

BY THE GLASS



WINE ON TAP

	GLASS	CARAFE
SEVEN DIRECTIONS Fruitvale Ridge, Cabernet Franc Rosé '16, Okanagan Valley, BC	9	24
MT. BOUCHERIE Merlot, Kelowna BC	9	24

BUBBLE

	GLASS	BOTTLE
VINOSIA Jade, Falanghina, Camania, Italy	12	55
ZANATTA Fantasia Brut, Vancouver Island, BC	12	55

WHITE

	GLASS	CARAFE	BOTTLE
FEUDO MACCARI GRILLO '15, Sicilia, Italy	12	33	55
ESPORÃO Monte Velho Branco, 2015, Alentejo, Portugal	10	27	45
ZANATTA 'Damasco', Vancouver Island, BC	10	27	44
VAN WESTEN VINEYARDS Viognier 2015, Naramata, BC	11	30	52
MONTE DEL FRA Ca Del Magro '13, Verona, Italy	13	36	57
SYNCHROMESH Four Shadows Riesling, Okanagan Falls, BC	12	33	55
URLAR Sauvignon Blanc '16, Gladstone, NZ	14	37	57
COVERT FARMS Roussane Viognier '16, Oliver, BC	10	27	45
CHATEAU DE LA GRAVELLE 'Gorges' Muscadet '12, Loire Valley, FR	12	33	54

PINK

	GLASS	CARAFE	BOTTLE
LE VIEUX PIN Vaila, Pinot Noir Rosé '16, Oliver, BC	13	35	59
IZADI, Larrosa '15, Rioja, Spain	12	33	55

RED

	GLASS	CARAFE	BOTTLE
LA PURSIMA Old Hands Roble '14, Murcia, Spain	11	30	45
MOON CURSER Dolcetto '15, Osoyoos, BC	12	33	55
BORDERTOWN Syrah '14, Osoyoos, BC	13	36	59
GIORGIO & GIANNI Negroamaro '14, Puglia, Italy	10	27	40
SIRENS Pinot Noir '14, Similkameen Valley, BC	12	33	55
EX NIHILO Merlot '14, Lake Country, BC	12	33	55
DOMAINE DE L'ARJOLLE EQUILIBRE Merlot-Cabernet '15, Languedoc, FR	12	33	55
SKAHA VINEYARDS Cabernet Franc '14, Okanagan, BC	12	33	54
CANTINE LUNAE BOSONI Auxoi '13, Liguria, Italy	13	36	59

SHERRY

	2oz	FLIGHT
HIDALGO LA GITANA 'Hidalgo Clasica' Fino, Jerez, Spain	7	*
HIDALGO LA GITANA Manzanilla en rama, Sanlúcar de Barrameda, Spain	8	*
HIDALGO LA GITANA 'Napoleon' Amontillado, Sanlúcar de Barrameda, Spain	9	*
AECOVI 'Mira La Mar' Amontillado, Jerez, Spain	8	*
HIDALGO LA GITANA Medium Dry Sherry, Sanlúcar de Barrameda, Spain	8	*
WILLIAMS & HUMBERT Dry Sack Medium Sherry, Jerez, Spain	7	*
ALVEAR 'Asuncion' Oloroso, Montilla Moriles, Spain	11	*
HIDALGO LA GITANA 'Faraon' Oloroso, Sanlúcar de Barrameda, Spain	8	*
LUSTAU East India Solera, Jerez, Spain	11	*
ALVEAR PEDRO XIMENEZ Solera 1927, Montilla-Moriles, Spain	14	-

MEAD

	GLASS	2oz
HARVEST MELOMEL Tugwell Creek '15, Sooke, BC	8	5
SOLSTICE METHEGLIN Tugwell Creek '15, Sooke, BC	9	5.5
VINTAGE SAC Sweet Fortified Tugwell Creek '13, Sooke, BC	*	12

AFTER DINNER & FORTIFIED WINES

	2oz	FLIGHT
DOMAINE ROLET Macvin Blanc, Arbois, Jura, France	8	*
BEN RYE Passito di Pantelleria '06, Sicily, Italy	13	-
MERRYVALE "Antigua" Muscat, Napa Valley, California	18	-
TAYLOR FLATGATE 10yr Old Tawny, Douro, Portugal	12	-
BLACK SAGE Vintage Pipe, Oliver, BC	11	-
BLANDY'S Duke Of Clarence Madeira, Madeira, Portugal	9	*
QUADY ESSENCIA Orange Muscat, San Joaquin Valley, USA	10	*

FEATURE COCKTAILS



LE PETIT HIBOU – crisp white wine, Lillet Blanc, apple juice	\$13
APEROL SPRITZ – white wine, aperol and soda	\$13
CHERRY FANTASIA – vodka, lemon, cherries and sparkling wine	\$14
PISCO SOUR – pisco, lime juice, sugar syrup, egg white	\$13
TORONTO – Canadian whiskey, Fernet Branca, sugar syrup, angostura bitters	\$14
NEGRONI – gin, Campari, sweet and Cinzano	\$12
OLD FASHIONED – bourbon, sugar, angostura bitters and orange zest	\$14
APHRODITE – sherry, dry vermouth, sweet vermouth, angostura bitters, orange twist	\$12

BY THE BOTTLE



BUBBLE

	BOTTLE
BELLA Keremeos' Single Vineyard Chardonnay '13, (375ml btl) Okanagan Valley, BC	30
RENE GEOFFROY 'Rosé de Saignee' NV, Champagne, France	100
EX NIHILO Sparkling SX Tous Rosé, Okanagan Valley	70
NICOLAS FEUILLATTE Brut Rosé, Champagne, France	135
PIERRE PAILLARD LES PARCELLES Brut Grand Cru, Bouzy, France	120
DE VENOGÉ Cordon Bleu Brut, Champagne, France	145
LE MESNIL Blanc de Blanc Grand Cru Brut, LeMesnil-Sur-Oger, France	125
8TH GENERATION 'Integrity', Frizzante, Okanagan Valley, BC	65

WHITE

	BOTTLE
LAURENZ V. UND SOPHIE Gruner Ventliner '13, Austria	60
LAUGHING STOCK 'Amphora' '14, Viognier, Roussanne, Naramata Bench, BC (500mL bottle)	50
TANTALUS Riesling '15, Okanagan Valley	65
CATAVELA Vino Bianco, Emile-Romange, Italy	65
BERINGER 'Luminus' Chardonnay '12, Napa Valley, USA	80
PENTAGE Roussanne-Marsanne-Viognier '11, Penticton, BC	62
TAHBILK Marsanne, Central Victoria, Australia	50

PINK

CHATEAU MUSAR 'Jeune', Cinsault, '14, Bekaa Valley, Lebanon	65
HAYWIRE Wild Ferment, Rosé, Okanagan Valley, BC	70
CHATEAU DE NAGE Butinage Rosé '16, Costières de Nimes, FR	54

RED

	BOTTLE
EX NIHILO Pinot Noir '14, Okanagan Valley, BC	72
NAGGING DOUBT The Pull '14, Okanagan Valley, BC	70
MOON CURSER Tempranillo '13, Okanagan Valley, BC	70
HAYWIRE Canyonview Vineyard, Pinot Noir '12, Okanagan Valley, BC	68
MAETIERRA 'Atlantis' Mencía '15, Bierzo, Spain	68
CHÂTEAU PESQUIÉ 'Quintessence' '12, Syrah, Grenache, AOC Ventoux, France	90
LOPEZ DE HARO Reserva '10, Rioja, Spain	77
GRANT BURGESS Holy Trinity, GSM '11, Barossa Valley, Australia	95
MOONCURSER Carmenere '15, Okanagan, BC	87

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

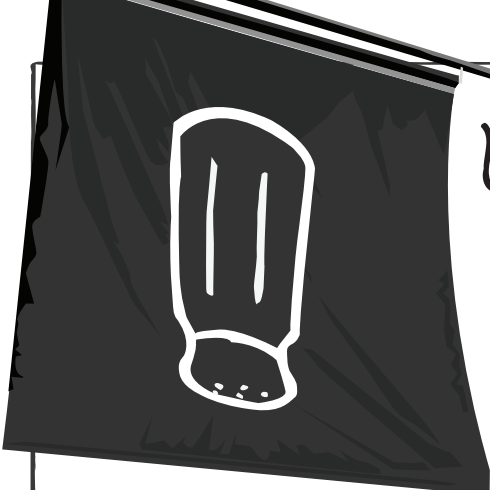
CIDER

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

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, Kibeggan, 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, Frankfurt, Kentucky, USA	1 oz	12
BULLEIT Frontier Bourbon, Lawrenceburg, Indiana	1 oz	8
JEFFERSON'S Ocean Bourbon, Crestwood, Kentucky	1 oz	16

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



Welcome to Salt

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.

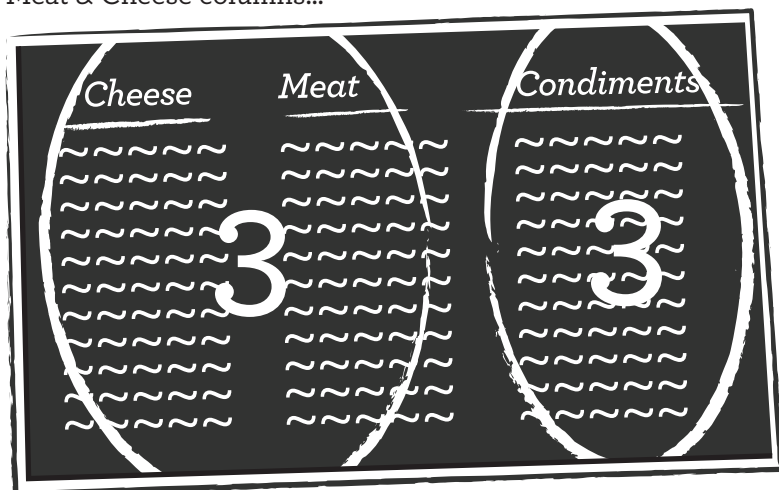
How to build your own Tasting Plate using our chalkboard menu...

First

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

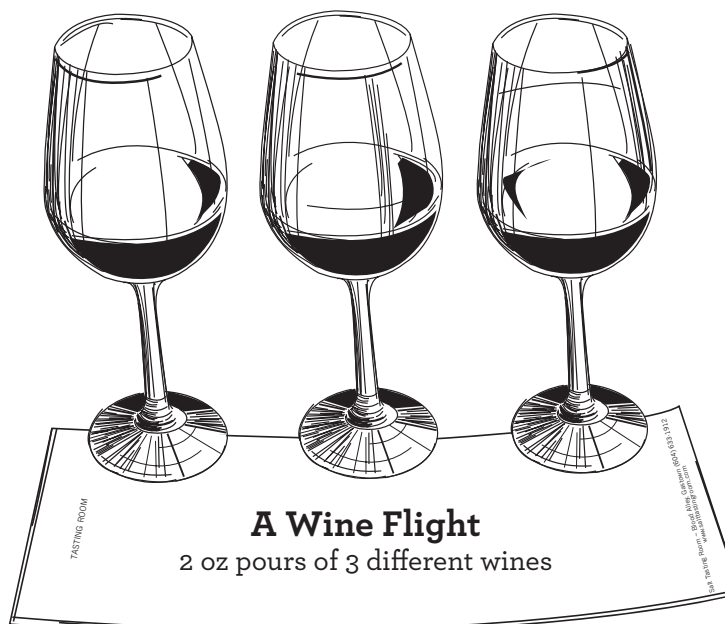
Then

Pick 3 condiments



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.

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)

TARTINES - \$12

openface sandwiches on "Nelson the Seagull" bread

SUMMER - cider glazed squash with spiced pecans and manchego

ITALIANO - Italian plum conserva, gorgonzola and duck confit

SOUPS - \$6

Gazpacho or Chilled pea and mint

SALAD - \$8

spinach, lemon and ginger vinaigrette, cherry tomatoes, red grapes, chèvre, ambrosia apples

TAPAS

marinated white anchovies, fresh herbs, chili flakes - \$4

marinara meatballs - \$5

beef carpaccio - \$12

house blend olives (vegan) - \$5

tomato tapanade bruschetta (vegan) - \$4

medjool dates stuffed with orange zest goats cheese (v) - \$5

terrine with chutney - \$8

salad - Spanish artichoke hearts, piquillo peppers, mixed olives (v) - \$5

3 COURSE MENU

FIRST COURSE

Tapas or Soup or Salad

SECOND COURSE

Tartine or Butcher Plate or Cheese Monger Plate or Canada Plate

THIRD COURSE

Dessert or a nice piece of cheese.

* Add 3 course wine pairing for \$25*

Set Menu
\$29

DESSERT - \$8

DARK CHOCOLATE MOUSSE

cookie crumb

ETON MESS

whipped cream, fruit syrup, broken meringues, fresh fruit

FLIGHTS

WINE FLIGHTS - \$15

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

HAPPY HOUR 3pm to 5pm

BUBBLES

Zanatta Fantasia - \$9

ROSE

Seven Directions Fruitvale Ridge - \$7

WHITE

1st Row Pinot Gris - \$8

Alderlea Bacchus - \$8

RED

Salt Spring Island Millotage - \$8

Giorgio & Gianni Negroamaro - \$8

SHERRY

Hidalgo La Gitana Manzanilla - \$5

Williams & Humbert Dry Sac - \$5

BEER

Kronenbourg 1664 - \$6