



ROMEOS

KITCHEN + SPIRITS



EXECUTIVE CHEF ROMEO OLORESISIMO

Chef Romeo has spent numerous years developing his recipes and team with ROMEOS Kitchen + Spirits. With his culinary experiences internationally and most recently working as a chef in Vancouver, Romeo has brought flair, creativity and excitement to the Kamloops food scene. As an elite Red Seal Certified Chef, he continues to instill passion in his food by creating unique and unforgettable dishes. Leave it to Chef Romeo to go beyond the expected to leave a lasting impression.

To Romeo's acclaim he has a long list of accomplishments such as multiple wins at various Iron Chef competitions, appearing on The Food Network's inaugural season of Chopped Canada and of course building ROMEOS Kitchen into the powerhouse it is today.



APPETIZERS

YAM FRIES 	\$9 ⁰⁰	FRIED PICKLES 	\$9 ⁰⁰
Crisp sweet potato fries served with a spicy aioli		Deliciously crispy! Panko breaded dill pickles with a cucumber dip	
FRIED CALAMARI	\$13 ⁰⁰	WARM MOROCCAN CHICKPEA & GOAT CHEESE DIP  	\$12 ⁰⁰
Flash fried dusted baby calamari complemented with a house-made tzatziki		Amazing AND healthy! Grilled roti canai bread and papadum crackers	
CRISP CHICKEN WINGS	\$14 ⁰⁰	CRAB CAKES	\$13 ⁵⁰
Dusted wings served with your choice of flavour: hot or Korean BBQ (contains peanuts)		Crisp Blue Crab Cakes with spicy aioli and pesto (3 per order) Additional crab cake - add \$3.50	
SPICY BRAISED BEEF TACOS  	\$11 ⁵⁰	CHARCUTERIE & CHEESE BOARD FOR TWO	\$22 ⁰⁰
3 tacos with braised short ribs, salsa roja and salsa fresca Additional beef taco - add \$3.00		Selection of cheeses and cured meats served with house pickles, onion jam and artisan bread  	
CRISPY FISH TACOS 	\$10 ⁰⁰	NEW! 5 SPICE CAULIFLOWER	\$10 ⁰⁰
3 tacos with salsa verde, housemade guacamole and salsa roja Additional fish taco - add \$3.00		5 spice fried cauliflower, served with Pique sauce	
PORK GYOZA	\$10 ⁰⁰	NEW! MUSSELS	\$17 ⁰⁰
Crisp pork and ginger stuffed dumplings with gochujang mayo and spicy ponzu		One pound of Tom Yum style steamed mussels from Salt Spring Island in hot & sour broth, served with fresh roti	
NEW! DUKKAH	\$9 ⁵⁰		
House mixed spices with pistachio and goat cheese, served with grilled naan bread			

SOUPS & SALADS

WEST COAST SEAFOOD CHOWDER	\$13 ⁰⁰	JERK CHICKEN & QUINOA SALAD   	\$16 ⁰⁰
BC salmon, manila clams, mussels, prawns, potatoes and dill served with grilled focaccia		Healthy and full of flavour—grilled jerk chicken breast with red and white quinoa, mango, avocado, peppers, baby spinach, tomato, and feta cheese lightly dressed with an all-spice vinaigrette	
WILD MUSHROOM SOUP 	\$12 ⁰⁰	BAJA CHICKEN SALAD  	\$16 ⁰⁰
Creamy foraged mushroom soup, puffed wild rice and crème fraiche, served with grilled focaccia		Blackened chicken breast, fresh avocado, tomatoes, roasted corn, crisp tortillas, jalapeño monterey jack cheese and a buttermilk dressing. Hold the tortillas for a gluten-free meal	
CAESAR SALAD 	\$10 ⁰⁰	ADD GARLIC TOAST	\$2 ⁰⁰
Crisp romaine and house-made creamy caesar dressing topped with grana padano and rye croutons		ADD SALMON	\$9 ⁰⁰
FRASER VALLEY GREENS  	\$10 ⁰⁰	ADD GRILLED CHICKEN	\$7 ⁰⁰
Beets, vine ripened tomatoes, spiced cashews, local goat cheese and roasted shallot vinaigrette		ADD GRILLED GARLIC PRAWN SKEWER	\$7 ⁰⁰

SANDWICHES & BURGERS

Sandwiches are served with your choice of French Fries, Mixed Greens or Daily Soup

SUBSTITUTE FOR \$2

Onion Rings, Yam Fries, Caesar Salad, or Mushroom Soup

NEW! SLOW BRAISED BEEF SANDWICH 🍴 **\$19⁰⁰**
5oz Certified Angus Beef Brisket on house baked bacon brioche bun, topped with sautéed onions, chimichurri, and manchego cheese

ROMEO'S BURGER **\$16⁰⁰**
Housemade beef patty, smoked onion jam, black garlic aioli, house pickles and bacon brioche bun

ADD BACON **\$3⁰⁰**

ADD CHEESE **\$2⁰⁰**

ADD MUSHROOMS **\$1⁵⁰**

ADD FRIED ONIONS **\$1⁵⁰**

ULTIMATE TURKEY CLUB **\$15⁰⁰**
House-roasted turkey breast, double smoked bacon, brie cheese, grainy mustard mayo and onion relish served on cranberry bread

NEW! BANH MI 🌯 **\$16⁰⁰**
Fried lemongrass and buttermilk chicken, Vietnamese ham, pickled cucumber, carrots and honey sriracha on a steam bun

CHICKEN TANDOORI SANDWICH 🌯 **\$16⁰⁰**
Indian spiced and marinated chicken, butter chicken mayo and mango chutney served on roti canai bread with a cucumber "raita." Substitute chicken for tofu for a vegetarian meal

THE MARKET

NEW! GRILLED PORK RACK **\$26⁰⁰**
Braised pork shoulder with pepperoni sauce on creamy polenta

SEAFOOD LINGUINI **\$19⁰⁰**
Mussels, clams, prawns, salmon, white wine cream sauce, grana padano, tomato and fresh basil served with a grilled focaccia

BUTTERNUT SQUASH RAVIOLI 🌿 **\$17⁰⁰**
Brown butter, tomatoes, roasted butternut squash, grana padano, pine nuts and fresh sage served with a grilled focaccia

LAKSA 🌿 **\$19⁰⁰**
Red coconut curry broth, egg noodles, egg, shrimp and bean sprouts served with Thai sausage. Sub rice noodles for a gluten-free meal

NEW! DUCK CARBONARA **\$19⁰⁰**
Smoked duck with house made tagliolini zucchini and ricotta

LAMB SHANK 🌯 **\$28⁰⁰**
Moroccan lamb shank with Israeli Couscous, curried cauliflower and burnt yogurt

PAD THAI 🌯 **\$19⁰⁰**
Chicken, prawns, egg, tofu, rice noodles, and toasted peanuts prepared with gluten-free soy sauce. Hold the tofu for a gluten-free meal

PANANG CHICKEN CURRY 🌯 **\$19⁰⁰**
Traditional Thai peanut curry sauce, lemon grass, peppers, bok choy, snap peas, bean sprouts, squash and jasmine rice

BUTTER CHICKEN 🌯 **\$19⁰⁰**
Authentic butter sauce, jasmine rice and grilled roti canai bread

Please advise your server of any allergies or dietary restrictions before ordering.

MAINS

NEW YORK STRIPLIN

10oz New York striploin, peppercorn jus served with seasonal glazed vegetables and your choice of garlic whipped potatoes or rice

\$36⁰⁰

BEEF TWO WAYS

5oz top sirloin steak with 3oz braised short rib served with seasonal glazed vegetables, spiced pistachios, chimichurri, and your choice of garlic whipped potatoes, or rice

\$33⁰⁰

GRILLED MISO SALMON

Fresh BC salmon, miso vinaigrette, seasonal vegetables, steamed bok choy and forbidden rice

\$27⁰⁰

THE MEATLOAF \$23⁰⁰

Glazed house-made meatloaf with garlic whipped potatoes, house-made gravy and seasonal vegetables

NEW! ROMEOs SIGNATURE STEAK Market Price

Dry aged certified angus beef with grilled asparagus, "cacio e pepe" whipped potatoes and natural jus

BOURBON BBQ PORK RIBS

Served with house-made BBQ sauce, coleslaw and a fried pickle with your choice of French fries or garlic whipped potatoes
HALF RACK \$25⁰⁰ / FULL RACK \$30⁰⁰

PAN ROASTED CHICKEN \$26⁰⁰

Chicken breast, herbed spätzle, sweet pea pesto and seasonal vegetables

SUBSTITUTE LOADED BAKED POTATO \$4⁰⁰

ADD SAUTÉED ONIONS \$3⁰⁰

ADD SAUTÉED MUSHROOMS \$4⁰⁰

ADD STARTER SALAD OR SOUP \$6⁰⁰

ADD GRILLED GARLIC PRAWN SKEWER \$7⁰⁰

DAILY SPECIALS

MARGARITA MONDAY

Margaritas
5 Bottles of Sol
Single beef and fish tacos

2 FOR 1
\$23⁰⁰
\$3⁰⁰

TUESDAY

Jug of Canadian or Coors Light and a pound of wings

\$20⁰⁰

WINE WEDNESDAY

House wine
Bottle of wine
Cheese board

9oz FOR THE PRICE OF 6oz
\$5⁰⁰ OFF
\$10⁰⁰

THURSDAY

Beer flights
Add burger

\$8⁰⁰
\$15⁰⁰ FOR BOTH

GIN FLIGHT FRIDAY

Gin flights with 3 seasonal garnishes
Add cured meat and house made pickle platter

\$8⁰⁰
\$10⁰⁰

SATURDAY

Jugs of Red & White Sangria
Add Moroccan Chickpea and Goat Cheese Dip

\$17⁰⁰
\$10⁰⁰

SUNDAY

Deconstructed Caesar Sundays
Double vodka, tequila or gin

\$9⁰⁰