

By the Glass

WINE ON TAP

- SYNCHROMESH Riesling '14, Okanagan Valley, BC
 BODEGAS MUREDA Tempranillo '11, Castilla La Mancha, Spain

BUBBLE

- 8TH GENERATION 'Integrity', Frizzante, Okanagan Valley, BC
 ZANATTA Fantasia Brut, Vancouver Island, BC

WHITE

- LA GUARDIENSE Falanghina Del Sannio '14, Campania, Italy
 ZANATTA 'Damasco' '14, Vancouver Island, BC
 BARTIER BROS Cerqueira Vineyards, Semillon '14, Okanagan Valley, BC
 MONTE DEL FRA Ca Del Magro '12, Verona, Italy
 MOON CURSER Arneis '14, Osoyoos East Bench, BC
 AVERILL CREEK Gewürztraminer '14, Cowichan Valley, BC
 LA STELLA Pinot Grigio '15, Okanagan Valley, BC
 SOAHC Chardonnay '15, Penticton, BC
 1ST ROW Pinot Gris '14, Okanagan Valley, BC

PINK

- TANTALUS ROSÉ Pinot Noir, Pinot Meunier '15, Okanagan Valley, BC
 CHATEAU DE NAGE ButiNAGE Rosé '15, Costières de Nimes, France

RED

- AVERILL CREEK Pinot Noir '13, Cowichan Valley, BC
 MOON CURSER Dolcetto '15, Osoyoos, BC
 BARTIER BRO Syrah '14, Okanagan Valley, BC
 ALDERLEA 'Clarinet' Marechal Foch '14, Cowichan Valley, BC
 MOON CURSER Carmenere '14, Osoyoos, BC
 SKAHA VINEYARD Cabernet Franc '13, Skaha Lake, BC
 DESERT HILLS Gamay '15, Oliver, BC
 1ST ROW Cabernet Merlot '13, Okanagan, BC

SHERRY

- HIDALGO LA GITANA 'Hidalgo Clasica' Fino, Jerez, Spain
 HIDALGO LA GITANA Manzanilla en rama, Sanlúcar de Barrameda, Spain
 HIDALGO LA GITANA 'Napoleon' Amontillado, Sanlúcar de Barrameda, Spain
 AECОВI 'Mira La Mar' Amontillado, Jerez, Spain
 HIDALGO LA GITANA Medium Dry Sherry, Sanlúcar de Barrameda, Spain
 WILLIAMS & HUMBERT Dry Sack Medium Sherry, Jerez, Spain
 EL MAESTRO SIERRA Medium Amoroso, Jerez, Spain
 LUSTAU 'Peninsula' Solera Reserva Palo Cortado, Jerez, Spain
 ALVEAR 'Asuncion' Oloroso, Montilla Morilles, Spain
 HIDALGO LA GITANA 'Faraon' Oloroso, Sanlúcar de Barrameda, Spain
 GONZALEZ BYASS 'Apostoles' Rare Old, Jerez, Spain
 LUSTAU East India Solera, Jerez, Spain
 ALVEAR PEDRO XIMENEZ Solera 1927, Montilla-Moriles, Spain

MEAD

- HARVEST MELOMEL '15 Tugwell Creek, Sooke, BC
 SOLSTICE METHEGLIN '15 Tugwell Creek, Sooke, BC
 VINTAGE SAC '13 Sweet Fortified Tugwell Creek, Sooke, BC

AFTER DINNER & FORTIFIED WINES

- DOMAINE ROLET Macvin Blanc, Arbois, Jura, France
 BEN RYE Passito di Pantelleria '06, Sicily, Italy
 MERRYVALE "Antigua" Muscat, Napa Valley, California
 TAYLOR FLATGATE 10Yr Old Tawny, Douro, Portugal
 BLACK SAGE Vintage Pipe, Oliver, BC
 BLANDY'S Duke Of Clarence Madeira, Madeira, Portugal
 QUADY ESSENCIA Orange Muscat, San Joaquin Valley, USA

* Asterisk indicates wines that can be included in flights. They will be a 1oz pour.



GLASS

9

9

GLASS BOTTLE

12 60

12 60

GLASS BOTTLE

11 55

10 50

11 55

12 60

12 60

11 50

12 60

11 55

10 50

GLASS BOTTLE

11 55

11 55

GLASS BOTTLE

11 55

12 60

11 55

11 55

14 70

12 60

11 55

12 60

2oz FLIGHT

7 *

8 *

9 *

8 *

8 *

7 *

9 *

12 *

11 *

8 *

14 *

11 *

14 -

GLASS 2oz

8 5

9 5.5

* 12

2oz FLIGHT

8 *

13 -

18 -

12 -

11 -

9 *

10 *

By the Bottle



BOTTLE

30

100

70

135

120

145

125

BUBBLE

- BELLA 'Keremeos' Single Vineyard Chardonnay '13, (375ml btl) Okanagan Valley, BC
 RENE GEOFFROY 'Rosé de Saignee' NV, Champagne, France
 EX NIHILO Sparkling SX Tous Rosé, Okanagan Valley
 NICOLAS FEUILLATTE Brut Rosé, Champagne, France
 PIERRE PAILLARD LES PARCELLES Brut Grand Cru, Bouzy, France
 DE VENOGÉ Cordon Bleu Brut, Champagne, France
 LE MESNIL Blanc de Blanc Grand Cru Brut, LeMesnil-Sur-Oger, France

WHITE

- LAURENZ V. UND SOPHIE Gruner Ventliner '13, Austria
 LAUGHING STOCK 'Amphora' '14, Viognier, Roussanne, Naramata Bench, BC (500mL bottle)
 TANTALUS Riesling '15, Okanagan Valley
 CATAVELA Vino Bianco, Emilia-Romagna, Italy
 BERINGER 'Luminus' Chardonnay '12, Napa Valley, USA
 PENTAGE Roussanne-Marsanne-Viognier '11, Penticton, BC
 TAHBILK Marsanne, Central Victoria, Australia

PINK

- BODEGA DON JUAN DEL ÁGUILA 'Gaznata' Garnacha '13, El Barrico, Sp.
 CHATEAU MUSAR 'Jeune', Cinsault, '14, Bekaa Valley, Lebanon
 HAYWIRE Wild Ferment, Rosé, Okanagan Valley, BC

RED

- EX NIHILO Merlot '12, Okanagan Valley, BC
 EX NIHILO Pinot Noir '14, Okanagan Valley, BC
 NAGGING DOUBT The Pull '14, Okanagan Valley, BC
 MOON CURSER Tempranillo '13, Okanagan Valley, BC
 HAYWIRE Canyonview Vineyard, Pinot Noir '12, Okanagan Valley, BC
 MAETIERRA 'Atlantis' Mencia '15, Bierzo, Spain
 CHÂTEAU PESQUIÉ 'Quintessence' '12, Syrah, Grenache, AOC Ventoux, France
 LOPEZ DE HARO Reserva '10, Rioja, Spain
 GRANT BURGESS Holy Trinity, GSM '11, Barossa Valley, Australia

Beer, Cider & Spirits



IMPORT

- ESTRELLA DAMM 'Inedit' Witbier, Spain 750 ml 16
 OMISSION Pale Ale (gluten free), Widmer Bros Brewing Co., Portland, Oregon, USA 355 ml 8
 KRONENBOURG BLANC Wheat, France 355 ml 8
 KRONENBOURG 1664 Lager, France 355 ml 8

LOCAL

- 33 ACRES OF LIFE Steam Ale Style, Vancouver, BC 355 ml 8
 33 ACRES OF OCEAN Pale Ale, Vancouver, BC 355 ml 8
 33 ACRES OF SUNSHINE French Blanche, Vancouver, BC 355 ml 8
 33 ACRES OF DARKNESS Schwarzbier, Vancouver, BC 355 ml 8
 33 ACRES OF NIRVANA Indian Pale Ale, Vancouver, BC 355 ml 8
 BLOOD ALLEY Extra Special Bitter, Surrey BC 355 ml 8

CIDER

- TOD CREEK CIDER Victoria, BC 473 ml 10
 LEFT FIELD CIDER CO. Big Dry, Mamette Lake, BC 500 ml 12
 LEFT FIELD CIDER CO. Little Dry, Mamette Lake, BC 500 ml 12
 LEFT FIELD CIDER CO. Pear, Mamette Lake, BC 500 ml 12
 LEFT FIELD CIDER CO. Big Hop, Mamette Lake, BC 500 ml 12

SPIRITS

- JAMESON Irish Whiskey, Dublin, Ireland 1 oz 9
 TEELING Irish Whiskey, Teeling Distillery, Dublin, Ireland 1 oz 15
 GREENSPOT Irish Whiskey, Cork, Ireland 1 oz 10
 2 GINGERS Irish Whiskey, Killbeggan, Ireland 1 oz 8
 WRITER'S TEARS Pot Still Irish Whiskey, Ireland 1 oz 14
 GLENKINCHIE 12 YR Single Malt, Glenkinchie Distillery, Scotland 1 oz 14
 OLD PULTENEY 12 YR Single Malt, Pulteney Distillery, Wick, Scotland 1 oz 10
 GLENMORANGIE 'NECTAR D'OR' Sauternes Cask Finish, Glenmorangie, Scotland 1 oz 14
 GLENMORANGIE 'LASANTA' Sherry Cask Finish, Glenmorangie Distillery, Scotland 1 oz 13
 GLENMORANGIE 'THE QUINTA RUBAN', Port Cask Finish, Glenmorangie Distillery 1 oz 13
 EAGLE RARE Kentucky Straight Bourbon, Frankfort, Kentucky, USA 1 oz 12
 BULLEIT Frontier Bourbon, Lawrenceburg, Indiana 1 oz 9
 JEFFERSON'S Ocean Bourbon, Crestwood, Kentucky 1 oz 16

BLOOD ALLEY SQ

Feature Cocktails

TEMPO AND TONIC

Locally produced craft gin, lemon and lime citrus zest with an organic tonic water \$11

FRENCH 75

Tempo Renovo gin, freshly squeezed lemon juice, simple syrup, 8th Generation Frizzante \$13



Welcome to Salt Tasting Room

We specialize in artisanal cheese, small-batch cured meats, and a dynamic array of wines, beers and Sherries.

Our menu is simple. You assemble a Tasting Plate from our chalkboard's selection of 10 cheeses, 10 meats, and 10 condiments. The selections change constantly, making it almost impossible to have the same Salt experience twice. You may also choose to leave the decision making entirely up to us and we will build a Salt experience for you.

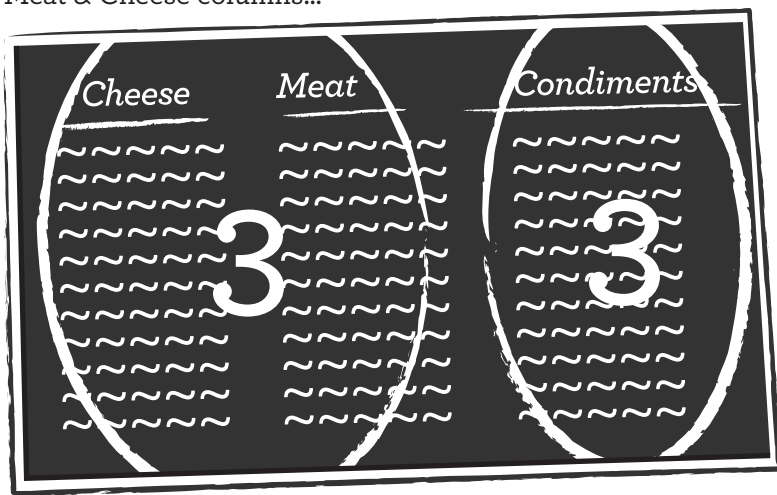
1 How to build your own Tasting Plate using our chalkboard menu...

First

Pick any 3 items total from the Meat & Cheese columns...

Then

Pick 3 condiments



2 How to pair your tasting plate with wine...

In addition to our regular selection of wine (on the reverse page) you may choose to pair your Tasting Plate with a Wine Flight



A Wine Flight
2 oz Pours of 3 different wines

Either

Leave everything in our hands and we'll pair 3 wines to the food selection you have made...

Or

Choose 3 wines that you would like to try and we'll put it into a flight format.

3 Extras...

Check the bottom of the front chalkboard for special items or add one of our salads to compliment your Tasting Plate.

1 Plates

TASTING PLATE - \$16

As illustrated above, build a custom plate for yourself; choose 3 items from the meat & cheese selection on the chalkboard, (3 meats, or 3 cheeses, or 2 meats & 1 cheese, or 2 cheeses & 1 meat) then pick 3 condiments to go with them.

DAILY PLATE - \$16

Can't decide? Let us do the thinking with Daily Plates:

- BUTCHER PLATE (3 meats of our choice + 3 condiments)
- CHEESE MONGER PLATE (3 cheeses of our choice + 3 condiments)
- CANADA PLATE (3 locally-produced items + 3 condiments)

2 Flights

WINE FLIGHTS - \$15

All plates can be paired with a set wine flight of three 2 oz tasters

Mead Flight - \$15

Three tasters of local Mead Wine, from Tugwell Creek Honey Farm and Meadery

NON ALCOHOLIC FLIGHTS - \$6

Not Drinking? Enjoy the flight experience with our Salt Specialty Fizz flavoured with Giffard syrup

3 More

SEASONAL SALAD - \$11

Ask your server about our feature salad

DESSERT - \$8

Check the chalkboard for our current selection of desserts

Beverages

SALT'S SPECIALTY FIZZ - \$3.5

made with sparkling mineral water & Giffard syrup

- * Lemon
- * Cherry Plum
- * Mango
- * Fig
- * Blood Orange
- * Blackberry
- * Pink Grapefruit

Philip's Soda Works - \$3

- * Sparkmouth Ginger Ale
- * Intergalactic Root Beer
- * Dare Devil Orange Cream Soda

SAN PELLEGRINO (750ml) - \$6

3 COURSE MENU - \$29

FIRST COURSE:

Daily Meat or Daily Cheese or Daily Salad

SECOND COURSE:

Butcher Plate or Cheese Monger Plate or Canada Plate

THIRD COURSE:

Your choice of feature desserts - check our chalkboard or ask your server.

* Add 3 course wine pairing for \$25*

