

10 ACRES

BISTRO

SMALLER PLATES

FRENCH ONION SOUP | 15.95

raclette - gruyère - mozzarella - croutons - Berryman Farms bacon

FARM SALAD | 15.95 GF + VEGANseasonal vegetables - arugula - hummus - pickled vegetables
lentils - almonds - orange maple vinaigrette**CAESAR SALAD | 16.95**romaine lettuce - Berryman Farms bacon - crispy capers
reggiano - herb croutons**BEEF CARPACCIO | 21.95**

gribiche aioli - balsamic - arugula - parmesan reggiano - crostinis

CHARCUTERIE & CHEESE | 29.95Chef selection of cheese and cured meat - pate - marinated
olives - cornichons - mustard - 10 Acres Bakery baguette**FRESH SHUCKED OYSTERS***
HALF DOZEN | 24 DOZEN | 48**GRUYÈRE POTATO GRATIN FRIES | 15.95** v

jalapeño aioli - mornay sauce

ROASTED BEETS | 15.95 GF+Vguajillo dressing - pumpkin seed & walnut crumb - arugula -
goat cheese ajo blanco puree - onion**CAULIFLOWER GRATIN | 15.95**

bechamel - raclette - gruyere - mozzarella - sultanas - panagrattato - baguette

FRIED CHICKEN | 17.95

Nashville style spicy chicken

GRATIN BAKED OYSTERS | 22half dozen shucked oysters - baked with spinach cream
garlic cheese - pangrattato**CRAB CAKES | 25.95**blue crab - hand peeled shrimp - cilantro - avocado aioli - chili garlic crunch sauce -
fennel

LARGE PLATES

THE BISTRO BURGER | 23.95

Berryman Farm fresh chuck - our secret sauce - american cheese - lettuce - red onions - Berryman Bacon

AGNOLOTTI | 25.50

ricotta and herb stuffed - brown butter sage - roasted winter squash - winter fruit agrodolce

SPAGHETTI BOLOGNESE | 25.95San Marzano tomatoes - pork and beef - basil - parmigiano
add a garlic baguette | 3**CHICKEN PARMIGIANA | 26.95**

house made fettuccine - san marzano tomatoes - parmigiano

LASAGNA | 29.95Berryman Farms ground beef and pork - béchamel sauce - mozzarella - spinach - parmigiano
add a garlic baguette | 3**DUCK CONFIT | 28.95**

Cannellini beans - chorizo vinaigrette - celery - carrot - spinach - shallots - roasted cauliflower - fruit chutney - jus

HALF ROTISSERIE CHICKEN | 31.95

rosemary smashed potatoes - gravy - 10 acres seasonal farm vegetables

PORK SCHNITZEL | 30.50

mushrooms - mashed potatoes - dijon cream sauce

CLAMS AND MUSSELS | 27.95

white wine - garlic - butter - herbs - toasted baguette

SALMON | 33.95 GF

brown butter winter squash puree - mushrooms - risotto - our farm pickle apples

STEAKS

Gruyere gratin potato - arugula salad - demi glaze

SIRLOIN 8OZ | 33.95**STRIPLOIN 7OZ | 34.95****14OZ | 49.95**

STEAK ADD ONS

PARMESAN FRITES | +4.95**CRIMINI MUSHROOMS | +6.50****4 GARLIC PRAWNS | +12.50****CHIMI CHURRI | +3****BLUE CHEESE BUTTER | +3**

gluten free items may not be celiac friendly - please inform your server of allergies

Parties of six or more are subject to a 20% service charge

* The consumption of raw oysters poses an increased risk of foodborne illness

10 ACRES LIBATION LIST

LOCALLY BREWED DRAUGHT BEER & CIDER 16oz | 8

10 ACRES PHILLIPS LAGER 5% ISLAND GROWN HOPS
DRIFTWOOD FAT TUG 7% NORTHWEST STYLE IPA
PHILLIPS IOTA 0%
PHILLIPS SEASONAL ROTATOR

VICTORIA CIDER 6.8% DRY APPLE
VANCOUVER ISLAND DOMINION DARK 5.7% BAVARIAN LAGER
SWIFT ROTATOR
DRIFTWOOD ROTATOR

10 ACRES SIGNATURE COCKTAILS

BISTRO CAESAR VODKA, TABASCO, LIME JUICE, CLAMATO, GREEN BEAN GARNISH | 14
HOUSE SANGRIA RED OR WHITE, INFUSED SPICED ORANGE BRANDY, CITRUS, SODA, SEASONAL FRUITS | 14
FRENCH MARTINI COGNAC, CHAMBORD, PINEAPPLE JUICE, LEMON | 14
POMEGRANATE MARTINI VODKA, POMEGRANATE JUICE, COINTREAU, LEMON | 13
HIGH TEA SOUR EARL GREY INFUSED EMPRESS GIN, SAINT GERMAIN, LEMON JUICE, CANE SYRUP, EGG WHITES | 16
BEES KNEES GIN, HONEY SYRUP, LEMON | 13

SPICED OLD FASHIONED BOURBON, SPICED SYRUP, ANGOSTURA BITTERS | 14
BAKED APPLE MARGARITA TEQUILA, BAKED APPLE SYRUP, LIME | 14
GINGER CRANBERRY WHISKEY SOUR BOURBON, GINGER SYRUP, CRANBERRY, EGG WHITE | 14
CIDER SIDECAR COGNAC, APPLE CIDER, COINTREAU, LEMON | 14
NUTTY SHAFT VODKA, AMARETTO, CREAM LIQUOR, WALNUT BITTERS | 9
TIRAMISU SHOT KAHLUA, CREAM LIQUEUR, WHIPPED CREAM, CHOCOLATE POWDER | 9

10 ACRES SIGNATURE ZERO-PROOF

BERRY GOOD COLD PRESSED GREEN TEA, BLACK BERRY SYRUP, LEMON JUICE SODA WATER | 9
STORMY PASSION PASSION FRUIT, GINGER BEER, LIME JUICE, DEMERARA | 9
ZERO-GRONI GIN, ORANGE APERTIVO, RED VERMOUTH | 14

SEASONAL SMASH RED VERMOUTH, SPARKLING ROSE, SEASONAL BERRIES, CARDAMOM DEMERARA | 14
CUCUMBER FRESH GIN, CUCUMBER, MINT, FRESH LIME, HONEY, GINGER BEER | 14
DRIVER'S SPAGLIATO RED VERMOUTH, ORANGE APERTIVO, DRY SPARKLING CHARDONNAY | 14

SPARKLING WINES

GLERA - LA PIEVE PERGOLO - BRUT, PROSECCO, IT
 BLEND - MONTE CREEK - BRUT ROSE, OKANAGAN, BC
 BLEND - BAILLY LAPIERRE - CREMANT, BOURGOGNE, FR

50Z	90Z	BTL
10	45	
12	55	
16	70	

ROSÉ WINES BY THE GLASS

PINOT NOIR ROSE - UNSWORTH, COWICHAN, BC, 22'
 BLEND - CHATEAU ROUBINE, PROVENCE, FR, 21'

50Z	90Z	BTL
5	26	64
16	28	70

WHITE WINES BY THE GLASS

PINOT GRIGIO - MONVIN, VENETO, ITALY
 SAUVIGNON BLANC - MATUA, HAWKES BAY, NZ
 WHITE MERITAGE - JACKSON TRIGGS, OKANAGAN, BC
 PINOT GRIS - LAUGHING STOCK- OKANAGAN, BC
 CHENIN BLANC - QUAIL'S GATE, OKANAGAN, BC
 CHARDONNAY - STE. MICHELLE, WASHINGTON, US
 RIESLING - PIERRE SPARR GRAN RESERVE, ALSACE, FR

50Z	90Z	BTL
10	16	40
10	16	40
11	18	46
12	20	55
13	22	59
13	22	59
14	23	60

RED WINES BY THE GLASS

BLEND - MONVIN, VENETO, IT
 MALBEC - DONA PAULA, "LOS CARDOS" MENDOZA, AR
 MERLOT - MT. BOUCHERIE, OKANAGAN/SIMILKAMEEN, BC
 CABERNET SAUVIGNON - TOM GORE, CALIFORNIA, US
 MONTEPULCIANO - CANTINA TOLLO, ABRUZZO, IT
 PINOT NOIR - MONTE CREEK, OKANAGAN, BC
 CABERNET SAUVIGNON- MATCHBOOK, CALIFORNIA, US

50Z	90Z	BTL
10	16	40
10	16	40
12	22	52
12	22	55
12	22	55
13	24	62
13	24	62

WINES BY THE BOTTLE

WHITE WINES

SAUVIGNON BLANC - SUNSHINE BAY, MARLBOROUGH, NZ, 23'	40
PINOT GRIGIO - BENVOLIO, FRIULI, IT, 22'	45
MELON - NICOLAS IDIART, MUSCADET, LOIRE, FR, 21'	50
VERDICCHIO - UMANI RONCHI, MARCHE, IT, 21'	56
CORTESE - VILLA SPARINA, GAVI DI GAVI, IT, 22'	58
RIESLING - LITTLE FARM, MULBERRY, SIMILKAMEEN, BC, 20'	66
GEWURZTRAMINER - AVERILL CREEK, VAN. ISLAND, BC, 21'	72
CHARDONNAY - LA CREMA, SONOMA, US, 21'	75
BORDEAUX BLANC - CLARENDELLE, BORDEAUX, FR, 22'	75
CHARDONNAY - JEAN COLLET, CHABLIS, FR, 22'	90
SAUVIGNON BLANC - LA RABOTINE, SANCERRE, FR, 22'	95
CHARDONNAY - FREEKMARK ABBEY, NAPA, US, 20'	128

RED WINES

SANGIOVESE - ROCCA DELLE MACIE, CHIANTI CLASSICO, IT, 21'	50
BLEND - GARZON, DE CORTE, MALDONADO, UR, 19'	54
SHIRAZ - PEPPERJACK, BAROSSA, AU, 21'	58
CARMENERE - ARBOLEDA, ACONCAGUA VALLEY, CH, 20'	62
CABERNET SAUVIGNON - LAKE SONOMA, SONOMA, US, 22'	64
CABERNET FRANC - BURROWING OWL, OKANAGAN, BC, 19'	79
PINOT NOIR - UNSWORTH, COWICHAN, BC, 22'	82
BORDEAUX BLEND - LASEEGUE, "LES CADRANS", GRAND CRU, FR	125
PINOT NOIR - CEDARCREEK, ASPECT BLOCK 4, OKANAGAN, BC, 18'	128
CABERNET SAUVIGNON - AUSTIN HOPE, PASO ROBLES, US, 20'	150
MERLOT - CHECKMATE, SILENT BIISHOP, OKANAGAN, BC, 20'	180
CABERNET SAUVIGNON - KENNEDY, HOWELL MOUNTAIN, US, 18'	285

- LOOKING FOR SOMETHING SPECIAL? ASK FOR OUR RESERVE LIST -

ALL DRINK PRICES DO NOT INCLUDE APPLICABLE TAXES