



THE KITCHEN

AT FORT BERENS



BITES & STARTERS

HOUSE SMOKED ALMONDS
\$9

HUMMUS & RAINFOREST CRISPS
\$9

MARINATED MIXED OLIVES
\$8

BC PLATTER

Cured Meats, Pickled Vegetables,
Local Cheeses, House Preserves
\$29

ROASTED TOMATO GAZPACHO
Cumin, Spiced Breadcrumbs, Basil Oil
\$12

ORGANIC LILLOOET GREENS
Mountain Berry Vinaigrette,
Spiced Cashews, Goat Cheese
\$16

FRASER VALLEY ENDIVE CAESAR
Vegan Caesar Dressing,
Sourdough Croutons, Shaved Parmesan
\$17





FLATBREADS & SALADS

MARGARITA FLATBREAD

House Made Tomato Sauce, Bocconcini, Fresh Basil
\$20

FLORENTINA FLATBREAD

Spray Creek Ranch Organic Chicken,
Spinach, Feta, Bechamel, Onion Confit
\$22

SOCKEYE SALMON SALAD

Mountain Berry Vinaigrette, Spiced Cashews, Goat Cheese
\$29

LOCAL CHICKEN CAESAR

Caesar Dressing, Sourdough Croutons, Shaved Parmesan
\$28

PAIRING FLIGHTS

Three Classic Wines

2oz Pours

\$14





PASTAS & MAINS

LOCAL CHICKEN BREAST

Broccolini, Applewood Smoked Goat Cheese Risotto,
Wild Mushroom Sauté, Natural Jus
\$31

BERENS BURGER

Spray Creek Ranch Grass Fed Organic Beef,
Herb Aioli, Tomato-Onion Chutney, Sweet Potato Shoestrings
\$25
Add Applewood Cheddar \$3

TAGLIATELLE CARCIOFI

Sun-Dried Tomatoes, Artichokes,
Spinach, Tomato Coulis
\$25

FRASER RIVER SOCKEYE SALMON

Potato Gnocchi, Summer Squash,
Lemon-Chive Beurre Blanc, Pistachio Nut Pesto
\$32

SPAGHETTINI CARBONARA

Spray Creek Egg Emulsion, Bacon,
Spring Onions, Cracked Black Pepper
\$26





DESSERTS

WHOLE CREAM PANNA COTTA

Topped with fresh fruit from the mountain

\$9

VANILLA ICE CREAM

Topped with fruit compote

\$9

BEVERAGES

LILLOOET CIDER – 500ML

Traditional Dry

\$15

LILLOOET BEER

Mule Deer Lager

\$9

PHILLIPS CRAFT SODA

Root Beer, Cola, Cream Soda,

Orange Cream Soda

\$5

AQUA PANNA

Italian Sparkling Water 750ml

\$8





WINE

PINOT GRIS 2021

Intense stone fruits with a weighty mid palate.

<i>By the Glass</i>	<i>3 oz</i>	<i>5 oz</i>	<i>Bottle</i>
	\$9	\$ 12	\$ 38

RIESLING 2021

Slightly off-dry with notes of pear, pineapple, green apple.

<i>By the Glass</i>	<i>3 oz</i>	<i>5 oz</i>	<i>Bottle</i>
	\$9	\$ 12	\$ 38

GRUNER VELTLINER 2021

Mineral citrus driven. Crisp and Bright.

<i>By the Glass</i>	<i>3 oz</i>	<i>5 oz</i>	<i>Bottle</i>
	\$ 9	\$ 12	\$ 38

ROSÉ 2021

Estate grown, Pinot Noir Dominant, notes of strawberries.

<i>By the Glass</i>	<i>3 oz</i>	<i>5 oz</i>	<i>Bottle</i>
	\$9	\$ 12	\$ 38

PINOT NOIR 2019

Notes of cherries and berries with a hint of pepper.

<i>By the Glass</i>	<i>3 oz</i>	<i>5 oz</i>	<i>Bottle</i>
	\$9	\$ 13	\$ 44

CABERNET FRANC 2019

Black and blue fruit with beautiful floral aromatics.

<i>By the Glass</i>	<i>3 oz</i>	<i>5 oz</i>	<i>Bottle</i>
	\$ 9	\$ 13	\$ 44

MERITAGE 2019

Earthy with notes of cherries, full-bodied wine.

<i>By the Glass</i>	<i>3 oz</i>	<i>5 oz</i>	<i>Bottle</i>
	\$ 9	\$ 13	\$ 44





BY THE BOTTLE

WHITES

SMALL LOT GRUNER VELTLINER 2021	\$ 45
DRY RIESLING 2021	\$ 45
RIESLING 2014	\$ 65
RIESLING 2015	\$ 65
RIESLING 2016	\$ 60
RIESLING 2017	\$ 55
CHARDONNAY 2017	\$ 60
CHARDONNAY 2018	\$ 55
CHARDONNAY 2020	\$ 45
WHITE GOLD CHARDONNAY 2014	\$ 75
WHITE GOLD CHARDONNAY 2016	\$ 70
WHITE GOLD CHARDONNAY 2017	\$ 75

REDS

MERITAGE 2016	\$ 65
MERITAGE 2017	\$ 60
MERITAGE 2018	\$ 55
MERITAGE RESERVE 2017	\$ 80
MERITAGE RESERVE 2018	\$ 75
CABERNET FRANC 2014	\$ 65
CABERNET FRANC 2015	\$ 60
CABERNET FRANC 2016	\$ 55
CABERNET FRANC RESERVE 2017	\$ 80
CABERNET FRANC RESERVE 2018	\$ 75
PINOT NOIR 2012	\$ 80
PINOT NOIR 2013	\$ 75
PINOT NOIR 2015	\$ 70
PINOT NOIR 2016	\$ 60
PINOT NOIR 2018	\$ 55
PINOT NOIR RESERVE 2017	\$ 75
RED GOLD 2017	\$ 65

DESSERT WINES

LATE HARVEST MUSCAT 2018	\$ 38
LATE HARVEST RIESLING 2013	\$ 50





LOCAL FIRST

St'át'imc First Nations communities have called this territory home for thousands of years. Its vibrant waters and rich lands made it a centre for trade then and now. There are too many individuals to mention but Fort Berens would like to recognize the contribution of the many families that make our cuisine possible. Our little community is full of passionate growers of berries, vegetables and tree fruits of a diverse range. With open arms they arrive with sun ripened goods that we use on our menu and in our extensive preserve program. Very often your meal will be full of fruits and vegetables that were picked hours before and have never seen refrigeration.

