

Welcome to RauDZ®

Our philosophy is simple..

**SUPPORT LOCAL,
BUY LOCAL,
EAT & DRINK LOCAL.**

We are committed to our community, our suppliers, our environment, and to you, our friends & neighbours.

We are proud to support over 50 farmers, ranchers & artisans.

Learn more about RauDZ at www.raudz.com and keep in touch on facebook & instagram @raudz & twitter @raudz & @raudzbar

Learn more about micro bar•bites, the newest member of RauDZ Creative Concepts at microkelowna.com

LOCALLY OWNED
& OPERATED
SINCE 2001

TO START

CRAB CAPPUCCINO \$12

LOTS OF IMITATORS BUT THIS IS THE 'ONE'
ROASTED DUNGENESS CRAB SOUP, MILK FROTH

'ULTIMATE' SALAD GREENS \$11

PECANS, PICKLED RHUBARB, STRAWBERRY VINAIGRETTE

CAESAR SALAD \$11

ROMAINE, DOUBLE SMOKED BACON, PARMESAN HERB CRACKER

GRILLED EGGPLANT \$10

VILLAGE CHEESE FETA, PUFFED QUINOA, SUNFLOWER SPROUTS

RAUDZ POUTINE \$12

CHICKEN LEG CONFIT, ARTISAN CHEESE CURDS, PAN GRAVY

VENISON CARPACCIO \$15

SHAVED APPLES, WALNUTS, MUSTARD DRESSING, GRILLED BAGUETTE

HELMUT'S LAMB PROSCIUTTO \$14

CURRIED CAULIFLOWER, CRISPY SHALLOTS, CUMIN YOGURT

SMOKED PORK RIBS \$16

COFFEE BBQ GLAZE, SHAVED FOIE GRAS, CABBAGE

SUPER FINO RISOTTO \$15 STARTER/ \$20 MAIN

PRESERVED LEMON, MELTED LEEKS

HAND MADE PARMESAN GNOCCHI \$14 STARTER/ \$19 MAIN

WATERCRESS PISTOU, SUNDRIED TOMATO TAPENADE

SEARED ALBACORE TUNA \$14

FRISEE, FIDDLEHEADS, BALSAMIC CRÈME FRAICHE, SALT CURED EGG YOLK

MUSSELS & CLAMS \$16

HARVESTED FROM THE GULF ISLANDS
ROMESCO SAUCE, TOASTED HAZELNUTS, GRILLED BREAD

ADD FRITES \$5

TO SHARE...OR NOT

ARTISAN BREADS \$9

CHARRED PARSLEY HUMMUS
CHIVE BUTTER

WARM ESTATE OLIVES \$7

MARINATED IN LOCAL AROMATICS

CHEESE \$4.50 PER OZ

SELECTION OF BC CHEESES

OUR BAKED FRIES \$5

RJB BLACKBERRY KETCHUP

COLD PLATE \$26

CANDIED SMOKED FISH, POACHED PRAWNS, CURED MEATS, PORK RILLETTE, CHEESE, DRIED FRUIT PATÉ, OLIVES, CROUTONS

ASPARAGUS \$11

BUTTER GLAZED

KENS MUSHROOMS \$12

JUST LIKE KEN HAS THEM
FRESH HERBS & SHALLOTS

GRILLED ADD ONS \$9 EA

FREE RANGE CHICKEN BREAST
GARLIC PRAWNS
BC SALMON

COASTAL

WE ARE PROUD TO SERVE ONLY SUSTAINABLE WEST COAST SEAFOOD

CODFATHERS SELECTION \$ MARKET

TODAY'S BEST FROM OUR FISH MONGERS JON & ANN MARIE CROFTS

SPRING SALMON \$27

NEW POTATOES, GREEN CHICKPEAS, RADISH, BOK CHOY, CRAB SALAD
PEA VELOUTÉ

ARCTIC CHAR \$26

OAT CRUSTED, SPINACH & POTATO SAUTÉ
CRISP ITALIAN STYLE BACON, VEGETABLES, MAPLE BUTTER

INTERIOR

OUR HIGH QUALITY MEATS ARE SUPPLIED BY SELECT
BC & ALBERTA PURVEYORS

BUTCHERS CUT \$ MARKET

FROM THE BUTCHER BLOCK TODAY

BISON FLAT IRON \$28

RASPBERRY MARINADE, FAVA BEANS, PEAS, KALE, CELERIAC POTATO PUREE

LAMB SHANK \$27

SUNDRIED TOMATO & CUCUMBER COUS COUS, ASPARAGUS, MINT CHIMICHURRI

'DOUBLE R' RANCH THICK CUT STRIPLOIN 8OZ \$29 16OZ \$43

ROASTED POTATOES, TYROLER HAM CRUNCH & SOUR CREAM
VEGETABLES, QUALICUM BLUE CHEESE & PEPPERCORN SAUCE

THE RJB \$31

THINK STEAK SANDWICH OR THE ULTIMATE BURGER!
GRILLED BEEF TENDERLOIN, BUTTER POACHED CRAB
SHAVED CURED BACON, ONION JAM, BRIOCHE BUN
ROASTED POTATOES WITH DUCK FAT MAYONNAISE

CLASSICS...RE-INSPIRED

SIMPLE PASTA \$19

PAPPARDELLE, ROASTED GARLIC, SPINACH, PEAS
SPRING ONIONS, BLACKWELL DAIRY CREAM

SURF & TURF SALAD \$22

SCALLOP CARPACCIO, HERITAGE PORK BELLY, CORN FRITTER
ICEBERG SALAD, TOMATO BACON JAM, BUTTERMILK DRESSING

CHEESE BURGER \$15

GRASS FED BEEF, RELISH, MAYO, POTATO BUN, BAKED FRIES
FARMSTEAD CHEDDAR OR HAPPY DAYS CHEVRÉ OR QUALICUM BLUE
ADD APPLEWOOD SMOKED BACON \$2 ADD GRILLED MUSHROOMS \$2

BUTTERMILK STERLING SPRINGS CHICKEN SANDWICH \$16

SOURDOUGH, JALAPENO JACK CHEESE, SLAW, SALSA VERDÉ, BAKED FRIES

BAKED FISH & CHIPS \$16

CHICKPEA BATTER, CUCUMBER TARTAR SAUCE, FENNEL SPICED BAKED FRIES

JUST DO IT! ADD POUTINE

WITH OUR BURGER, SANDWICH OR FISH & CHIPS! \$3

ROD BUTTERS WCC

CCFCC HONOUR SOCIETY
MEMBER

BC RESTAURANT HALL
OF FAME INDUCTEE

BC RESTAURATEUR
OF THE YEAR

OCA CHEF OF THE YEAR

PROUD CANADIAN



The rjb logo are the initials of Chef Rod Butters and signify his "stamp of approval" on his food, the brand for his restaurant and for his retail products.

EXECUTIVE CHEF
BROCK BOWES

CHEF DE CUISINE
ROBYN SIGURDSON

A 18% service charge
is applicable for
parties of
8 or more.