

Menu

SHARE

Marinated Olives – a selection of mixed olives, marinated in thyme & olive oil	7
Bread and Butter - in house butter trio served with artisanal seeded baguette	7.5
Arugula Salad - shaved parmesan, olive oil and lemon vinaigrette, croutons	10
Spinach Dip – cream cheese, mozzarella, sour cream with focaccia	13.5
Pan Con Tomate – grilled garlic baguette, tomato compote, fresh basil	12
House Roasted & Marinated Red Pepper- virgin olive oil, lemon juice, sea salt	11
Burrata –arugula, walnut pesto and balsamic reduction	18
Duck Rilette – cornichon, grainy mustard, artisanal baguette	13
Marinated Tomato Salad – olive oil & lemon juice vinaigrette, fresh basil and ricotta. Sub Burrata for 12	13
Dips, Spread and Bread Board – house made hummus, tapenade and eggplant caviar with grilled and marinated red peppers and crostini	14

BOARDS

Cheese Board - selection of cheeses, served with trimmings, house made crostini & baguette	25/35
Farmer board –selection of cheeses and artisanal cured meats, served with all the trimmings	28/38
Salmon Board – smoked salmon lox, candied salmon, smoked salmon tartar	29

FEATURES

Margherita Flatbread – fior di latte, roasted tomato & fresh basil Add prosciutto 6	19
Summer Flatbread – house made tomato sauce, roasted red pepper, basil, black olives, arugula & walnut pesto drizzle Add prosciutto 6	20
Gnocchi – walnut pesto, fresh tomatoes & grated parmesan	21

Espresso bar & tea

Espresso	3.50
Latte	4.50
Americano	3.75
Cappuccino	4.25
Mocha	4.75
Ask about our Sloane Teas	4

Guest Wine

Chardonnay - Garden of Granite, North Vancouver
12/16/45

2021 Gamay - Orofino, Cawston BC
13/18/48

2008 Syrah - Hillside Winery, Naramata BC
13.5/19/69

Sweet's

Seasonal berry crumble Local vanilla bean ice cream
12

Affogato – espresso shot, vanilla ice cream
8.50

Cocktails

BC negroni - 1oz Roots & Wings Encore Gin, 1 oz The Woods Amaro, 1oz Esquimalt wine sweet vermouth
\$14

Pink Lemonade - 2oz Long Table Cucumber Gin, Fentimans Rose Lemonade
\$12

Aperol spritz - 12 4oz Stoneboat Piano brut, 1oz Aperol, soda, orange garnish
\$14

Pinotage Cosmo - 2 oz Sons of Vancouver Vodka, 0.5oz Mainland Whisky triple sec, 0.5 Stoneboat Pinotage Ice wine, Lime & Cranberry
\$15



Wine

Flights

Select any 3 wines (2 oz per glass) 13

Bubbles

	6oz	9oz	Bottle
Stoneboat 'Piano' Brut n/v 100% Pinot Blanc from Black Sage. Prosecco style, creamy bubbles. Citrus, peach and green apple. Alc 12.8 RS 4.2 Acid 8.41	11	n/a	46

White

2020 Harvest Table White 56% Muscat, 22% Viognier, 22% Chardonnay. Compelling floral & crisp citrus aromas, off dry. Alc. 12.2, RS: 1.91, Acid: 5.32	10.50	14	42
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2020 Pinot Gris A creamy and elegant Pinot Gris with tropical fruit on the nose. Alc 13.7, RS 1.45, Acid: 5.24	12	16	45
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Rosé

2020 - 100% Pinot Noir Rose Delicate aromas of red berries, vibrant flavours of cranberry and wild strawberry. Provence style, off dry, 14 hours skin contact. Alc 12.7 RS. 2.27 Acid: 6.38	11.5	16	45
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Reds

2020 Harvest Table Red 60% Pinotage, 40% Pinot Noir from the Black Sage Gravel Bar. Dark red fruit, spice, and smooth tannins. Alc 14.0% RS. 2.27, Acid 5.31	11	15	47
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2018 Garden Society 66% Merlot, 22% Cabernet Franc, 12% Petit Verdot – 30% new French Oak 20 months. Black currant, red cherry, bold tannins with a lengthy finish. Alc. 14.2 RS. 2.77 Acid 5.55	14	19	67
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