


# GRILL & VINE

EST. 2012



## DINNER

### SNACKS

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>ROSEMARY SEA SALT FOCACCIA</b><br>olive oil, aged balsamic    | 7  |
| <b>FLATBREAD &amp; DIP</b><br>tomato eggplant tapenade           | 8  |
| <b>OLIVES &amp; ALMONDS</b><br>semolina crusted, anchovy stuffed | 12 |
| <b>CHORIZO TATER TOTS</b><br>blue claire cheese mayo             | 12 |

### STARTERS

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| <b>HIERLOOM TOMATO SOUP</b><br>asiago grissini, olive oil                                            | 12 |
| <b>BISON CARPACCIO</b><br>red wine blueberries, root vegetable, aged cheddar,<br>cold pressed canola | 19 |
| <b>SALT SPRING ISLAND MUSSELS</b><br>chorizo, white wine, tomato                                     | 18 |
| <b>ALBACORE TUNA TATAKI</b><br>sesame seaweed salad, tamari, wasabi sauce                            | 19 |

### SALADS

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>BABY ROMAINE &amp; KALE CAESAR</b><br>crispy anchovy, garlic crouton                                     | 16 |
| <b>GARDEN SALAD</b><br>vegetable ribbons, hazelnuts, verjus                                                 | 14 |
| <b>ROASTED BURRATA HEIRLOOM TOMATO</b><br>basic, extra virgin olive oil, balsamic onions,<br>focaccia bread | 19 |
| <b>WATERMELON &amp; FETA CHEESE</b><br>pickled & pressed, pumpkin seeds, radish                             | 16 |

### SIDES

|                                      |    |
|--------------------------------------|----|
| <b>SEARED SCALLOP</b>                | 8  |
| <b>GRILLED JUMBO PRAWN</b>           | 8  |
| <b>TRUFFLE MAC &amp; CHEESE</b>      | 10 |
| <b>FRENCH FRIES, SMOKED SEA SALT</b> | 8  |
| <b>BUTTERNUT SQUASH GRATIN</b>       | 8  |
| <b>GREEN PEPPERCORN SAUCE</b>        | 7  |

### SIMPLY GRILLED

served with Pemberton vegetables, cabernet jus

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>6 OZ CERTIFIED ANGUS BEEF® TENDERLOIN</b>                            | 46 |
| <b>10 OZ 30 DAY DRY AGED NEW YORK STEAK</b><br>Cache Creek Natural Beef | 49 |
| <b>12 OZ CERTIFIED ANGUS BEEF® RIBEYE</b>                               | 56 |
| <b>16 OZ PORK TOMAHAWK</b><br>Sakura Farms Premium Pork                 | 36 |
| <b>6 OZ ITSUMO AHI TUNA STEAK</b>                                       | 39 |

### PASTA & RISOTTO

|                                                                        |    |
|------------------------------------------------------------------------|----|
| <b>SEA SCALLOPS</b><br>Israeli couscous risotto, preserved lemon       | 38 |
| <b>RIGATONI</b><br>sausage, fire roasted fennel, basil ricotta, tomato | 28 |
| <b>GREEN PEA &amp; ASPARAGUS RISOTTO</b><br>mint, grana padano         | 29 |
| <b>LINGUINE VONGOLE</b><br>clams, garlic, chili, toasted breadcrumbs   | 29 |

### PIZZA

Neapolitan style pizza baked in a stonehearth oven

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| <b>MARGHERITA</b><br>fresh mozzarella & basil                                          | 19 |
| <b>FUNGHI</b><br>wild & cultivated seasonal mushrooms, truffle<br>cream, asiago cheese | 23 |
| <b>SALSICCIA</b><br>fennel sausage, olives, caramalized onions                         | 22 |
| <b>TOSCANA</b><br>soppressata, salami, chorizo sausage, ricotta                        | 23 |

### PLATES

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| <b>ROSSDOWN FARMS 1/2 CHICKEN</b><br>lemon garlic, truffle macaroni & cheese               | 32 |
| <b>LOIS LAKE STEELHEAD &amp; JUMBO PRAWN</b><br>peas, leeks, oyster mushrooms              | 36 |
| <b>ROASTED WEST COAST HALIBUT</b><br>cauliflower puree, pine nuts, capers, raisins         | 28 |
| <b>CERTIFIED ANGUS BEEF® BURGER</b><br>applewood smoked cheddar, pretzel bun, 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 The Boxer Shiraz  
Domaine Bousquet Malbec Grand Reserve

#### WEST COAST 27

Freemark Abbey Chardonnay  
Domaine Drouhin Pinot Noir  
Hess Allomi Cabernet Sauvignon

### ARTISAN CHEESE SELECTION

with house baked crostini

#### 12 MONTH AGED MANCHEGO

Duero, Spain

#### BUFFALO BRIE

Natural Pastures, Canada

#### 12 MONTH AGED MANCHEGO

Little Qualicum, Canada

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

LAUREN V GRUNER, Austria

#### ROSÉ

SOKOL BLOSSER ROSÉ, British Columbia

#### RED

DOMAINE DROUHIN PINOT NOIR, Oregon

DOMAINE BOUSQUET MALBEC ORGANIC GRAND RESERVE, Argentina

BURROWING OWL MERLOT, British Columbia

TENUTA DI ARCENO CHIANTI, Italy

MOLLY DOOKER THE BOXER, Australia

CHATEAUNEUF DU PAPE SYRAH/GRENACHE, France

HESS ALLOMI CABERNET SAUVIGNON, California

SEGHESIO 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

19 24 69 7

32 40 138 12

17 21 78 6

21 27 82 8

19 24 70 7

21 25 90 8

30 38 118 11

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.