



SMALL SHARES

KOVE WINGS

1lb of our amazing wings,
KUNG PAO SRIRACHA OR HOUSE BBQ OR SALT & PEPPER

14

CRAB CAKES

house made topped with fresh salsa.
Thai chili sauce

15

CRISPY BRUSSEL SPROUTS

topped with grana padano

14

KUNG PAO FRIED CAULIFLOWER

tossed in our Kung Pao Sriracha sauce

14

SPINACH, CRAB & ARTICHOKE DIP

our signature dip topped with
fresh crab meat, tortilla chips

22

BUTTER CHICKEN POUTINE

just how it sounds: delicious

21

TRADITIONAL POUTINE

savory gravy, cheese curds, house fries

13

TRUFFLE FRIES

house made fries, rock salt & pepper,
white truffle oil, Grana Padano

13

KOVE SEAFOOD CHOWDER

our signature creamy chowder
with seafood morsels

CUP 10 BOWL 14

KALAMARI

tender deep-fried kalamari, Asian 5 spice
seasoning, chipotle aioli sauce

17

SALADS

CLASSIC CAESAR

romaine hearts, herbed croutons tossed in our
house garlic Caesar dressing

14

HERITAGE GREENS

heritage greens, arugula, grape tomatoes and
avocado in our house lemon vinaigrette

14

ADD 6OZ GRILLED CHICKEN 8

ADD 5OZ WILD SOCKEYE SALMON 12

LEGENDARY KOVE COBB

broiled chicken breast, bacon, boiled egg,
avocado, tomato, Danish blue cheese,
tossed in a honey mustard dressing

24

SPICY TUNA TATAKI SALAD

seared albacore tuna, grape tomato, heritage
greens, avocado with a spicy sesame dressing

23

KOVE KITCHEN



TWITTER: @KOVEKITCHEN
FACEBOOK/THEKOVEKITCHEN
INSTAGRAM: @KOVE_KITCHEN

BURGERS

our **legendary 7oz** 100% AAA beef patties are
ground in-house daily and served on a **german pretzel**
or **brioche bun** with citrus arugula, tomato and onion.

served with hand-cut fries or heritage green salad. sub \$4 for yam fries, add \$2 for
caesar salad, \$5 for crispy brussell sprouts, sub \$5 for onion rings, add \$1.50 for
GLUTEN FREE BUN UPGRADE TO IMPOSSIBLE™ (100% plant based) BURGER
for \$2.50

KOVE BURGER 23²⁹

simple and amazing with our Kove
sauce

BACON CHEESEBURGER 24⁸⁹

7oz patty, Canadian double-smoked
bacon, applewood smoked cheddar,

HOT HEAD 23⁹⁸

jalapeno peppers, sriracha mayo

MUSHROOM SUPREME 23⁹⁸

a mound of sauteed mushrooms
with a truffle aioli

IMPOSSIBLE™ BURGER 24⁴⁹

plant based patty, vegan pretzel
burger bun, vegan mayo

FIG & BRIE 24⁷⁹

sweet fig jam, caramelized onions and
double cream brie. Sweet & Savoury!

THE GENTLEMAN 23⁹⁵

7oz patty, Danish blue cheese. Simple
and fabulous

KOREAN KALBI 23⁹⁵

kalbi glazed 7oz patty, kimchi slaw
add fried egg \$1.89

CAJUN CHICKEN 22⁹⁵

broiled marinated chicken breast,
avocado, Kove sauce

SPICY FRIED CHICKEN 22⁹⁵

crispy fried chicken thigh, spicy mayo

WILD SALMON 24⁹⁹

broiled wild salmon, tartar sauce

SPICY BEAN VEGGIE 20⁸⁹

vegetarian spicy black bean patty,
Kove sauce

MAINS

BUTTER CHICKEN \$22⁴⁹

our house recipe served with naan
bread on jasmine rice

WEST COAST WILD SALMON \$30⁷⁹

broiled wild salmon, dill crème fraîche,
crispy capers, and your choice of garlic
mashed potatoes or jasmine rice

FISH & CHIPS 1PC \$19⁸⁹ 2PC \$24⁸⁹

beer-battered pacific rougheye fish,
hand-cut fries with tartar sauce

BALINESE VEGAN BOWL \$22⁸⁹

black beans, cilantro, grape tomatoes,
crispy brussel sprouts, rocket greens on
a pad of jasmine rice, topped with avo-
cado, tofu, fried shallots, tempeh chips,
and spicy Balinese peanut sauce

STEAK & FRITES \$33²⁹

9oz Sirloin broiled to your liking,
truffle fries, honey & thyme aioli

SEAFOOD TAGLIATELLE \$27⁷⁹

garlic cream sauce, crispy capers,
spinach baby shrimp, smoked salmon

FRIED CHICKEN \$26⁸⁹

buttermilk marinated chicken thighs,
southern comfort at its best. Savoury
gravy, maple syrup on mashed
potatoes and seasonal veggies

HARVEST BOWL \$22⁸⁹

bed of heritage greens, quinoa crispy
brussel sprouts, cauliflower, grape
tomatoes dressed with a citrus tahini
dressing

CAJUN CHICKEN PASTA \$24⁸⁹

chicken, jalapeno, mushrooms in a
cajun cream sauce in tagliatelle pasta

UKRAINIAN CABBAGE ROLLS \$26⁸⁹

two savoury house made
beef cabbage rolls, garlic mashed
potatoes and seasonal vegetables

an 18% gratuity will automatically be applied to parties of 8 or more

*even though we may be able to accomodate most dietary concerns, we
cannot gurantee that our kitchen is 100% free of gluten or nuts*

**BRUNCH ITEMS 7 DAYS, FULL BRUNCH
EVERY SATURDAY & SUNDAY 11AM-3PM**



KOVE KITCHEN

DESSERTS

RED VELVET \$11

layers of red velvet cake silky cheesecake filling, topped with chocolate shavings. Our most decadent dessert

CREME BRULEE \$8

classic creamy vanilla

NEW YORK CHEESECAKE \$10

topped with a mixed berry coulis

GLUTEN-FREE CHOCOLATE BROWNIE \$8 ADD ICE CREAM \$2

served hot and chewy, topped with caramel

LYNETTE'S STICKY TOFFEE PUDDING \$10

served warm with a dollop of whipped cream

WINES BY THE GLASS

REDS

PELLER ESTATES FAMILY RESERVE MERLOT (B.C.)

6OZ 11.00 9OZ 14.39

ALAMOS MALBEC (ARGENTINA)

6OZ 13.00 9OZ 17.25

LAKE BREEZE PINOT NOIR (B.C.)

6OZ 14.75 9OZ 18.75

FREI BROTHERS CABERNET SAUVIGNON (U.S.A)

6OZ 14.75 9OZ 18.75

HESTER CREEK "OLD VINE" MERLOT (B.C.)

6OZ 14.75 9OZ 18.75



ROSE

HESTER CREEK ROSE CABERNET FRANC (B.C.)

6OZ 13.50 9OZ 17.75

WHITES

WAYNE GRETZKY UNOAKED CHARDONNAY (B.C.)

6OZ 11.00 9OZ 14.39

CONO SUR VIOGNIER (CHILE)

6OZ 12.25 9OZ 15.79

SANDHILL PINOT GRIS (B.C.)

6OZ 13.00 9OZ 17.25

LAKE BREEZE "SPICE JAR" GEWURTZ BLEND (B.C.)

6OZ 13.00 9OZ 17.25

LITTLE ENGINE OAKED CHARDONNAY (B.C.)

6OZ 16.00 9OZ 20.75

WINES BY THE BOTTLE

REDS BY BOTTLE

PELLER ESTATES FAMILY RESERVE MERLOT (B.C.)	33
LA STELLA FORTISSIMO TUSCAN BLEND (B.C.)	72
ALAMOS MALBEC (ARGENTINA)	39
LAKE BREEZE SYRAH (B.C.)	54
LAKE BREEZE PINOT NOIR (B.C.)	52
HESTER CREEK CABERNET FRANC (B.C.)	62
FREI BROTHERS CABERNET SAUVIGNON (U.S.A)	56
SANDHILL II BORDEAUX BLEND (B.C.)	82
LITTLE ENGINE SILVER MERLOT (B.C.)	68
HESTER CREEK THE JUDGE MERITAGE (B.C.)	87
HESTER CREEK "OLD VINE" MERLOT (B.C.)	56

WHITES BY BOTTLE

CONO SUR VIOGNIER (CHILE)	33
WAYNE GRETZKY CHARDONNAY (B.C.)	33
SANDHILL PINOT GRIS (B.C.)	44
STARBOROUGH SAUVIGNON BLANC (N.Z)	46
LA STELLINA MERLOT ROSATO ROSE (B.C.)	50
LAKE BREEZE "SPICE JAR" GEWURTZ BLEND (B.C.)	44
RED ROOSTER RIESLING (B.C.)	42
LITTLE ENGINE SILVER OAKED CHARDONNAY (B.C.)	61

BUBBLY

FREIXENET CAVA (SPAIN) 49

ROSE

HESTER CREEK CABERNET FRANC (B.C.) 44

SANGRIAS

OUR SANGRIAS ARE MADE TO ORDER USING FRESH SEASONAL FRUIT. AVAILABLE IN 1 LITRE JUGS AND PERFECT TO SHARE ON THE PATIO!

WHITE SANGRIA\$25

Okanagan VQA Chardonnay, fruit puree, a medley of fresh seasonal fruit, Triple Sec, ginger ale

RED SANGRIA\$25

Okanagan VQA Merlot, fruit puree, a medley of fresh seasonal fruit, Triple Sec, ginger ale



DRAFT BEER



SCAN THE QR CODE FOR OUR ROTATING BEER LIST!