

HOT BEVERAGES

SNACKS

Coming Soon!

Would you like to be one of our taste testers? Check us out on Facebook or Instagram to enter the chance to win a spot on our taste testing crew! You can also join our email list if you are not into social media.

How to reach us:

FB joosboxpenticton

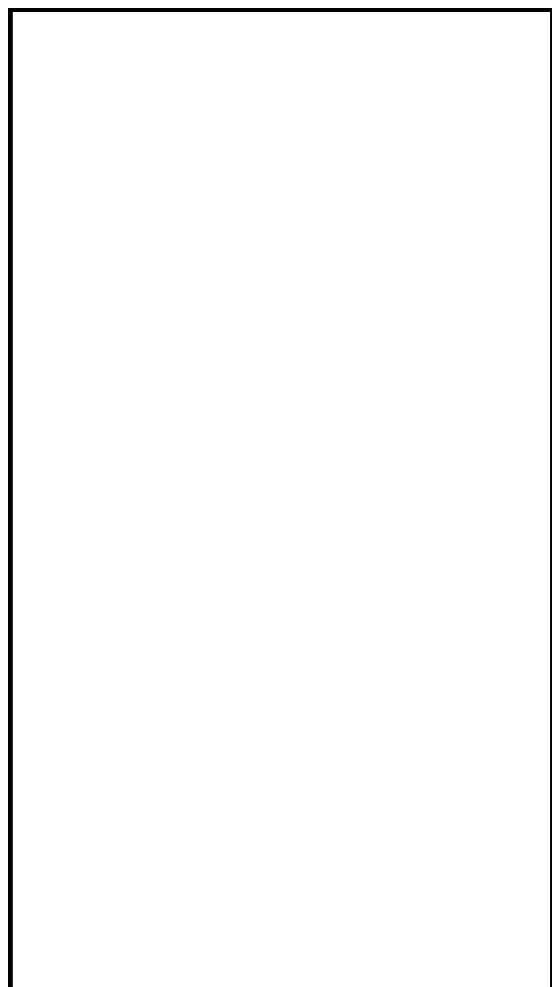
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Flavour suggestions/Drink ideas:

(Grab a pencil or marker from the craft shelves)



Roasted Nuts - GF DF V \$5

Sweet or spicy roasted nuts – your choice of almonds or cashews.

Chancha - GF DF V \$3

A traditional Peruvian toasted corn snack.

Walking Elotes \$6

Mexican-style street corn dip served in a bag of Doritos and topped with crumbled cheese, freeze-dried jalapeños and hot sauce.

Chimichurri & Bread - DF V \$6

A South American-style bread dip. Served with fresh baguette.

Cheese Flight - GF \$21

A selection of cheeses. Served with artisan crackers, savory toasted nuts, olives, dried fruit and house made fruit pickles. *-Vegan + \$4*

Cheese Stuffed Dates - GF \$5

Dried organic dates stuffed with an aged cheddar cheese (4).

WIFI: Joos Box Guest

P/W: April2005

BOARDS

-Gluten Free +\$3

Hummus board - DF V

Hummus topped with a drizzle of olive oil, roasted chickpeas and citrus zest, served with artisan crackers and fresh veggies.

-full size \$14 -½ size \$11

Bruschetta Board

Build your own bruschetta with roasted cherry tomatoes, fresh garlic, parmesan cheese, Balsamic vinegar, olive oil and fresh herbs. Served with crostini.

-full size \$18 -½ size \$14

Traditional Charcuterie

A variety of cured meats and a selection of cheeses, served with dried fruit, fresh fruit, house made pickles, grainy mustard, house made bacon jam, sliced baguette and artisan crackers.

-full size \$26 -½ size \$18

Mediterranean Whipped Feta

Whipped feta with Greek yogurt, marinated artichoke hearts, olives, chili flakes, lemon zest and oregano, topped with honey, sesame seeds and served with crostini.

-full size \$21 -½ size \$16

Roasted Strawberry

Whipped ricotta cheese served with balsamic-roasted strawberries, fresh basil and crostini.

-full size \$19 -½ size \$14

DESSERT BOARDS

Chocolate & Cheese Board

Artisan 80% dark & 70% Himalayan sea salt chocolate, house-made chocolate ricotta profiteroles, chocolate mosaiko, seasonal fruit, brie, aged cheddar, Manchego cheese, aged cheddar stuffed dates, roasted nuts, fruit preserves and artisan crackers.

-full size \$26 -½ size \$21

Chocolate Charcuterie- DF V

Dairy-free artisan 80% dark & 70% toasted coconut chocolate, roasted nuts, chocolate hummus with fresh seasonal fruit and salty pretzels for dipping. Gratify sea salt brownie.

-full size \$23 -½ size \$18

-Gluten Free +\$3

Piña Colada Cheesecake Board

Whipped cheesecake topped with roasted pineapple, toasted coconut flakes, candied ginger, pistachios and served with thin crispy cookies for dipping.

-full size \$19 -½ size \$14

Freeze-Dried Candy Board

An assortment of our own freeze-dried candy including house-made cookie dough bites.

-full size \$11 -½ size \$7

GF - Gluten Free DF - Dairy Free V - Vegan
**All boards are designed for sharing between 2 people.*