

# Glass Pours



## BUBBLE

CRISTALINO Rose Brut Cava NV, *Penedes, Spain*  
 BASTIANICH Flor Prosecco NV, *Valdobbiadene, Italy*  
 SUMAC RIDGE 'Steller's Jay' Brut '06, *Okanagan Valley, BC*

## SHERRY

GONZALEZ BYASS Palomino Fino "Tio Pepe", *Jerez, Spain*  
 ALVEAR Fino, *Montilla Morilles, Spain*  
 ALVEAR CB Fino (PX), *Montilla Morilles, Spain*  
 ALVEAR Capataz Fino, *Montilla Morilles, Spain*  
 LUSTAU Manzanilla Papirusa, *San Lucar de Barremeda, Spain*  
 HIDALGO 'La Gitana' Manzanilla, *San Lucar de Barremeda, Spain*  
 OSBORNE Fino Quinta, *Jerez, Spain*  
 HIDALGO Fino Classico, *San Lucar de Barremeda, Spain*  
 ALVEAR Fino en Rama (PX) 04, *Montilla Morilles, Spain*  
 ALVEAR Amontillado, *Montilla Morilles, Spain*  
 ALVEAR 'Carlos VII' Amontillado, *Montilla Morilles, Spain*  
 HIDALGO Amontillado Napoleon Seco, *San Lucar de Barremeda, Spain*  
 ALVEAR Cream, *Montilla Morilles, Spain*  
 LUSTAU Deluxe Cream 'Capataz Andres', *Jerez, Spain*  
 GONZALEZ BYASS Nutty Solera Oloroso, *San Lucar de Barremeda, Spain*  
 LUSTAU East India Solera, *Jerez, Spain*  
 HIDALGO Palo Cortado 'Wellington', *San Lucar de Barremeda, Spain*  
 GONZALEZ BYASS 'Apostoles' Rare old Solera Palo Cortado, *Jerez, Spain*  
 ALVEAR Solera 1927 Pedro Ximenez, *Montilla Morilles, Spain*  
 VALDESPINO 'El Candado' Pedro Ximenez, *Jerez, Spain*  
 HIDALGO Pedro Ximenez 'Triana', *San Lucar de Barremeda, Spain*  
 GONZALEZ BYASS 'Noe' Pedro Ximenez Viego, *Jerez, Spain*

Sherry Flight - Try a set flight of (3) 1oz unique styles of Sherry

## SAKE

OSAKE Junmai Ginjo Genshu, *Granville Island, BC*  
 OSAKE Junmai Ginjo Nigori Genshu, *Granville Island, BC*  
 OSAKE Junmai Sparkling Sake, *Granville Island, BC*

## WHITE

ESPERANZA Verdejo/Viura '10, *R.O. Rueda, Spain*  
 TINHORN CREEK Pinot Gris '10, *Oliver, BC*  
 ALAN SCOTT Riesling '06, *Marlborough, New Zealand*  
 BAILLIE-GROHMAN Gewurztraminer '09, *Creston, BC*  
 CHATEAU LA RAME Sauvignon/Semillon '09, *Bordeaux, France*  
 ARGIOLAS 'Costamolino' Vermentino '10, *Sardinia, Italy*  
 BARTIER-SCHOLEFIELD White Blend '10, *Oliver, BC*  
 CHATEAU GAUDRELLE 'Turonien' Chenin Blanc '10, *Vouvray, France*  
 KETTLE VALLEY Viognier '09, *Naramata Bench, BC*  
 BUEHLER Chardonnay '09, *Russian River Valley, California*  
 CHATEAU MUSAR Jeune Blanc '09, *Bekaa Valley, Lebanon*  
 JORGE ORDONEZ 'Botani' Muscat Alexandria '10, *D.O. Sierras De Malaga, Spain*

## PINK

ZORZAL Malbec '09, *Uco Valley, Argentina*  
 PENTAGE Gamay Noir '10, *Okanagan Valley, BC*  
 8TH GENERATION Pinot Meunier '10, *Summerland, BC*  
 CHATEAU MUSAR Cinsault '09, *Bekaa Valley, Lebanon*

## RED

LAUDUN CHUSCLAN 'Les Cotes' Grenache/Cinsault '09, *Rhone Valley, France*  
 TELLUS MARCHE IGT Montepulciano '07, *Rosso Piceno Superiore, Italy*  
 LA FRENZ 'Montage' Shiraz/Merlot/Cabernet '09, *Naramata, BC*  
 PENTAGE Gamay Noir '10, *Okanagan Valley, BC*  
 TINHORN CREEK Cabernet Franc '09, *Oliver, BC*  
 CAMELBACK Sangiovese/Shiraz '09, *Heathcote, Australia*  
 LOS FRAILES 'Bilogia' Monastrell/Tempranillo '06, *Valencia, Spain*  
 SOTTANO Malbec '08, *Mendoza, Argentina*  
 KETTLE VALLEY Cabernet/Merlot '08, *Naramata Bench, BC*  
 CASSINI Syrah '09, *Golden Mile Bench, BC*  
 QUAILS' GATE Old Vines Foch '08, *Okanagan Valley, BC*  
 VIRIDIAN Pinot Noir '07, *Willamette Valley, Oregon*

## SWEET

ROCKY CREEK Wild Blackberry '08, *Cowichan Bay, BC*  
 QUADY 'Elysium' Black Muscat '09, *Madera, California*  
 QUADY 'Essensia' Orange Muscat '09, *Madera, California*  
 GEHRINGER BROTHERS Late Harvest Riesling '09, *Okanagan Valley, BC*  
 POPLAR GROVE Late Harvest Riesling '09, *Okanagan Valley, BC*  
 TAYLOR White Port, *Douro, Portugal*  
 GRAHAM'S LBV Port '06, *Douro, Portugal*  
 WARRE'S Otima 10yr Tawny Port, *Douro, Portugal*  
 KETTLE VALLEY 'Starboard', *Naramata Bench, BC*  
 BURROWING OWL 'Coruja' Port, *Oliver, BC*

GLASS BOTTLE 2 OZ

8 39 3.5  
 10 54 5  
 12 59 6

2 OZ BOTTLE

5  
 5  
 5  
 7 55  
 6  
 7 45

5  
 5  
 9  
 5  
 12  
 8  
 5  
 7  
 6  
 9  
 13  
 15  
 14  
 6  
 8  
 15

2 OZ BOTTLE

10  
 10  
 65

GLASS BOTTLE 2 OZ

9 45 4  
 10 45 4  
 11 55 5.5  
 11 55 5.5  
 11 55 5.5  
 12 59 6  
 12 59 6  
 13 65 6.5  
 13 65 6.5  
 14 69 7  
 14 69 7  
 14 69 7

GLASS BOTTLE 2 OZ

8 40 4  
 10 49 4.5  
 11 55 5  
 14 69 6.5

GLASS BOTTLE 2 OZ

8 40 4  
 10 49 5  
 10 49 5  
 10 49 5  
 11 54 5.5  
 12 59 6  
 12 59 6  
 13 68 6.5  
 13 68 6.5  
 13 68 6.5  
 14 69 7  
 14 69 7

2 OZ BOTTLE

7 43  
 7 43  
 7  
 6 49  
 10  
 5  
 6 55  
 9.5  
 8  
 11

## Answers to Frequently Asked Questions...

~ Salt opened for business in the summer of 2006.

~ There is no official record of why it's called Blood Alley. Theories involve a Butcher Shop on the Carrall end in the 1960s, public executions occurring here late -19th century & it being a notorious rough and tumble district since Vancouver's inception.

~ There are over 175 wineries in BC, growing over 60 varietals from Rieslings & Chardonnays to Pinot Noirs and Syrahs.

~ Yep, that is our only entrance!

## Bottles



### BUBBLE

MANOIR DE LA TETE ROUGE Rose Brut, *Saumur, France* 80  
 ALASIA Spumante Brut '99, *Piemonte, Italy* 80  
 VEUVE CLICQUOT PONSARDIN Brut NV, *Reims, France* 1/2 bottle 105  
 DE VENOGE 'Vin du Paradis' NV, *Epernay, France* 160  
 TAITTINGER, Brut NV, *Reims, France* 180

### WHITE

SPERLING Old Vines Riesling '09, *Kelowna, BC* 80  
 DOMAINE DE LA SARAZINIERE Macon Bussieres '08, *Macon, France* 80  
 TRUCHARD Roussanne '07, *Napa Valley, California* 90  
 SPENCER ROLOSON Viognier '06, *Knights Valley, California* 90  
 HENDRY Albarino '08, *Napa Valley, California* 95  
 KRUGER-RUMPF Pinot Blanc '09, *Nahe, Germany* 95  
 GREYWACKE WILD Sauvignon Blanc '09, *Marlborough, New Zealand* 100  
 JEAN-MARC BROCARD, 1er Cru Chablis 'Montmains' '06, *Chablis, France* 110  
 DOMAINE OSTERTAG Riesling Heissenberg '04, *Alsace, France* 130  
 R. LOPEZ DE HEREDIA VINA TONDONIA Rioja Blanca '92, *Rioja, Spain* 150  
 CHATEAU BELLE-RIVE 'Quarts de Chaume' '03, *Loire Valley, France* 160  
 KISTLER 'Les Noisetiers' Chardonnay '06, *Sonoma Coast, California* 220

### RED

JOIE 'PTG' Pinot Noir/Gamay Noir '09, *Okanagan Valley, BC* 80  
 ALVARO PALACIOS 'Petalos' Mencia '08, *Bierzo, Spain* 80  
 ABBAYE de SYLVA PLANA Syrah/Grenache/Mouv. '04, *Faugeres, France* 80  
 DOMAINE TISSOT 'Arbois' Poulsard '05, *Jura, France* 85  
 CUVAISSON, Pinot Noir '06, *Carneros, California* 90  
 CUVELIER LOS ANDES Malbec/Cabernet, *Mendoza, Argentina* 90  
 CHATEAU HAUT-VIGNEAU Cabernet/Merlot '08, *Bordeaux, France* 95  
 ROCCHÉ COSTAMAGNA Barbera d'Alba '06/'07, *Piedmont, Italy* 95  
 CHATEAU DE FERRAND Merlot '04, *St Emilion, France* 110  
 OSOYOOS LAROSE 'Le Grand Vin' '06, *Okanagan Valley, BC* 125  
 GROTH Cabernet Sauvignon '03, *Napa Valley, California* 225  
 MARRONE Pichemej Barolo '01, *La Morra, Italy* 250

### SWEET (1/2 bottle's)

DE BORTOLI 'Noble One' Botrytis Semillon '07, *NSW, Australia* 75  
 PENTAGE 'Slow Vineyards' Icewine '07, *Okanagan Valley, BC* 95  
 BEN RYE Passito di Pantelleria '06, *Sicily, Italy* 100  
 CHATEAU LOUPIAC-GAUDIET Sem/Sauv Blanc '03, *Bordeaux, France* 100  
 CHATEAU LA TOUR BLANCHE 1er Cru '05, *Sauternes, France* 110  
 GRAHAM'S Vintage Port '97, *Douro, Portugal* 120

## Beer & Spirits



PHOENIX Gold Lager, *Victoria, BC* 341 ml 7  
 PYRAMID Apricot Wheat Ale, *Seattle, Washington* 355 ml 8  
 SIERRA NEVADA Pale Ale, *Chico, California* 355 ml 9  
 ST AMBROISE Oatmeal Stout, *Montreal, PQ* 341 ml 7  
 DRIFTWOOD 'Farmhand' Ale, *Victoria, BC* 650 ml 13  
 RUSSELL 'Blood Alley Bitter', *Surrey, BC* 650 ml 15  
 LIGHTHOUSE 'Deckhand' Saison, *Victoria, BC* 650 ml 16  
 ORCHARD HILL 'Red Roof' Apple Cider, *Oliver, BC* 355 ml 9.5

REDBREAST 12 year whiskey, *Cork, Ireland* 8  
 BUFFALO TRACE Bourbon whiskey, *Frankfort, Kentucky* 8  
 HIGHLAND PARK 12 year whiskey, *Orkney, Scotland* 10  
 ARDBEG 10 year whisky, *Islay, Scotland* 9

\*\* There's plenty more where these came from. Feel free to ask.

\*\*\* A 17% gratuity will be added to parties of 10 or more.

SALT  
TASTING ROOM





# 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.

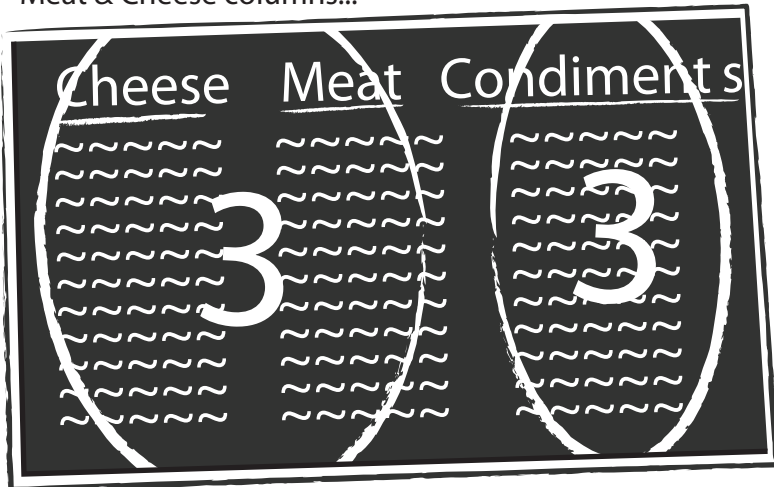
## 1 How to build your own Tasting Plate using our chalkboard menu...

### 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



### 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.

## Meat & Cheese

### TASTING PLATE

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

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)
- BEST OF BC PLATE (3 locally-produced items + 3 condiments)

### WINE FLIGHTS

All Plates can be paired with a set wine flight  
Three 2 oz tasters for an extra \$15

## More

**ARUGULA & FENNEL SALAD**  
pickled shallots, lemon vinaigrette

**ROASTED GOLDEN BEETS & BASIL SALAD**  
sherry vinaigrette

**HOUSE MADE TERRINE**  
Check the chalkboard for our current selection

**DESSERT**  
Check the chalkboard for our current selection of desserts

## Full Three Course Meal

**FIRST COURSE:**  
Choice of Roasted Beet Salad or Arugula Salad

**SECOND COURSE:**  
Butcher Plate or Cheese Monger Plate or the Best of BC Plate

**THIRD COURSE:**  
Choice of dessert selection from our chalkboard  
All desserts are made fresh from our very own bakery

## Beverages

15	SALT'S SPECIALTY FIZZ made with sparkling mineral water & Giffard syrup	3.5
	SAN PELLEGRINO	6
	BOYLAN'S ORIGINAL SODAS	3
15	-Cane Cola -Ginger Ale -Birch Beer -Diet Cane Cola	
	STUMPTOWN COFFEE	
	Espresso	2.7
	Americano	2.7
	Cappuccino	3.8
	Latte	3.8
	Extra Shot	1
	THE TEA GUY	3
7.5	Organic Loose Leaf Tea -Irish Breakfast -Earl Grey -Camomile	
7.5	-Peppermint -Green Tea	
8.5		

## Lunch (from noon-5:00pm daily)

	GRILLED CHEESE SANDWICH A daily special, built from our selection of artisan cheeses, served with a small soup and small salad	12
28	TOASTED SANDWICH A daily special, built from our selection of artisan cheeses and locally produced meats, served with a small soup and small salad	12

