



SMALL SHARES

KOVE WINGS

1lb of our amazing wings,
KUNG PAO SRIRACHA OR HOUSE BBQ OR SALT & PEPPER
15

CRAB CAKES

two house-made topped with
fresh salsa. Thai chili sauce
16

CRISPY BRUSSELS SPROUTS

topped with grana padano
15

KUNG PAO FRIED CAULIFLOWER

tossed in our Kung Pao Sriracha sauce
13

SPINACH, CRAB & ARTICHOKE DIP

our signature dip topped with
fresh crab meat, tortilla chips
24

BUTTER CHICKEN POUTINE

just how it sounds: delicious
22

TRADITIONAL POUTINE

savoury gravy, cheese curds, house fries
14

TRUFFLE FRIES

house made fries, rock salt & pepper,
white truffle oil, Grana Padano
14

KOVE SEAFOOD CHOWDER

our signature creamy chowder
with seafood morsels
CUP 11 BOWL 15

KALAMARI

tender deep-fried kalamari, Asian 5 spice
seasoning, chipotle aioli sauce
18

SALADS

CLASSIC CAESAR

romaine hearts, herbed garlic croutons tossed
in our house garlic Caesar dressing
15

HERITAGE GREENS

heritage greens, arugula, grape tomatoes, carrot
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
25

SPICY TUNA TATAKI SALAD

seared albacore tuna, grape tomato, heritage
greens, avocado with a spicy sesame dressing
24

KOVE KITCHEN



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.

ALL BURGERS are served with hand-cut fries or heritage green salad as a side
SUBSTITUTE for one of the following: \$4 for yam fries / \$2 for caesar salad /
\$5 for crispy brussels sprouts / \$5 for onion rings, / \$3 for **GLUTEN FREE BUN**
UPGRADE TO IMPOSSIBLE™ (100% plant based) **BURGER PATTY for \$2.50**

KOVE BURGER 24²⁹

7oz beef patty, simple and amazing
with our signature Kove sauce

BACON CHEESEBURGER 25⁸⁹

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

HOT HEAD 24⁹⁸

7oz beef patty, jalapeno peppers,
sriracha mayo

MUSHROOM SUPREME 24⁹⁸

7oz beef patty, a mound of sauteed
mushrooms with truffle aioli

FIG & BRIE 25⁷⁹

7oz beef patty, sweet fig jam,
caramelized onions and double cream
brie. Sweet & Savoury!

THE GENTLEMAN 24⁹⁵

7oz beef patty, Danish blue cheese.
Simple and fabulous

KOREAN KALBI 24⁹⁵

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

CAJUN CHICKEN 23⁹⁵

cajun spiced, broiled marinated
chicken breast, avocado, Kove sauce

SPICY FRIED CHICKEN 23⁹⁵

crispy fried chicken thigh, spicy mayo

WILD SALMON 25⁹⁹

5oz broiled wild salmon, tartar sauce

SPICY BEAN VEGGIE 22⁸⁹

vegetarian spicy black bean patty,
signature Kove sauce

IMPOSSIBLE™ BURGER 24⁴⁹

plant based patty, vegan pretzel
burger bun, vegan mayo

MAINS

BUTTER CHICKEN \$23⁴⁹

our house recipe served with naan
bread on jasmine rice

WEST COAST WILD SALMON \$32⁷⁹

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

FISH & CHIPS 1PC \$20⁴⁹ 2PC \$26⁸⁹

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 \$28⁷⁹

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

FRIED CHICKEN \$27⁸⁹

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

HARVEST BOWL \$23⁸⁹

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

CAJUN CHICKEN PASTA \$25⁸⁹

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

UKRAINIAN CABBAGE ROLLS \$27⁸⁹

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.)

60Z 11.00 90Z 14.39

ALAMOS MALBEC (ARGENTINA)

60Z 13.00 90Z 17.25

LAKE BREEZE PINOT NOIR (B.C.)

60Z 14.75 90Z 18.75

FREI BROTHERS CABERNET SAUVIGNON (U.S.A)

60Z 14.75 90Z 18.75

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

60Z 14.75 90Z 18.75



ROSE

HESTER CREEK ROSE CABERNET FRANC (B.C.)

60Z 13.50 90Z 17.75

WHITES

WAYNE GRETZKY UNOAKED CHARDONNAY (B.C.)

60Z 11.00 90Z 14.39

CONO SUR VIOGNIER (CHILE)

60Z 12.25 90Z 15.79

SANDHILL PINOT GRIS (B.C.)

60Z 13.00 90Z 17.25

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

60Z 13.00 90Z 17.25

LITTLE ENGINE OAKED CHARDONNAY (B.C.)

60Z 16.00 90Z 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
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ROSE

HESTER CREEK CABERNET FRANC (B.C.)	44
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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 \$26

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

RED SANGRIA \$26

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!