


GRILL & VINE

EST. 2012



DINNER

SNACKS

ROSEMARY SEA SALT FOCACCIA olive oil, aged balsamic	6
FLATBREAD & DIP tomato eggplant tapenade	7
OLIVES & ALMONDS semolina crusted, anchovy stuffed	10
ARTISAN BC CHEESE FLIGHT ash ripened camembert, blue claire, white grace, house baked crostini	22

STARTERS

30 DAY DRY AGED BEEF CARPACCIO Cache Creek Natural Beef, celery hearts, truffle aioli	21
SALT SPRING ISLAND MUSSELS chorizo, white wine, tomato	18
DUNGENESS CRAB CAKE avocado, mango, grapefruit	19

SALADS

BABY ROMAINE & KALE CAESAR crispy anchovy, garlic crouton	14
GARDEN SALAD vegetable ribbons, hazelnuts, verjus	12
PEMBERTON VEGETABLE & BURRATA frisée, walnut praline, white balsamic	18

SIDES

CHORIZO TATER TOTS	8
TRUFFLE MAC & CHEESE	10
FRENCH FRIES, SMOKED SEA SALT	8
GOLD STRIKE HONEY VEGETABLES	7
BUTTERNUT SQUASH GRATIN	8
GREEN PEPPERCORN SAUCE	7

SIMPLY GRILLED

served with Pemberton vegetables, cabernet jus

6 OZ CERTIFIED ANGUS BEEF® TENDERLOIN	46
12 OZ CERTIFIED ANGUS BEEF® RIBEYE	56
16 OZ PORK TOMAHAWK Sakura Farms Premium Pork	36

PASTA & RISOTTO

SEA SCALLOPS Israeli couscous risotto, preserved lemon	36
RIGATONI FINOCCHIO sweet sausage, fire roasted fennel, basil ricotta, tomato	28
WILD & CULTIVATED MUSHROOM RISOTTO red wine, truffle, parmesan cheese	26
LINGUINE VONGOLE clams, garlic, chili, toasted breadcrumbs	29

PIZZA

Neapolitan style pizza baked in a stone hearth oven

MARGHERITA fresh mozzarella & basil	19
FUNGHI wild & cultivated seasonal mushrooms, truffle cream, asiago cheese	23
SALSICCIA fennel sausage, olives, caramelized onions	22
TOSCANA soppressata, salami, chorizo sausage, ricotta	23
MELANZANE artichoke, roast garlic, olives, feta cheese	21

PLATES

ROSSDOWN FARMS 1/2 CHICKEN lemon garlic, truffle macaroni & cheese	30
LOIS LAKE STEELHEAD & PRAWNS peas, leeks, oyster mushrooms	31
DUO OF HERITAGE BEEF flat iron, short rib, Roman gnocchi, tomato olive ragu	35
CERTIFIED ANGUS BEEF® BURGER tiroler smoked bacon, onion marmalade, aged white cheddar, french fries	24


An 18% gratuity will be added to parties of 8 or more.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Please advise your server should you have any allergies or dietary requests.

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WINES

WINE FLIGHTS

2 oz pours

OKANAGAN 19

Tightrope Viognier
Noble Blend JOIE Riesling
Burrowing Owl Merlot

SOUTHERN HEMISPHERE 21

Cloudy Bay Sauvignon Blanc
Molly Dooker Two Left Feet Shiraz
Domaine Bousquet Malbec Grand Reserve

WEST COAST 27

Freemark Abbey Chardonnay
Domaine Drouhin Pinot Noir
Hess Allomi Cabernet Sauvignon

ARTISAN BC CHEESE SELECTION

with house baked crostini

WHITE GRACE

Moonstruck, BC

ASH RIPENED CEMEMBERT

Moonstruck, BC

BLUE CLAIRE

Little Qualicum, BC

flights of three 22

individual cheese plates 8

WINE TASTINGS

WHITE

JOIE A NOBLE BLEND, British Columbia

DOMAINE HUBERT BROCHARD SANCERRE, France

CLOUDY BAY SAUVIGNON BLANC, New Zealand

FREEMARK ABBEY CHARDONNAY, California

BURROWING OWL PINOT GRIS, British Columbia

TIGHTROPE VIOGNIER, British Columbia

LAURENZ V GRUNER, Austria

ROSÉ

DIRTY LAUNDRY ROSÉ, British Columbia

RED

DOMAINE DROUHIN PINOT NOIR, Oregon

DOMAINE BOUSQUET MALBEC ORGANIC GRAND RESERVE, Argentina

BURROWING OWL MERLOT, British Columbia

RUFFINO CHIANTI CLASSICO, Italy

MOLLY DOOKER TWO LEFT FEET SHIRAZ, Australia

SAINT CHINIAN ORGANIC SYRAH/GRENACHE, France

HESS ALLOMI CABERNET SAUVIGNON, California

SEGHEISIO OLD VINE ZINFANDEL, California





6 oz Glass 8 oz Glass Bottle 2 oz Taster

15 19 64 5

25 31 90 9

25 31 94 9

22 26 90 7

16 21 62 6

19 22 80 6

17 20 69 6

16 20 56 6

32 40 138 12

17 21 78 6

21 27 82 8

19 24 70 7

21 25 90 8

22 26 90 8

28 34 102 10

35 44 135 13

Our Enomatic® wine system ensures that the flavors and characteristics of wines are preserved, allowing for an extensive selection of high-end and unique wines by the glass.