, Vancouver

STANLEY PARK SEASONAL, Vancouver

COORS BANQUET, Colorado

SEASONAL TAP HANDLES

BOTTLES & CANS

KOOTENAY MOUNTAIN ALE, Creston 341 ml

BUDWEISER, USA 341 ml

BUD LIGHT, USA 341 ml

MOLSON CANADIAN, Canada 341 ml

CORONA, Mexico 330 ml

GUINNESS, Ireland 440 ml

FORAGER, Whistler 330 ml - gluten-free

ASAHI, Japan 330 ml

BUD PROHIBITION, USA - non-alcoholic

BROKEN LADDER, Okanagan 473 ml

BIG ROCK, ROCK CREEK CIDER, Okanagan 355 ml



WHITE WINE

ROCKFORD WHITE Pinot Grigio	6 oz	9 oz	750 ml
	9 ⁵⁰	13 ²⁵	38 ⁷⁵
CODORNÍU BRUT Cava, Spain 200 ml	12		
RUFFINO Prosecco, Italy			45
RIGAMAROLE Rosé Okanagan, VQA	10	13 ⁷⁵	39 ⁷⁵
SEE YA LATER RANCH Pinot Gris, Okanagan VQA	11 ⁵⁰	16 ⁷⁵	49
STARBOROUGH Sauv Blanc, New Zealand	11 ⁷⁵	17	49
CEDAR CREEK Chardonnay, Okanagan VQA	10	13 ⁷⁵	39 ⁷⁵
HAKUTSURU JUNMAI GINJO, Japan 300 ml			23

RED WINE

ROCKFORD RED Shiraz	6 oz	9 oz	750 ml
	9 ⁵⁰	13 ²⁵	38 ⁷⁵
FERN WALK Pinot Noir, Okanagan VQA	11 ⁵⁰	16 ⁷⁵	49
QUAILS' GATE Pinot Noir, Okanagan VQA			65
ANTINORI PÈPPOLI Chianti, Italy			65
RED ROOSTER Merlot, Okanagan VQA	11 ⁵⁰	16 ⁷⁵	49
SUMAC RIDGE Cab Merlot, Okanagan VQA	11	16	45
MOON CURSER BORDER VINES Meritage, Osoyoos VQA			63
BLACK HILLS NOTA BENE Meritage, Oliver VQA			125
GNARLED VINE Cab Sauv, California	12	17 ⁵⁰	50
BLACK SAGE Cab Sauv, Okanagan			67
BERINGER KNIGHTS VALLEY Cab Sauv, Sonoma			110
CLIFF LEDE Cab Sauv, Stags Leap			190

COCKTAILS

16 oz	21 oz	 THAI BRAMBLE 1 oz 8 ⁷⁵ mr. jones vodka, blackcurrant infused soda, fresh basil
6 ⁹⁵	8 ⁹⁵	
7 ²⁵	9 ²⁵	 MONASHEE G&T 1 oz 8 ⁷⁵ monashee gin, tonic, cucumber, citrus
7 ²⁵	9 ²⁵	
7 ²⁵	9 ²⁵	GREEN TEA MOJITO 1 oz 8 ⁷⁵ rum, fresh mint, lime, green tea simple syrup
7 ²⁵	9 ²⁵	
7 ²⁵	9 ²⁵	CAESAR 1 oz 8 ⁹⁵ vodka, rockford's secret caesar blend
6 ⁷⁵		MOSCOW MULE 2 oz 12 ketel one vodka, ginger beer, fresh lime
6 ⁷⁵		
6 ⁷⁵		OLD FASHIONED 2 oz 12 bulleit bourbon, angostura, orange bitters, simple syrup
6 ⁷⁵		
7 ⁷⁵		WHITE SANGRIA 1 oz 8 ⁷⁵ pinot grigio, passion fruit, fresh citrus
8 ⁹⁵		

MOCKTAILS

BLACKCURRANT SODA 5
blackcurrant simple syrup,
thai basil, soda

PASSION FRUIT SODA 5
passion fruit juice, soda

ACQUA PANNA 7

SAN PELLEGRINO 7

HAPPY HOUR

Every day from 3pm - 6pm dine in only

POUTINE	7
YAM FRIES	7
VEGETABLE DUMPLINGS	7
GYOZA	7
TUNA STACK	7
STOKED LAGER 16 oz	6
HOUSE WINE 6 oz	6
VODKA SODA 1 oz	6
FEATURE COCKTAILS 1 oz	6

HAPPINESS IS:
\$6 DRINKS & \$7 APPETIZERS

HAPPY HOUR

3-6 pm Every Day



ROCKFORD
wok | bar | grill