

# TAPAS

## **PB&Js 13**

braised Pork Belly, quince walnut Jam, pretzel bun

## **Wagyu Beef Carpaccio GF 14**

chili seared eye of round, arugula, truffle gouda, white truffle oil, fried chips

## **Smokin' Butter Prawns 13**

house-smoked jalapenos, fresh garlic, lime wedge, butter, white wine, grilled crostini

## **Bacon & Ricotta Gnocchi 10**

fresh basil, brown butter, white wine, house-cured bacon

## **Spanish Chicken Nachos GF 12**

chorizo, aged cheddar, roasted peppers, olives, green onion, salsa roja  
*add house-made guacamole GF 1*

## **Spicy Tuna Bruschetta 15**

house-smoked ahi tuna, vine tomatoes, shallot, basil, EVOO, white balsamic, crostinis

## **Smoked Paprika Cauliflower GF/VEG 11**

roasted ¼ head, fresh apple, pickled onions, creamy dill dressing, arugula, avocado

## **Risotto Milanese GF/VEG 12**

saffron, aged cheddar, parmesan, roasted garlic, fresh herbs

## **Crispy Calamari GF 12**

smoked jalapenos, red onion, spiced tartar sauce, lime, fresh cilantro

## **Picante Chicken Sammies 12**

guacamole, citrus slaw, pickled onions, salsa roja

## **Chorizo Mac & Cheese 11**

aged cheddar cream sauce, scallions, grilled crostini

## **Truffle Frites GF/VEG 9**

white truffle oil, parmesan, minced garlic, fresh herbs, smoked jalapeno aioli

## **Smoked Chicken Wings GF 10**

X - XX - XXX - smoked coriander salt - spanish dry - S+P

**Sauteed Seasonal Vegetables GF/VEG 9**

seasonal selection, EVOO, white wine

**'SCALLOPS & BACON' GF 14**

crispy pork belly, saffron seared scallops, crunchy citrus slaw, pickled peppers

**X-TREME SLIDERS 16**

house-cured bacon, aged cheddar, pickle, smoked jalapeno aioli, crispy onions

## **SOUPS & SALADS**

**Soup of the Day 8**

seasonal selection, grilled artisan bread

**Kelownafornian GF 9**

romaine, dried cranberries, feta, avocado, apple, pulled chicken, honey dijon vinaigrette  
*full size 17*

**West Side Wedge GF 9**

Iceberg, house-smoked bacon, roasted corn, avocado, tomato, dill buttermilk dressing  
*full size 15*

**TOMATO & BURRATA GF 9**

local burrata cheese, fresh basil, vine tomatoes, EVOO, white balsamic  
*full size 18*

## **ADD** *protein*

**Chicken Breast GF 8**

herb or cajun

**4oz Ahi Tuna GF 12**

pickled onions, spicy tartar sauce

**5oz Grilled Sirloin GF 10**

balsamic glaze, fresh herbs

# SHAREABLES

*Because sharing is caring, said mom.*

## Charcuterie Board 26

local cheese, cured meats, quince walnut jam, pickled red onion & peppers, olives, grilled baguette  
add Iberian ham + 8/oz

## TRUFFLE CHEESE FONDUE 25

aged cheddar, parmesan, white wine, apple, artisan bread, white truffle oil, fresh herbs

# TOMAHAWK!

## 64oz Bone-in Ribeye GF 180

comes with 2 seasonal, freshly prepared sauces

*\*20% off ANY bottle of wine or tapas when you order a tomahawk!*

# TACOS

*served on 2 flour tortillas with crunchy citrus slaw*

## MATADOR 13

grilled sirloin, tempura onions, roasted corn, smoked jalapeno aioli

## Spartan 12

pulled chicken, roasted red peppers, feta, olives

## Baja 14

ahi tuna, avocado, scallions, spiced tartar

## Surf n' Turf! 17

saffron scallops, grilled sirloin, creamy dill sauce, pickled peppers

add house-made guacamole or salsa roja 1

# Desserts

**Bacon Diablo Cookie 5**

smoked jalapenos, house-cured bacon, semisweet dark chocolate

**Local Artisto Gelato GF/VEG 2/scoop**

**Artisto Sorbetto GF/vegan 2/scoop**

## Kids' menu

*All served with hand-cut fries*

**Mac & Cheese GF/VEG 10**

**Chicken Fingers GF 10**

**Grilled Steak GF 10**

**Kids Gelato GF/VEG 2/scoop**

## BY THE GLASS

## WHITES

### RED

Perseus Merlot Blend, West Kelowna

6oz \$11 | 9oz \$16 | ½L \$23 | 1L \$42

Tinhorn Creek Pinot Noir, Oliver

6oz \$13 | 9oz \$18 | bottle \$46

Moon Curser Border Vines, Osoyoos

6oz \$12 | 9oz \$17 | bottle \$42

Mt. Boucherie Cab Sauvignon/Franc, West Kelowna

6oz \$13 | 9oz \$18 | bottle \$46

Campo Viejo Rioja Tempranillo, Spain

6oz \$13 | 9oz \$18 | bottle \$46

F. Coppola Diamond Collection Cab Sauvignon, Napa

6oz \$15 | 9oz \$19 | bottle \$59

La Posta Malbec, Spain

6oz \$12 | 9oz \$16 | bottle \$41

Noble Ridge Meritage, Okanagan Falls

6oz \$14 | 9oz \$19 | bottle \$49

Painted Rock Syrah, Penticton

6oz \$21 | 9oz \$29 | bottle \$79

### WHITE

Mt. Boucherie Pinot Gris, West Kelowna

6oz \$12 | 9oz \$16 | ½L \$23 | 1L \$33

Yealands Sauvignon Blanc, New Zealand

6oz \$10 | 9oz \$14 | bottle \$46

50<sup>th</sup> Parallel Gewürztraminer, Lake Country

6oz \$10 | 9oz \$14 | bottle \$32

Mt. Boucherie Riesling, West Kelowna

6oz \$11 | 9oz \$16 | bottle \$48

Noble Ridge Chardonnay Blend, Okanagan Falls

6oz \$14 | 9oz \$19 | bottle \$50

### ROSÉ & BUBBLES

Cupcake Prosecco, Italy

6oz \$12 | bottle \$41

Pinot Meunier Rosé 8<sup>th</sup> Generation, Summerland

6oz \$12 | 9oz \$18 | bottle \$60

Oyster Bay Cuvée Rosé, New Zealand

6oz \$16 | bottle \$53

Campo Viejo Tempranillo Rosé, Spain

6oz \$10 | 9oz \$14 | bottle \$34

Bearly Blushing Rosé, Kelowna

6oz \$12 | 9oz \$17 | bottle \$43

### SWEETER

50<sup>th</sup> Parallel Gewürztraminer, Lake Country

\$32

See Ya Later Riesling, Okanagan Falls

\$66

**MT. BOUCHERIE RIESLING, WEST KELOWNA \$48**

*Pairs fabulously well with any of our desserts!*

### FRESH

Yealands Sauvignon Blanc, New Zealand

\$42

Mission Hill Sauvignon Blanc, West Kelowna

\$46

Duckhorn Sauvignon Blanc, Napa Valley

\$77

50<sup>th</sup> Parallel Pinot Gris, Lake Country

\$38

### FULL-BODIED

Noble Ridge Chardonnay Blend, Okanagan Falls

\$50

Painted Rock Chardonnay, Penticton

\$68

Little Engine Chardonnay, Naramata

\$66

Rombauer Chardonnay, Napa Valley

\$114

Christian Moreau Chablis 1er Cru Vaillon, France

\$101

### LAURA'S PICK

**ROMBAUER CHARDONNAY, NAPA \$114**

*What Laura loves about this beautiful buttery Napa chardonnay is its aromas of vanilla, melon and mango, layered with apricot, crème brûlée and a slight minerality. It has a smooth, creamy, right palate with a long, smooth finish. Heaven in a bottle.*

## REDS 🍷

### LIGHTER

Tinhorn Creek Pinot Noir, Oliver  
\$46

Moon Curser Border Vines, Osoyoos  
\$42

Duck Pond Pinot Noir, Oregon  
\$67

50th Parallel Pinot Noir, Lake Country  
\$64

Mt. Boucherie Cab Sauvignon/Franc, West Kelowna  
\$46

Misconduct The Big Take, Penticton  
\$48

Campo Viejo Rioja Tempranillo, Spain  
\$46

La Posta Malbec, Spain  
\$41

### BOLD

Nagging Doubt Merlot, Kelowna  
\$46

Orofino Syrah, Cawston  
\$58

Duckhorn Decoy Cabernet Sauvignon, Napa Valley  
\$82

F. Coppola Diamond Collection Cab Sauvignon, Napa  
\$59

Nagging Doubt The Pull, Kelowna  
\$59

Noble Ridge Meritage, Okanagan Falls  
\$49

Muga Reserva, Spain  
\$65

Fontanna Fredda Barolo, Italy  
\$88

Kenwood Cabernet Sauvignon, Sonoma  
\$47

Molly Dooker The Boxer Shiraz, Australia  
\$65

Trapiche Terroir Series Malbec, Argentina  
\$96

## XCEPTIONAL ★

### RED

Red Icon Painted Rock, Penticton (2015)  
\$110

King's Ransom Meritage, Okanagan Falls (2014)  
\$120

The Prisoner Blend, Napa (2015)  
\$120

Le Vieux Donjon Châteauneuf-du-Pape, France (2014)  
\$120

Caymus Special Select, Napa (2014)  
\$350

Belle Glos Clark & Telephone Pinot Noir, Napa (2014)  
\$120

Chateau Pomeaux Pomerol, France (2015)  
\$250

Cakebread Cabernet Sauvignon, Napa (2014)  
\$200

Altesino Brunello Di Montalcino, Italy (2012)  
\$120

### WHITE

Cakebread Chardonnay, Napa (2015)

#### JASON'S PICK

**KING'S RANSOM MERITAGE, OK FALLS** \$120

*This blend boasts rich, complex aromas of caramel, coffee, black cherry and plum. It goes beautifully with red meat, cheeses and chocolate desserts.*

\$120

Dom Vacheron Sancerre, France (2015)  
\$90

### BUBBLES

Veuve Clicquot, France  
\$145

Moët & Chandon Dom Perignon, France (2006)  
\$390

Louis Roederer Cristal, France (2009)  
\$460

## BEER IN A BOTTLE 🍺

- BUDWEISER, COORS LIGHT** \$5.75  
**PACIFICO CLARA, CORONA,**  
**GUINNESS** \$6.75  
**NON-ALCOHOLIC O'DOUL'S AMBER** \$4.25

## COCKTAILS 🍸

- THE X FASHION** \$10  
Jim Beam, raw sugar cube, bitters, 10-year port, burnt orange
- NEGRONI / TEGRONI / OLD PAL** \$10  
Beefeater/Olmeca/JP Wiser, Campari, sweet vermouth, burnt orange
- CHAI SPICED MOJITO** \$11  
spiced rum, house-made chai spice syrup, mint/coriander leaves, soda, ginger beer
- THE XCHANGE SOUR** \$11  
JP Wisers, Disaronno, egg white, lemon juice, simple syrup
- MIDDLE-EASTERN SOUR** \$10  
simple syrup, bourbon, orange juice, lemon juice (vegan)
- RASPBERRY ORANGE JIGGER** \$10  
Absolut Raspberry, "Dare Devil Orange" cream soda
- WEST COAST STORM** \$12  
Pike Creek, ginger beer, lime juice
- THE X'S G&T** \$12  
Beefeater, elderflower tonic
- GIN & JUICE** \$12  
Beefeater, "Dare Devil Orange" cream soda
- DARK 'N' STORMY** \$12  
Sailor Jerry, "Spark Mouth" ginger ale, lime juice
- MOSCOW MULE** \$12  
Absolut, ginger beer, lime juice  
*Add house-made caramel* \$2

## SANGRIA DE LA CASA 🍷

- RED SANGRIA** \$9.50  
red wine, cherry brandy, juices, bourbon, sliced fruits, soda
- WHITE SANGRIA** \$9.50  
white wine, apricot brandy, peach schnapps, vodka, apple juice, sliced fruits, soda

## MARGARITAS 🍹

- EL CHICO** \$10  
Olmeca Altos Plata, Triple Sec, lime juice
- LA CHICA** \$12  
Olmeca Altos Reposado, Cointreau, lemon juice, vanilla essence
- LA TENTADORA** \$14  
Cazadores añejo, Grand Marnier, lime juice, watermelon liqueur
- EL SANTO** \$17  
Mezcal, mango, passion fruit purée, lime juice, Grand Marnier

## XCHANGE FAVORITES ❤️

- WAKANDA FOREVER** \$15  
Hendricks gin, St. Germain, Butterfly Pea tea, simple syrup, lime juice, soda  
*Can be made into a virgin drink* \$6
- LAVENDER LEMONADE** \$10  
citrus vodka, lemon juice, lavender syrup, soda, 7-Up
- CACTUS COOLER** \$10  
raspberry vodka, cassis, peach schnapps, lime juice seasonal berries
- GIN GARDEN** \$11  
Hendricks gin, melon essence, apple juice, lime juice, lemon juice, elderflower liqueur, cucumber, mint
- SAILORS DELIGHT** \$12  
dark rum, Campari, lime juice, pineapple juice, botanical bitters
- HANSEL & GRETEL** \$13  
Makers Mark, passion fruit purée, lemon juice, apple juice, ginger beer, soda