

# Glass Pours



## BUBBLE

FAZI BATTAGLIA Brut Spumante, *Marche, Italy*  
 BLASON DE BOURGOGNE Crémant Brut Reserve, *Burgundy, France*  
 DOMAINE CHANDON Blanc de Noirs, *California*  
 VEUVE DE VERNAY Brut Rosé, *France*

## SHERRY

GONZALEZ BYASS Palomino Fino "Tio Pepe", *Jerez, Spain*  
 ALVEAR'S Fino, *Montilla Morilles, Spain*  
 GONZALEZ BYASS "El Rocio" Manzanilla, *Sanlucar de Barrameda, Spain*  
 LUSTAU Manzanilla Pasada "Almacenista", *Sanlucar de Barrameda, Spain*  
 ALVEAR'S Capataz Fino (PX), *Montilla Morilles, Spain*  
 ALVEAR'S Fino en Rama (PX) 04, *Montilla Morilles, Spain*  
 LUSTAU Palo Cortado 'Peninsula', *Jerez, Spain*  
 ALVEAR'S Amontillado, *Montilla Morilles, Spain*  
 LUSTAU Dry Amontillado 'Los Arcos', *Jerez, Spain*  
 LUSTAU Dry Oloroso "Don Nuño", *Jerez, Spain*  
 WILLIAMS & HUMBERT Oloroso "Walnut Brown", *Jerez, Spain*  
 LUSTAU Pedro Ximenez 'San Emilio', *Jerez, Spain*  
 LUSTAU East India Solera, *Jerez, Spain*  
 ALVEAR'S Solera 1927 Pedro Ximenez, *Montilla Morilles, Spain*  
 VALDESPINO "El Candado" Pedro Ximenez, *Jerez, Spain*  
 Sherry Flight - Try a set flight of 3 unique styles of Sherry  
 ...add a side of Basque olives or Marcona almonds

## SAKE

SAKE ONE 'Moonstone' Raspberry, *Oregon, US*  
 WIND WATER MAN Junmai Ginjo, *Kanazawa, Japan*

## WHITE

PROTOCOLO Blanco 07, *Villarta, Spain*  
 BODEGAS BORSAO Macabeo 07, *Campo de Borja, Spain*  
 RIPPON 'Jeunesse' Young Vines Riesling 06, *Central Otago, New Zealand*  
 LA STELLA Pinot Grigio 08, *Osoyoos, BC*  
 MARTIN ARNDORFER "Strasser Weinberge" Grüner Veltliner 06, *Kamptal, Austria*  
 ROAD 13 Old Vines Chenin Blanc 08, *Okanagan Valley, BC*  
 SCHLUMBERGER 'LES PRINCES ABBES' Pinot Gris 05, *Alsace, France*  
 HEGGIES VINEYARD Chardonnay 07, *Eden Valley, Australia*  
 POGGIO AL TOSORO 'SOLOSOLE' Vermentino 07, *Tuscany, Italy*  
 TRUCHARD Roussanne 06, *Carneros, California*  
 LA TUNELLA "Campo Marzio" 06, *Friuli, Italy*

## PINK

MOULIN DE GASSAC 'Guilhem' Syrah Grenache 07, *Languedoc, France*  
 LA STELLA 'Lastellina' Merlot 08, *Osoyoos, BC*  
 DOMAINE LAFOND Roc-Epine Tavel 07, *Southern Rhône, France*  
 RIVERA Castel Del Monte (Bombino Nero) 08, *Puglia, Italy*

## RED

DELTA Pinot Noir 06, *Marlborough, New Zealand*  
 CASTEL NOVO Rosso di Montalcino 03, *Montalcino, Italy*  
 STORKS' TOWER Tempranillo-Shiraz 06, *Castilla y León, Spain*  
 FAIRVIEW CELLARS Cabernet Sauvignon 06, *Oliver, BC*  
 RENATO FENOCCHIO "Elena" Barbera d'Alba 06, *Piedmont, Italy*  
 POPLAR GROVE Syrah 05, *Okanagan Valley, BC*  
 CANNONBALL Cabernet Sauvignon 06, *Sonoma, California*  
 ALAJA Monastrell/Cabernet 08, *Jumilla, Spain*  
 OROFINO "Beleza" 07, *Similkameen Valley, BC*  
 CAT AMONGST THE PIGEONS Shiraz Grenache 08, *Barossa Valley, Australia*

## SWEET

BONTERRA Muscat 06, *Lake County, California*  
 KETTLE VALLEY Starboard, *Okanagan Valley, BC*  
 WARRE'S Tawny Port "Otima" 10 year old, *Douro, Portugal*  
 ELEPHANT ISLAND Crab Apple Wine 08, *Naramata, BC*  
 BEN RYÉ Passito di Pantelleria DOC (Muscat) 06, *Sicily, Italy*  
 PENTÂGE "Slow Vineyards" Icewine 07, *Okanagan Valley, BC*  
 CHÂTEAU PAJZOS Tokaji Aszu 5 Puttonyos 99, *Hungary*  
 DE BORTOLI "Noble One" Botrytis Semillon 06, *New South Wales, Australia*  
 QUINTA DE LA ROSA LBV Estate 03, *Pinhao, Portugal*

# Beer & Spirits

## BOTTLED BEER

KIRIN ICHIBAN, *Japan* 355 ml 5.5  
 GORDON BIERSCHE Mäzen, *San Jose, California* 355 ml 6  
 CZECHVAR Lager, *Czech Republic* 500 ml 8  
 DRIFTWOOD Farmhand Ale, *Victoria, BC* 650 ml 9  
 COOPERS Original Pale Ale, *South Australia, Australia* 375 ml 8  
 WELLS BOMBARDIER Premium Ale, *Bedford, England* 500 ml 7  
 DRIFTWOOD Blackstone Porter, *Victoria, BC* 650 ml 9.5  
 UNIBROUÉ Éphémère Apple, *Chambly, Quebec* 750 ml 10  
 ORCHARD HILL "Red Roof" Apple Cider, *Oliver, BC* 500 ml 12



# Bottles



## BUBBLE

DE VENOGÉ Brut Rosé nv, *Epernay, France* ½ bottle 64  
 POL ROGER Brut 98/99, *Epernay, France* 135

## Salt Happenings...

### Salt Cellar Series: Oyama Sausage Co. & Vista D'oro

January 18th at 7:00 pm Tickets are \$40 + taxes and gratuity.

~Dedicated to providing an ultimate agritourism experience, Vista D'oro Farms & Winery grow heritage orchard fruits and culinary herbs – whether it be their flagship D'oro - fortified walnut Wine, a Green Tomato Garam Masala Preserve or a simple pot of fresh Lemon Verbena. They produce various hand-crafted wines using Okanagan grapes, traditional methods and old world values made in small lots on their farm.

~Granville Island's Oyama Sausage Company needs no introduction to BC culinary fans.

From terrines and pâtés to charcuterie and sausage, Oyama is widely respected for their use of pasture raised, heritage breeds, their passion and their artistry.

~Vista D'oro and Oyama have worked with one another many times in the past, and we look forward to them sharing their fare and their stories with us.

## WHITE

JEAN-MARC BROCARD, 1er Cru Chablis "Montmains" 06, *Chablis, France* 74  
 JOIEFARM Reserve Chardonnay 06, *Okanagan Valley, BC* 60  
 DOMAINE OSTERTAG, Riesling Heissenberg 04, *Alsace, France* 100  
 KISTLER "Les Noisetiers" Chardonnay 06, *Sonoma Coast, California* 150  
 CHÂTEAU MUSAR White 99, *Bekaa Valley, Lebanon* 70  
 CHÂTEAU BELLE-RIVE "Quarts de Chaume" 03 (sweet chenin blanc), *Loire, Fr* 120

## RED

CAVE DES VIGNERONS DE BUXY Bourgogne 05, *Burgundy, France* ½ bottle 29  
 CARLTON CELLARS Roads End Pinot Noir 06, *Willamette, Oregon* 130  
 ROUX PÈRE & FILS Pommard 05, *Burgundy, France* 100  
 CHAPOUTIER "La Bernadine" Châteauneuf du Pape 05, *Rhône, France* 95  
 CHÂTEAU MUSAR 00, *Bekaa Valley, Lebanon* 109  
 MARRONE Pichemej Barolo 01, *La Morra, Italy* 150  
 IL MOLINO DI GRACE "Gratius" Toscana 03, *Tuscany, Italy* 115  
 VINA ALICIA "Cuarzo" Petit Verdot 06, *Mendoza Argentina* 135  
 GROTH Oakville Cabernet Sauvignon 05, *Napa Valley, California* 150

## SWEET

GRAHAM'S Vintage Port 97, *Douro, Portugal* ½ bottle 108  
 CHÂTEAU LA TOUR BLANCHE 1er Cru 05, *Sauternes, France* ½ bottle 90  
 PHILIPPE DELESVAUX "Clos de la Guiberderie" 03, *Coteaux du Layon, Fr* 70

## LARGE BOTTLES

JOIE Noble Blend Jeroboam (3L) 07, *Okanagan Valley, BC* 200  
 JOIE Rosé Magnum (1.5L) 07, *Okanagan Valley, BC* 80  
 LAUGHING STOCK Portfolio Dbl Magnum (3L) 05, *Okanagan Valley, BC* 300

## SPIRITS

REDBREAST 12 year whiskey, *Ireland* 7  
 MAKER'S MARK Bourbon whiskey, *Kentucky* 7  
 WOODFORD RESERVE Bourbon whiskey, *Kentucky* 7  
 GLENMORANGIE Nectar d'Or whisky, *Highland, Scotland* 11  
 ISLE OF ARAN Robert Burns Edition whisky, *Arran, Scotland* 9  
 HIGHLAND PARK 12 year whisky, *Orkney, Scotland* 8  
 ARDBEG 10 year whisky, *Islay, Scotland* 9  
 OBAN 14 year whisky, *West Highland, Scotland* 13



\* All wines are organized by from lightest to heaviest (-ish).

\*\* 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.**

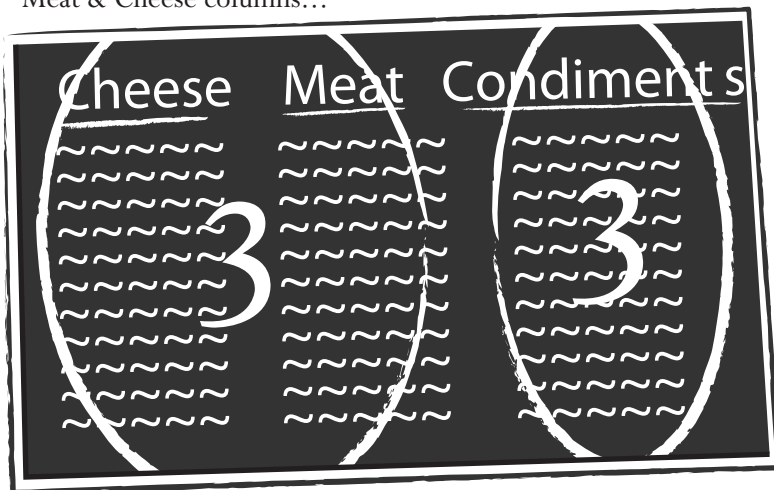
## 1 How to build your own Tasting Plate using our chalkboard menu...

*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 (a mixture of 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. *Non-Alcoholic Flights are also available for \$7.50*

Feel free to add on any extra condiments for \$1 each!

## More

### SHAVED FENNEL SALAD

Topped with French Comté cheese

### MIXED GREENS SALAD

Topped with crumbled blue cheese and dressed with a Lustau PX Sherry vinaigrette

### DESSERT

Check the front chalkboard for our current selection of desserts

## Full 3 Course Meal

### FIRST COURSE:

Your choice of either the Shaved Fennel Salad or a Mixed Greens Salad with Lustau PX Sherry vinegar and crumbled blue cheese

### SECOND COURSE:

Your choice of one of the set Daily Plates. Either the Butcher Plate, the Cheese Monger Plate or the Best of BC Plate.

### THIRD COURSE:

One of the featured desserts from the front chalkboard

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

15 **DAILY SOUP** 7

### GRILLED CHEESE SANDWICH

A daily special, built from our selection of artisan cheeses, served with a small soup and small salad

15 **TOASTED SANDWICH** 12

### TOASTED SANDWICH

A daily special, built from our selection of artisan cheeses and locally produced meats, served with a small soup and small salad

## Beverages

### SALT'S SPECIALTY FIZZ

made with sparkling mineral water & natural syrup in 3 flavours:

- Passionfruit
- Lime
- Blood Orange

3.5

7 **SPARKLING TEA** glass 4.5  
White Jasmine Tea from Golden Star (contains 0.5% Alcohol) bottle 24

7 **SAN PELLEGRINO** 6

8 **BOYLAN'S ORIGINAL SODAS** 3

- Cane Cola
- Ginger Soda
- Birch Beer
- Diet Cane Cola

28 **49TH PARALLEL COFFEE** 2.5  
Espresso 2.5  
Americano 3.5  
Cappuccino 3.5  
Latte 1.5  
Extra Shot 1.5

### URBAN SPICE TEA

- Organic Loose Leaf Tea 3
- English Breakfast
- Earl Grey
- Peacock (Green Blend)
- Peppermint
- Rooibos

**BLOOD ALLEY** SQ