


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	20

STARTERS

OVEN ROASTED BURRATA preserved fruits, focaccia bread	18
30 DAY DRY AGED BEEF CARPACCIO Cache Creek Natural Beef, capers, cured olives, parmesan crème fraîche, crispy shallots	20
SALT SPRING ISLAND MUSSELS chorizo, white wine, tomatoes	18
PACIFIC SEAFOOD TASTING salmon tartar, cured Arctic char, tuna ceviche	18

SALADS

BABY ROMAINE & KALE CAESAR crispy anchovy, garlic crouton	13
PEMBERTON GARDEN SALAD vegetable ribbons, hazelnuts, verjus	12
PEMBERTON VEGETABLE & BURRATA frisée, walnut praline, white balsamic	17

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	44
12 OZ CERTIFIED ANGUS BEEF® RIBEYE	56
16 OZ PORK TOMAHAWK Sakura Farms Premium Pork	36
6 OZ ITSUMO AHI TUNA STEAK	37

PASTA & RISOTTO

SEA SCALLOPS Israeli couscous risotto, preserved lemon butter	36
PENNE ARRABBIATA housemade chorizo sausage, chili, garlic, tomato	28
WILD & CULTIVATED MUSHROOM RISOTTO asparagus, truffle, parmesan cheese	26

PIZZA

Neapolitan style pizza baked in a stone hearth oven

MARGHERITA fresh mozzarella & basil	19
FUNGHI wild & cultivated seasonal mushrooms, truffle cream, asiago cheese	22
SALSICCIA fennel sausage, olives, caramelized onions	20
TOSCANA soppressata, salami, chorizo sausage, ricotta	22

PLATES

FRASER VALLEY DUCK BREAST butternut squash gnocchi, hazelnuts, quince butter	30
LOIS LAKE STEELHEAD & PRAWNS peas, leeks, oyster mushrooms	31
ROSSDOWN FARMS 1/2 CHICKEN lemon garlic, truffle macaroni & cheese	30
BEEF FLAT IRON & VEAL CHEEK Heritage Angus Natural Beef, root vegetable medley, crispy shallots, thyme jus	34


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 CAMEMBERT

Moonstruck, BC

BLUE CLAIRE

Little Qualicum, BC

flights of three 20 individual cheese plates 7

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
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	25	31	90	9
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	25	31	94	9
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	22	26	90	7
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	16	21	62	6
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	19	22	80	6
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	17	20	69	6
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	16	20	56	6
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	32	40	138	12
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	17	21	78	6
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	21	27	82	8
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	19	24	70	7
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	21	25	90	8
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	22	26	90	8
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	28	34	102	10
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	35	44	135	13
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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.