

JoJo's Cafe

Winter 2011

Special winter menu items
available for a limited time.

Appetizer:

Kayben Grown Charcuterie Platter: A selection of cured, smoked and roasted meats and pickled items from the chef's garden and barn. \$9 individual \$16 to share.

Soup:

Creamy spiced lobster bisque with house made herb crackers (Gluten free crackers available) \$6

Pasta:

Pumpkin, hazelnut and duck confit ravioli topped with a subtle white wine sauce. \$13

Dessert:

Cranberry baklava: Layers of crisp pastry with cranberries, walnuts and Chinook honey \$4

Holiday Drinks:

Mulled wine: Spiced wine & cognac, flavoured with herbs and fruit. Served warmed to sooth the winter cold and inspire holiday cheer \$8 glass

Eggnog and Crown Royal: Christmas wouldn't be the same without it. \$8 glass

Specialty coffee: Add Baileys or Kahlua to any hot drink for \$4

JoJo's Cafe





Vegetarian



Gluten Free

Appetizers

 Bruschetta: chunky tomatoes, herbs and garlic and *Highwood Crossing* canola oil on crispy in house baked herb crackers. \$7

 Cheese Platter: Assortment of *Springbank Cheeses* with house preserves and house baked herb crackers. \$9 individual \$16 to share.

Soup of the Day \$5

Mains

6 oz Canadian Rocky Mountain Ranch Bison Burger on our house made multigrain bun and topped with *Flavours of the Foothills* BBQ sauce. Served with a squash, potato and gouda gratin. \$17

7 oz AAA *Angus Gold Standard* beef tenderloin steak served with house made roasted squash & double smoked bacon gnocchi and seasonal vegetables. \$19

 Braised house made potato gnocchi with oven dried cherry tomatoes, artichokes, onions, and garlic. \$13

18% gratuity
applies for groups
of 8 or more.
Thank you!



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Sandwiches



Sandwiches served with choice of side salad, baked potato wedges, or soup of the day.



Reuben Sandwich: *Canadian Rocky Mountain Ranch* smoked elk Reuben sandwich with swiss cheese, sauerkraut and *Brassica Mustard* black pepper mustard on house made rye sourdough. \$13

Gouda Melt: Double smoked Bacon, mushroom, and Springbank cheese gouda melt on house baked focaccia. \$13

Farmer Jim's BLT: Double smoked bacon, tomatoes and lettuce on a house baked multigrain bun. \$13

Salads


  *Springbank Cheese* goat's cheese, toasted pecans, and bitter greens tossed with a balsamic and *Highwood Crossing* canola oil dressing. \$12

  Grilled fig and pear salad with *Springbank Cheese* Cambozola and toasted almonds on a bed of fresh greens. \$14



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Woodstone Oven Pizza's


 Margharita Pizza:
Tomatoes and basil with fresh mozzarella on an in house baked thin crust.* \$12


Arugula and Roma tomatoes, mozzarella and prosciutto on an in house baked thin crust.* \$12


Flavours of the Foothills barbeque sauce, *Canadian Rocky Mountain Ranch* bison bacon and spicy oven dried tomatoes on an in house baked thin crust.* \$12

**All pizzas available on a gluten free crust at request.*

Kid's Menu

 Rainbow pasta
Trio of fresh made daily pasta. Pink, green and yellow! Don't worry mom there are vegetables too, the pink pasta is made with beets, the green is spinach, and the yellow is lemon! \$7

 Grilled Cheese Panini
Springbank Cheese mozzarella on house made focaccia. Served with veggies & dip. \$5

 Kiddie pizza
Personal size *Springbank Cheese* mozzarella cheese pizza with house made thin crust.* \$5
Add prosciutto or bison bacon for \$1.50

**Available on a gluten free crust at request.*



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Desserts

Judy's Famous Apple Pie

Flaky butter crust with apples and cinnamon. Made with love! \$4

Signature Cupcakes

Made in house by our pastry chef. Ask your server for flavours.

\$3.50

Black Currant Swirl Cheesecake

Creamy baked cheesecake with a swirl of *Kayben Black Currants*

\$4

White Chocolate & Black Currant Scone

Made in house by our pastry chef, with *Kayben Black Currants*

Beverages

Brewed Coffee	-Reg \$1.75	Lg \$2
Latte	-Reg \$3.50	Lg \$4
Cappuccino	-Reg \$3.50	Lg \$4
Americano	-Reg \$3	Lg \$3.50
Chai Latte	-Reg \$3.50	Lg \$4
Hot Chocolate	-Reg \$3.50	Lg \$4
Flavoured Steamer	-Reg \$3	Lg \$3.50

Flavour Shots: hazelnut, vanilla, caramel, amaretto, swiss chocolate, peppermint, pumpkin pie, gingerbread, spicy red cinnamon, cranberry

Add Baileys or Kahlua to any hot beverage for \$4

Cocktails \$8

Black Currant Mojito - White rum, fresh mint leaves, muddled black currants & honey syrup, topped with soda

Kayben Caesar - Vodka Caesar with Spicy clamato. Served with a pickled bean.

Currant Passion - Stirred martini with pomegranate & passion fruit liqueur, white rum.

Chilled with frozen *Kayben Black Currants*

Seasonal Cocktail - ask your server for details.



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Wine & Beer

Beer \$6/bottle

Big Rock Brewery - Traditional Ale, Grasshopper, Honey Brown

Wild Rose Brewery - Brown Ale, Velvet Fog, WRaspberry Ale, IPA

Wines

White:

Generation SEVEN White 2009 VQA Niagara on the Lake Canada
Glass \$7 Bottle \$35

Open Sauvignon Blanc 2009 VQA Okanagan Canada
Glass \$8 Bottle \$35

Cedar Creek Chardonnay 2008 VQA Okanagan Valley Canada
Glass \$10 Bottle \$48

Red:

Generation SEVEN Red 2008 VQA Niagara on the Lake Canada
Glass \$7 Bottle \$35

Open Merlot/Cabernet Sauvignon 2007 VQA
Okanagan Valley, Canada
Glass \$8 Bottle \$37

See Ya Later Ranch Pinot Noir 2007 VQA
Okanagan Valley, Canada
Glass \$12 Bottle \$58

Mead (Honey Wine):

Chinook Honey Meadery:

King Arthur's Dry	Glass \$8 Bottle \$49
Berry Bliss	Glass \$10 Bottle \$49
Excalibur	Glass \$9 Bottle \$45
Bodacious Black Currant	Glass \$8 Bottle \$40

