

The Hourglass

STARTERS

Hellroaring Dip **V**

Our take on the classic crowd pleaser. Artichoke hearts, jalapenos, garlic, spinach, cream cheese . . . all warm and gooey. Served with local baguette and corn chips. 16

Oh She Alpenglows Dip **(V) GF**

A creamy nacho-like dip that doesn't involve cheese? Cashews, white beans, carrots, tahini, spices and more, all blended and baked to perfection. Served with corn chips. 16

Buffalo Chicken Dip **GF**

Total comfort food with a kick. Shredded chicken in a mix of cream cheese, ranch, hot sauce and aged cheddar. Served with fresh veggies and corn chips. 18

Tamarack Baked Brie **V**

Brie baked with housemade chutney, then topped with candied walnuts. Served with dried fruit, pretzels and local baguette. 18

Chips & Dipper **V**

Why settle for one dip, when you can have three? Our Hellroaring Dip, Oh She Alpenglows, and mini baked Brie, served with local baguette and corn chips. 18

MAINS

Pesto Crostinis

Baguette toasts topped with pesto, fresh mozzarella, prosciutto, garlic roasted tomatoes, then drizzled with balsamic reduction. Served with pickled onion. 18

PUrceLLED Chicken Tacos (3)

Pulled chicken, fresh peach salsa, house coleslaw, pickled onion and cilantro aioli, stuffed in soft corn tortillas. 18

+ add smashed avocado. 3

Rizo Pork Tacos (3)

Chorizo-style pork, pineapple chutney, shredded cabbage, garlic aioli, and pickled carrots, stuffed in soft corn tortillas. *Substitute spiced shredded sweet potato to make vegetarian. 18

+ add smashed avocado. 3

Hungry Peak Nachos **GF**

This is how you do nachos. YOUR CHOICE OF chorizo-style pork OR bourbon bacon relish, olives, jalapenos, and a good helping of cheese melted over corn tortilla chips then topped with pickled onion and chipotle-lime mayo. Served with pico de gallo. 28

+ add sour cream. 2

+ add smashed avocado. 3

Mount Evans Nachos **V GF**

Black beans, corn, red pepper, and cheese melted over corn tortilla chips then topped with fresh peach salsa and cilantro aioli. 24

+ add pulled chicken. 6

+ add chorizo-style pork 6

+ add sour cream 2

+ add smashed avocado. 3

SHAREABLES / PERFECT FOR 2 OR MORE

The Salad Board **V GF**

Salad deconstructed and ideal for sharing: honey whipped goat cheese, boccincini, mixed greens, marinated beets, fresh veggies, dried apricots, candied walnuts and balsamic dressing. 22

The White Board

A mountain of charcuterie: salamis, assorted cheese, housemade chutney, pickled vegetables, olives, roasted garlic, fig jam, mustard, and local Niwas bread. 30

St. Mary's Veggie Board **V**

A colourful spread of: honey whipped goat cheese, warmed olives, pickled and fresh veggies, roasted garlic, chutney and local Niwas bread. 24

+ add ons

cashew cheese 4 bourbon bacon relish 5

assorted cheese 5 baked brie 5

oh she alpenglows dip 5 hellroaring dip 5

buffalo dip 6 salamis 5

+ 5% GST

V vegetarian **(V)** vegan **GF** gluten free

DESSERTS

Bootleg Brulée GF

A classic treat with a hint of Galliano. 10

Cheesecake

Decadent, fluffy and rich, exactly how a NY-style baked cheesecake should be. Ask your server for this week's flavour. 12

Tiramisu

Layers of rum & kahlua soaked ladyfingers and creamy mascarpone. A touch of whipped cream to finish it off. 12

Vegan Chocolate Mousse (V) GF

Not your typical mousse! Coconut cream, avocado and dark chocolate make this a decadent vegan treat. Topped with coconut whipped cream. 10

Flourless Chocolate Cake (V) GF

The most velvety chocolate delight, you won't believe there is no dairy or flour involved. Topped with coconut whipped cream. 12

Trinity Dessert Board

Three house desserts, dried fruit, caramel corn, chocolate covered goodies and candied walnuts. 32



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  130 Spokane St. Kimberley, BC V1A 2E4

+ 5% GST

AFTER DINNER⁺

Hot Autumn

maple sortilege, apple crown royal, cinnamon simple syrup, apple & lemon, hot water. 12

Grownup Hot Chocolate

vodka, creme de cacao, kahlua, hot chocolate, cream, marshmallows. 12

Irish Chai

bailey's, chai tea, cinnamon, whip cream on top. 12

In Hot Water

grand marnier, kahlua, maple syrup, cinnamon, bitters, hot water, whip cream on top. 12

Single Malt

Laphroaig	10 year
Bowmore	12 year
Glenlivet	12 year
Oban	14 year
Dalwhinnie	15 year

+ 10% BC Liquor Tax

Signature COCKTAILS

Grenade Cosmo

tart / fruity / smooth

vodka, triple sec, pomegranate simple syrup, pomegranate & lime. 13

Blushing Mojito

light / refreshing / clean

white rum, pomegranate simple syrup, lime, mint, bitters, soda. 13

O'Hara Fashioned

bold / aromatic / smooth

lot 40 rye, demerara simple syrup, orange, bitters. 13

Negroni Alba

complex / pungent / unique

gin, dry vermouth, elderflower liqueur, amaro montenegro, bitters. 15

Smoke Show

smoky / bold / fresh

bowmore scotch, famouse grouse, absinthe rinse, simple syrup, lemon, mint. 14

Monarch

smooth / sweet / bright

empress gin, galliano, pea flower simple syrup, pineapple & lemon, bitters. 15

Touch & Go

savoury / smoky / fresh

tequila, mezcal, basil simple syrup, orange & lemon, basil. 15

Bow & Arrow

smoky / layered / balanced

bourbon, mezcal, demerara simple syrup, pineapple & lime, cinnamon. 15

Hourglass Caesar

strong / spicy / zippy

vodka, hourglass caesar mix & clamato – garnished with a skewer of pepperoni, smoked cheddar, olives, pepperoncini & pickles. 15

Pomegranate Margarita

tart / fruity / refreshing

tequila, triple sec, pomegranate simple syrup, pomegranate & lime. 13

Hot Guava Margarita

spicy / sweet / juicy

tequila, triple sec, habanero simple syrup, guava & lime. 13

Beachside Margarita

tropical / lush / sweet

tequila, coconut tequila, triple sec, ginger simple syrup, lemon. 14

MOCKtails

Hot Cranberry

spicy / tart / zippy

cranberry & lime, habanero & pomegranate simple syrup, soda. 8

Hot Chocolate

rich / decadent / classic

hot chocolate, cream, marshmallows. 8

Bliss Kombucha

sour / floral / energizing

lavender & pea flower infused kombucha, brewed by elevation kombucha. 8

Mango Basil Smash

refreshing / light / sweet

alcohol-free gin, simple syrup, mango & lemon, basil, soda. 11

Swift & Sour

sweet / tart / lush

alcohol-free gin, egg white, fig simple syrup, pineapple & lemon, bitters, soda. 11

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COCKTAILS

SEASONAL

Figgy Fashioned

aromatic / strong / unique

bulleit bourbon, fig simple syrup, orange, bitters. 15

Ruby Anne

light / refreshing / lush

red wine, chambord, simple syrup, lemon, soda. 13

Mambo

bright / tart / fresh

white wine, ginger liqueur, pomegranate simple syrup, grapefruit & lime, soda. 13

Winter Margarita

tart / warming / citrus

tequila, grand marnier, cinnamon simple syrup, cranberry & lime. 15

Autumn Fashioned

sweet / strong / smoky

maple sortilege, apple crown royal, lot 40 rye, bowmore rinse, bitters. 13

Dirty Chai Martini

rich / spiced / sweet

vodka, kahlua, chai simple syrup, espresso, cream. 13

Butterfly Gardens

light / refreshing / sour

tequila, elderflower liqueur, elevation kombucha, pea flower simple syrup, lemon, soda. 14

SOMETHING SOUR

Chai Chimney

spiced / smoky / rich

scotch, bowmore rinse, egg white, chai simple syrup, lemon, bitters, soda. 14

See Ya Amaro

smooth / tart / fruity

gin, amaro montenegro, egg white, simple syrup, mango & lemon, bitters. 14

Hade's Sour

juicy / sweet / lush

dark rum, egg white, ginger simple syrup, pomegranate & lime, bitters, soda. 13

Sour Betty

light / bitter citrus / complex

gin, aperol, egg white, maple syrup, grapefruit & lemon, bitters. 14

Maple Whiskey Sour

strong / rich / creamy

bourbon, egg white, maple syrup, lemon, bitters. 13

Empress Fizz

balanced / strong / aromatic

empress gin, egg white, peaflower simple syrup, lemon, bitters. 16

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