**Yukon Gold Fries 5**

Homemade ketchup, lemon mayo & spiced aioli

Ferre I Catasus Brut, Xarel-lo, Macabeu, Parellada

Spain, Cataluña 7.75 (3oz) ~ 15.00 (6oz)

**Grilled Flat Bread 7**

Chick pea, garlic & lemon

2009 Malivoire « Ladybug » Rosé

Cab. Franc, Gamay, P. Noir 6.00 (3oz) ~ 11.50 (6oz)

**Black Bean & Roast Garlic Soup 5**

Pepper croutons & parsley

2009 Laurent Miquel Rosé

Cinsault, Syrah 5.00(3oz) ~ 10.00 (6oz)

**Open Face Steak Sandwich 8**

Grilled hanger, horse radish apple mayo & ancient grain

2007 Four Vines "Old Vine Cuvee"  
Zinfandel 8.00 (3oz) ~ 15.50 (6oz)

**Mini Beef Burger Poutine 9**

Smoked cheddar cheese & onion gravy

2008 Gaia

Agiogtiko 7.50(3oz) ~ 14.50(6oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

Verdejo 7.52 (3oz) ~14.25 (6oz)

**Spinach Salad 9**

Dried currents, walnuts, sheeps cheese & cherry vin

2009 Malivoire "Mottiar"

Chardonnay 9.50(3oz) ~ 18.50 (6oz)

**Chorizo Sausage 8**

Pickled vegetables, olive oil toasts & Kozlick mustard

2009 Laudo Bodegas Ondalan

Tempranillo 6.75 (3oz) ~ 13.00 (6oz)

**Wild Mushroom Polenta 10**

Cherry tomatoes, grainy mustard & arugula

2006 Leth "Gigama Reserve"  
Zweigelt/Blauer Zweigelt 13.75 (3oz) ~ 27.00 (6oz)

**Risotto Milanese 10**

Green zucchini, red peppers & goat cheese

2008 Domaine Gardiés "Les Glaciaires"  
Maccabeu, Viura 8.50 (3oz) ~ 16.50 (6oz)

**Shrimp Tagliaetelle 12**

Roasted red pepper cream sauce, fennel & baby spinach

2009 Craggy Range

Sauvignon Blanc 9.50 (3oz) ~ 18.50 (6oz)

**Grilled Miami Ribs 13**

Celeriac crushed potatoes & watercress

2004 "Cuvee #1" Hegarty Chamans  
Syrah, Carignan 11.00 (3oz) ~ 22.00 (6oz)

**Confit Pork Shoulder 12**

Pork & bean cassoulet

2007 "Nuestro" Bod. Diaz Bayo  
Tempranillo 8.25 (3oz) ~ 16.25 (6oz)

**Seared Muscovy Duck Breast 13**

Crisp potato rosti, mustard leeks & jus

2007 Flat Rock Cellars "Reserve"  
Pinot Noir 14.25 (3oz) ~ 28.00 (6oz)

**Pan Seared Pickerel 13**

Purple beets, speatzle & baby spinach

2008 Stratus   
Viognier 13.50 (3oz) ~ 26.50 (6oz)

**Qualicum Bay Scallops 14**

Root vegetable puree, collard greens & radishes

2007 Kuhling - Gillot "Nierstein Olberg"  
Riesling 17.75 (3oz) ~ 35.00 (6oz)0

**Grilled Striploin Steak 14**

Fingerling potatoes, garlic rapini & cabernet jus

2006 Hidden Bench   
Merlot, Cabs, Malbec 15.00 (3oz) ~ 30.00 (6oz)

**Artisanal Canadian Cheese Platter 16**

Five cheeses, grapes, nuts, apple & house crackers2004 Domaine Tissot  
Savagnin 12.25 (3oz) ~ 24.00 (6oz)

**Carrot Bread Pudding 7**

Cinnamon creme anglaise

Domaine Gardies « Ambre »

Grenache Blanc 15.00(1oz)~30.00(2oz)

**Ginger Sponge Cake 7**

Orange Caramel

2005 Weinbau Zahel "Rosengartl"

Vienna, Austria 5.00 (1oz) ~ 9.50 (2oz)

**Peanut Butter Creme Brulee 7**

Chocolate peanut square

NV Gonzalez-Byass « Nectar »

Pedro Ximenez 7.00 (1oz) ~ 14.00 (2oz)

**Milk Chocolate Mousse 7**

Sour cherries & chantily cream

2005 Lammershoek

Pinotage 8.00 (1oz) ~ 16.00 (2oz)

Wednesday, January 19th, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

We support a healthy, ethical, sustainable, local food culture.