

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
BRUSCHETTA roasted grape, ricotta	12
ARTISAN BC CHEESE FLIGHT ash ripened camembert, blue claire, white grace, house baked crostini	20

STARTERS

CELERIAC VELOUTÉ blue claire crumble	12
OVEN ROASTED BURRATA preserved fruits, focaccia bread	18
CRISPY DUCK CONFIT braised endive, pickled chanterelle, hazelnut dressing	16
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
BC SALMON TASTING cured, tartar, ikura caviar	18

SALADS

BABY ROMAINE & KALE CAESAR crispy anchovy, garlic crouton	13
PEMBERTON GARDEN SALAD vegetable ribbons, hazelnuts, verjus	12
PRAWN & QUINOA SALAD dried cherry, sunflower seed, port reduction, verjus dressing	18
PEMBERTON ROOT 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
10 OZ 30 DAY DRY AGED NEW YORK STEAK Cache Creek Natural Beef	52
12 OZ CERTIFIED ANGUS BEEF® RIB EYE	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
SEAFOOD LINGUINE clams, mussels, prawns, garlic, chilis	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	22
SALSICCIA fennel sausage, olives, caramelized onions	20
TOSCANA soppressata, salami, chorizo sausage, ricotta	22
MELANZANE artichoke, roast garlic, olives, feta cheese	20

PLATES

FRASER VALLEY DUCK BREAST butternut squash gnocchi, hazelnuts, quince butter	30
ARCTIC CHAR & PRAWNS peas, leeks, mushroom broth	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
CERTIFIED ANGUS BEEF® BURGER house-made apple-wood smoked bacon, onion marmalade & aged white cheddar, french fries	22


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 focaccia bread and fig jam

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

NOBLE BLEND JOIE RIESLING, 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 LODOLA NUOVA, Italy

MOLLY DOOKER TWO LEFT FEET SHIRAZ, Australia

SAINT CHINIAN ORGANIC SYRAH/GRENACHE, France

HESS ALLOMI CABERNET SAUVIGNON, California

CAYMUS 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.