



ROMEO'S

KITCHEN + SPIRITS

“ Romeo has brought flair, creativity and excitement to the Kamloops food scene...”

EXECUTIVE CHEF ROMEO OLORESISIMO

Chef Romeo has spent numerous years developing his recipes and team with ROMEO's 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 ROMEO's Kitchen into the powerhouse it is today.

DAILY SPECIALS

MONDAY MARGARITAS

lime margaritas on the rocks	2 FOR 1	\$23 ⁰⁰	
five bottles of corona		\$3 ⁰⁰	
single beef tacos			

TUESDAY BREWSDAY

pint of iron road or red collar + a pound of wings	\$15 ⁰⁰	
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WINE WEDNESDAY

house wine	90Z FOR THE PRICE OF 60Z		
bottle of wine		\$5 ⁰⁰ off	
cheese board		\$10 ⁰⁰	

THURSDAY

beer flights	\$8 ⁰⁰
add burger	\$17 ⁰⁰ FOR BOTH
ADD BACON \$3 ⁰⁰	• ADD CHEESE \$2 ⁰⁰
ADD MUSHROOMS \$1 ⁵⁰	• ADD FRIED ONIONS \$1 ⁵⁰
ADD FRIES \$2 ⁰⁰	

GIN FLIGHT FRIDAY

gin flights + three seasonal garnishes	\$8 ⁰⁰
add cured meat + house made pickle platter	\$10 ⁰⁰

SATURDAY

jugs of red + white sangria	\$17 ⁰⁰
add moroccan chickpea + goat cheese dip	\$10 ⁰⁰

CAESAR SUNDAY

double vodka, tequila or gin \$9⁰⁰

APPETIZERS

SPICY BRAISED BEEF TACOS

three tacos with braised brisket, salsa rojas + salsa fresca
add single taco \$4⁵⁰

\$12⁰⁰

WARM MOROCCAN CHICKPEA + GOAT CHEESE DIP

spiced chickpeas, goat cheese, mango chutney + grilled naan bread

\$12⁰⁰

CRAB CAKES

three crisp blue crab cakes, preserved lemon remoulade + romesco sauce
add single crab cake \$5⁰⁰

\$14⁰⁰

DUK + BABA

spiced pistachio dukkah, roasted eggplant baba ghanoush,
goat cheese + grilled naan

\$11⁰⁰

BLACK + WHITE PEPPER CALAMARI

tzatziki, nuoc cham, basil + lime

\$13⁰⁰

FIVE SPICE CAULIFLOWER

buttermilk fried cauliflower + pique sauce

\$10⁰⁰

CRISP CHICKEN WINGS

dusted wings served with your choice of korean bbq, hot or salt & pepper

\$14⁰⁰

MUSSELS

tom yum broth, basil, lime + grilled naan

\$17⁰⁰

CHARCUTERIE CHEESE BOARD FOR TWO

cured meats, cheeses, house pickles, onion jam + artisan bread

\$22⁰⁰

YAM FRIES

sweet potato + gochuchang mayonnaise

\$9⁰⁰

GYOZA

pork, ginger dumpling, gochujang mayo + spicy ponzu

\$10⁰⁰



Vegetarian



Gluten Free



Nut Free



Spicy



Certified Angus Beef



Ocean Wise

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

SOUPS & SANDWICHES

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

SUBSTITUTE FOR \$2: Yam Fries • Caesar Salad • Mushroom Soup

WEST COAST SEAFOOD CHOWDER **\$14⁰⁰**

bc salmon, manila clams, mussels, prawns, potatoes, dill + grilled focaccia

WILD MUSHROOM SOUP **\$12⁰⁰**

foraged mushrooms, crème fraîche + grilled focaccia

ULTIMATE TURKEY CLUB **\$15⁰⁰**

house roasted turkey breast, bacon, brie cheese, grainy mustard mayo, onion jam + cranberry bread

ROMEO'S BURGER **\$16⁰⁰**

house made beef patty, onion jam, grainy mustard mayo, butter lettuce + bacon brioche bun

ADD BACON **\$3⁰⁰** • **ADD CHEESE** **\$2⁰⁰** • **ADD MUSHROOMS** **\$1⁵⁰** • **ADD FRIED ONIONS** **\$1⁵⁰**

SALADS

CAESAR SALAD **\$10⁰⁰**

romaine, caesar dressing, grana padano, rye crouton + preserved lemon

FRASER VALLEY GREENS **\$10⁰⁰**

beets, tomatoes, spiced cashews, local goat cheese, roasted shallot vinaigrette

JERK QUINOA SALAD **\$17⁰⁰**

grilled mahi mahi, quinoa, mango, avocado, peppers, spinach, tomatoes + feta cheese, all spice vinaigrette

BAJA CHICKEN SALAD **\$16⁰⁰**

blackened chicken breast, avocado, tomatoes, roasted corn, crisp tortilla, jack cheese + buttermilk dressing

PAPAYA SALAD **\$16⁰⁰**

grilled lemongrass prawns, shredded green papaya, mango, carrot, daikon, cherry tomatoes, fresh herbs, roasted peanut + puffed rice noodle

ADD GARLIC TOAST **\$2⁰⁰** • **ADD SALMON** **\$9⁰⁰** • **ADD GRILLED CHICKEN** **\$7⁰⁰**

ADD GRILLED GARLIC PRAWN SKEWER **\$7⁰⁰**

BOWLS

PAD THAI **\$19⁰⁰**

gluten free without tofu • chicken, prawns, egg, rice noodles, toasted peanuts, lime + cilantro

SEAFOOD LINGUINI **\$20⁰⁰**

mussels, clams, prawns, salmon, tomatoes, basil, white wine cream sauce, grana padano + grilled focaccia

PANANG CHICKEN CURRY **\$19⁰⁰**

marinated chicken, peanut curry, bok choy, snow peas, peppers, bean sprouts + jasmine rice

BUTTERNUT SQUASH RAVIOLI **\$17⁰⁰**

brown butter, tomatoes, roasted butternut squash, pine nuts, sage, crushed chilis + grana padano, grilled focaccia

LAKSA **\$19⁰⁰**

gluten free with rice noodles • red coconut curry broth, egg noodles, egg, shrimp + house made thai sausage

BUTTER CHICKEN **\$19⁰⁰**

gluten free without naan bread • authentic butter sauce, jasmine rice, burnt yogurt + grilled naan bread



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MAINS

SEA BASS

\$27⁰⁰

soy marinated mediterranean sea bass, coconut carrot purée,
roasted sunchoke, snap peas, bok choy + honey ginger glaze

MISO SALMON

\$27⁰⁰

fresh salmon, miso vinaigrette, steamed bok choy + forbidden rice

MEATLOAF

\$23⁰⁰

glazed house-made meatloaf, whipped potatoes, gravy + vegetables

MISO EGGPLANT

\$20⁰⁰

gluten free without tofu • roasted eggplant, fried tofu, king oyster
mushrooms, caramelized miso, house pickles + japanese spiced rice

LAMB SHANK

\$28⁰⁰

moroccan lamb shank, israeli couscous,
curried cauliflower + burnt yogurt

BOURBON BBQ PORK RIBS

HALF \$25⁰⁰ • FULL \$30⁰⁰

st. louis side ribs, house made bbq sauce,
coleslaw + fries or whipped potatoes

PAN ROASTED CHICKEN

\$26⁰⁰

chicken breast, herbed spaetzle, wild mushrooms, sweet pea pesto
+ sherry reduction

BEEF TWO WAYS

\$29⁰⁰

grilled CAB sirloin, braised beef, seasonal vegetables,
spiced pistachio, garlic whipped potatoes + shallot jus

NEW YORK STEAK

\$36⁰⁰

grilled CAB 10oz new york steak, seasonal vegetables,
garlic whipped potatoes + peppercorn sauce.

SUBSTITUTE LOADED BAKED POTATO \$4⁰⁰

ADD SAUTÉED ONIONS \$1⁵⁰ • ADD SAUTÉED MUSHROOMS \$4⁰⁰

ADD STARTER SALAD OR SOUP \$6⁰⁰ • ADD GRILLED GARLIC PRAWN SKEWER \$7⁰⁰