



menu

BITES

- POPCORN** \$9
brown butter truffle oil
- ROASTED VEGETABLES** \$8
fresh herbs, extra virgin olive oil
- OLIVES** \$6
assorted mediterranean olives
- TRIO OF SMOKED FISH** \$8
trout, mackerel, salmon,
pearl onions, gherkins
- ARTICHOKE HEARTS** \$8
mediterranean ratatouille
- POMMES FRITES** \$8
truffle oil
- 3 FRESH OYSTERS** \$9
pear vinegar mignonette,
lemon wedge
add smoked herring roe (10gr) \$7
- MIXED GREEN SALAD** \$7
pink grapefruit, mint vinaigrette

- GRILLED SQUID** \$7
lemon chili vinaigrette
- PISSALADIERE** \$6
caramelized onions, black olives,
anchovies on pizza crust
- GOLDEN BEET GRATINÉE** \$9
baby spinach, goat cheese, olive oil
- MEATBALLS** \$7
garlic parsley meatballs, onion
and tomato sauce
- CRISPY CALAMARI** \$8
preserved lemon mayonnaise
- STUFFED PIQUILLO PEPPERS** \$7
david woods goat cheese,
extra virgin olive oil
- BOCCONCINI & TOMATO** \$6
fresh basil, extra virgin olive oil,
balsamic vinegar reduction
- CHARRED BRUSSEL SPROUTS** \$7
shaved grana padano

- GRILLED MERGUEZ** \$7
spicy lamb sausage,
fennel and tomato sauce
- SMOKED MASHED
YUKON GOLD POTATOES** \$9
maple bacon demi glace
- SAFFRON RISOTTO BALLS** \$7
mozzarella, sweet tomato sauce
- GRILLED MUSHROOMS** \$7
marinated in white wine and garlic
- SEAFOOD SALAD** \$8
mussels, clams, squid, scallops, shrimp,
lemon, peppers
- BOCCONCINI WRAP** \$8
prosciutto and basil wrapped
bocconcini, tomato sauce
- GNOCCHI DU JOUR** \$9
chef's daily creation
- ½ BAGUETTE** \$5
with butter **or** balsamic and olive oil
add jim beam garlic butter \$2

MED BITES

- SEARED ALBACORE
TUNA CRUDO** \$17
warm anchovy vinaigrette, green beans,
grape tomatoes, broccolini, bamboo rice
- STEAMED MUSSELS** \$17
garlic, white wine, onion, cream,
fresh herbs

- TERRINE STYLE RABBIT
AND PROSCIUTTO** \$17
slow cooked and served with baguette
- CHICKEN SKEWERS** \$15
confit fingerling potatoes, baby kale,
brussel sprout leaves, pan jus
- BEEF POUTINE** \$15
bocconcini, king kole blue
cheese, pommes frites, red
wine and thyme peppercorn sauce

- FROG WINGS** \$16
garlic marinated frog legs tossed with
your choice of seasoning:
jim beam bourbon, sea salt, or spicy
- GARLIC AND ESPELETTE
SAUTÉED SQUID** \$15
cherry tomatoes, bell peppers, zucchini,
israeli couscous, fresh basil

BIG BITES

- BEEF DIP** \$22
horseradish mayo, caramelized
onion, arugula, pomme frites,
red wine peppercorn jus
add emmental cheese \$3
- WILD MUSHROOM RAVIOLI** \$22
white wine butter sauce, garlic,
fresh tomato, herbs
add grilled scallops \$16
add grilled prawns \$12
add grilled chicken \$10
add truffled mushrooms \$10

- SPAGHETTINI VONGOLE** \$23
provençal style, clams **or** baby shrimp,
tomatoes, garlic, white wine, espelette,
parsley, olive oil
- LINGUINI WITH GROUND
ORGANIC ANGUS BEEF** \$21
spicy tomato sauce, shaved grana
padano, fresh herbs
- ARTISANAL BC CHEESE PLATE
WITH RABBIT TERRINE** \$23
gluten free crisps, mixed olives, spiced
fruit compote

- DUCK LEG CONFIT** \$24
braised leeks, rainbow carrot ribbons,
lentils, honey lavender pan jus
- SEARED STEELHEAD** \$23
white wine roasted shallots, kale,
oyster mushrooms, roasted red nugget
potatoes, tarragon butter sauce
- AAA CANADIAN BEEF
TENDERLOIN TARTARE** \$22
capers, shallots, gherkins, mayo,
quail egg, fingerling potato chips



daily deals

sweet

TAPPY HOUR ALL NIGHT **MANIC MONDAY**

TAPPY TUESDAY TAPPY HOUR ALL NIGHT

25% OFF BOTTLED WINE **WINE WEDNESDAY**

CELLAR THURSDAY 25% OFF BIN ENDS

25% OFF FLIGHTS **FRIDAY FLIGHTS**

SPARKLING SATURDAY 25% OFF SPARKLING

25% OFF ROSÉ **SUNDAY FUNDAY**

TAPPY HOUR WHITES, REDS AND BEERS

DESSERTS

DESSERT DU JOUR \$6
chef's daily creation

LEMON TARTE \$6
tangy lemon curd, hazelnut brittle
and whipped cream
suggested pairing:
Inniskilin Vidal Icewine

CRÈME CARAMEL \$6
delicate custard with a soft caramel
top scented with vanilla bean
suggested pairing:
Gonzalez-Byass Nutty Solera Sherry

BERRY AND WHITE CHOCOLATE CLAFOUTIS \$6
our version of the French classic
served warm with vanilla ice cream
suggested pairing:
Quails' Gate Botrytis Affected Optima

CHOCOLATE MOUSSE CAKE \$6
Kahlua chocolate cake layered
with dark chocolate mousse
suggested pairing:
Masi Angelorum Recioto

SORBET \$6
trio of delicious sorbet flavours
suggested pairing:
*Chapoutier Muscat de
Beaumes-de-Venise*

BISCOTTI \$3
ask your server for todays selection
suggested pairing:
Apostles Palo Cortado Viejo Sherry

ARTISANAL BC CHEESE PLATE \$16
gluten free crisps, mixed olives,
spiced fruit compote
suggested pairing:
*Chateau d'Armajan des Ormes
Sauternes*

At The Wine Bar, we have over 40 wine taps, and more than 200 wines available by the glass.

With an ever-growing number of wines on our list, we are one of the best wine-pairing establishments in North America.

Our goal is to bring all the best wines under one roof. It's not just a dream, it's a reality.

the wine bar