

## BY THE GLASS



### SPARKLING

|   | GLASS | BOTTLE |
|---|-------|--------|
| RINALDINI ( <i>Sparkling red</i> ) Pjcol Ross Lamrusco, Emilia-Romagna, Italy | 15    | 69     |
| ZANATTA Fantasia Brut, Vancouver Island, BC                                   | 12    | 55     |
| JEAN BOUDRY Cremant Du Jura, Jura, France                                     | 13    | 57     |
| COVERT FARMS Pétillant Naturel, Pinot Noir, Oliver, BC                        | 13    | 57     |

### WHITE

|   | GLASS | CARAFE | BOTTLE |
|---|-------|--------|--------|
| URLAR Riesling '14 Martinborough, New Zealand               | 14    | 47     | 60     |
| FRANCESCO CIRELLI Trebbiano d'Abruzzo, '16, Italy           | 12    | 41     | 50     |
| KUTATÁS Ortega '15, Saanich, Vancouver Island, BC           | 12    | 39     | 47     |
| SYNCHROMESH Riesling '17, Okanagan Falls, BC                | 11    | 38     | 47     |
| A SUNDAY IN AUGUST Pinot Gris, '17, Similkameen Valley, BC. | 11    | 38     | 47     |
| BOTTEGA WINES Viognier, '16 Osoyoos, BC                     | 11    | 38     | 47     |

### ROSÉ

|  | GLASS | CARAFE | BOTTLE |
|--|-------|--------|--------|
| SEVEN DIRECTIONS Tractor & Vines, Pinot Noir '17, Summerland, BC     | 11    | 36     | 45     |
| KUTATÁS, Sur Lee, Pinot Noir Rosé '15, Saanich, Vancouver Island, BC | 12    | 39     | 47     |

### RED

|  | GLASS | CARAFE | BOTTLE |
|--|-------|--------|--------|
| CHRISTOPHE PACALET Gamay, '16 Beaujolais, France                     | 13    | 42     | 60     |
| P-O BONHOMME Le Telquel, Grolleau, Gamay, Pineau d'Aunis, Loire, FR  | 14    | 46     | 58     |
| CLAUS PRESINGER Puzata Libre, '16 Zweigelt, St. Laurent, Austria     | 15    | 49     | 63     |
| ERIC TEXIER St-Julien en St-Alban '15, Syrah Ardeche, Rhone France   | 15    | 49     | 68     |
| NATALINO DEL PRETE, Nataly, Primitivo del Salento, '15 Puglia, Italy | 14    | 46     | 58     |
| LOCK & WORTH Merlot '17, Naramata Bench, BC                          | 10    | 34     | 39     |
| CLOS SIGUER, Les Camille, '15, Malbec + Tannat Cahors, France        | 15    | 49     | 63     |
| MOON CURSER Dolcetto, '16 Osoyoos, BC                                | 14    | 46     | 58     |

### 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   | *      |
| WILLIAMS & HUMBERT Dry Sack Medium Sherry, Jerez, Spain                | 7   | *      |
| 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 |
|---|-----|--------|
| BEN RYE Passito di Pantelleria '06, Sicily, Italy     | 13  | -      |
| TAYLOR FLATGATE 10yr Old Tawny, Douro, Portugal       | 12  | -      |
| BLACK SAGE Vintage Pipe, Oliver, BC                   | 11  | -      |
| URLAR Noble Riesling, '14, Martinborough, New Zealand | 10  | *      |
| QUADY ESSENCIA Orange Muscat, San Joaquin Valley, USA | 10  | *      |

## FEATURE COCKTAILS



|   |    |
|---|----|
| APEROL SPRITZ – white wine, aperol and soda                                       | 13 |
| RASPBERRY FANTASIA – vodka, lemon, raspberry 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 vermouth  | 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



### SPARKLING

|  | BOTTLE |
|--|--------|
| 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 |
|---|--------|
| LAUGHING STOCK 'Amphora' '14, Viognier, Roussanne, Naramata Bench, BC | 50     |
| TANTALUS Riesling '15, Okanagan Valley, BC                            | 65     |
| LAURENZ V. UND SOPHIE Grüner Ventliner '15, Austria                   | 57     |

### RED

|  | BOTTLE |
|--|--------|
| CATHERINE-PIERRE BRETON Trinch, Cab Franc '15, Loire, FR         | 64     |
| FRANCESCO CIRELLI Montepulciano d'Abruzzo, '16, Italy            | 50     |
| LES DEUX TERRES Vin Nu Rouge, Grenache '15, Ardeche, Rhone FR    | 60     |
| NATALINO DEL PRETE Torre Nova, Negroamaro, Puglia, Italy         | 52     |
| BERNARD BAUDRY Les Granges, Cab Franc '15, Chinon, Loire, France | 59     |

## BEER, CIDER & SPIRITS



### IMPORT

|   |        |   |
|---|--------|---|
| 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 |
| LONGWOOD BREWING, Island Time Lager, Vancouver Island B.C. | 355 ml | 7 |
| 33 ACRES OF NIRVANA Indian Pale Ale, Vancouver, BC         | 355 ml | 8 |

### CIDER

|   |        |    |
|---|--------|----|
| TOD CREEK Craft Cider, Vancouver Island, BC | 473 ml | 8  |
| NOMAD Pinot Noir Barrel, Summerland, BC     | 500 ml | 13 |
| LEFT FIELD Big Dry, Marinette Lake, BC      | 500 ml | 13 |
| LEFT FIELD Pear Dry, Mamette Lake, BC       | 500 ml | 13 |

### SPIRITS

|   |      |    |
|---|------|----|
| JAMESON Irish Whiskey, Dublin, Ireland  | 1 oz | 9  |
| TEELING Irish Whiskey, Teeling Distillery, Dublin, Ireland                          | 1 oz | 15 |
| 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, Scotland | 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.

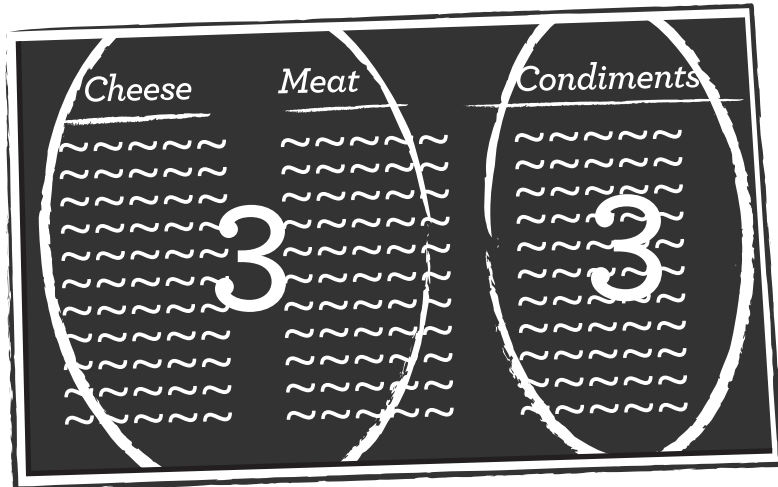
## How to build your own Tasting Plate using our chalkboard menu...

### First

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

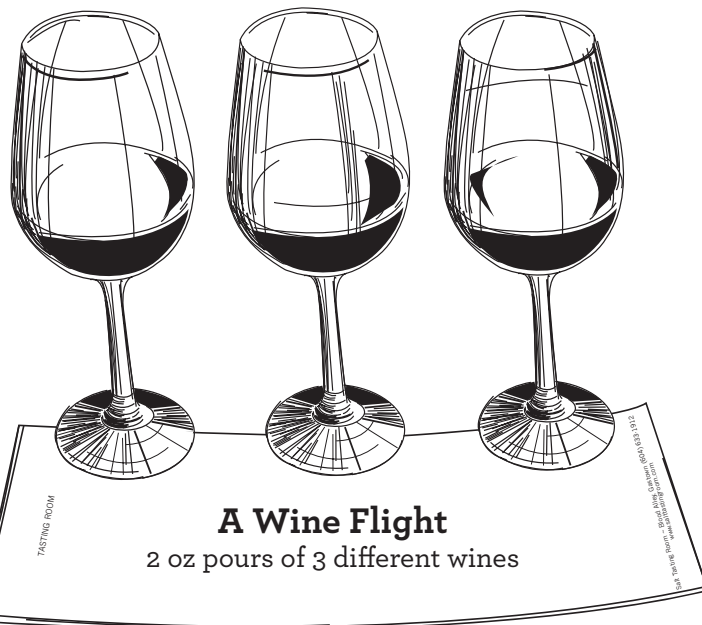
### Then

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  | <p><b>TASTING PLATE - \$16</b><br/>As illustrated above, build a custom plate for yourself; choose 3 items from the meat &amp; cheese selection on the chalkboard, (3 meats, or 3 cheeses, or 2 meats &amp; 1 cheese, or 2 cheeses &amp; 1 meat) then pick 3 condiments to go with them.</p> <p><b>DAILY PLATE - \$16</b><br/><i>Can't decide? Let us do the thinking with Daily Plates:</i></p> <p><b>BUTCHER PLATE</b><br/>(3 meats of our choice + 3 condiments)</p> <p><b>CHEESE MONGER PLATE</b><br/>(3 cheeses of our choice + 3 condiments)</p> <p><b>CANADA PLATE</b><br/>(3 locally-produced items + 3 condiments)</p> | <p><b>SOUPS - \$6</b><br/>ask your server for details</p> <p><b>SALAD - \$8</b><br/>Arugula tossed in a white wine vinaigrette. Served with red grapes, cucumber, walnuts, mint &amp; house pickled radishes,<br/>ADD CHEVRÉ \$2</p> | <p><b>TAPAS</b></p> <p>marinated white anchovies, fresh herbs, chili flakes - \$5</p> <p>marinara meatballs - \$5</p> <p>beef carpaccio - \$12</p> <p>house blend olives (vegan) - \$5</p> <p>tomato tapanade bruschetta (vegan) - \$4</p> <p>medjool dates stuffed with orange zest goats cheese (v) - \$5</p> <p>terrine with chutney - \$8</p> <p>salad - Spanish artichoke hearts, piquillo peppers, mixed olives (v) - \$5</p> |
|   | <p><b>3 COURSE MENU</b></p> <p><b>FIRST COURSE</b><br/>Tapas or Soup or Salad</p> <p><b>SECOND COURSE</b><br/>Butcher Plate or Cheese Monger Plate or Canada Plate</p> <p><b>THIRD COURSE</b><br/>Dessert or a nice piece of cheese.<br/><i>* Add 3 course wine pairing for \$25*</i></p>   | <p>Set Menu<br/><b>\$29</b></p>  | <p><b>DESSERT - \$8</b></p> <p><b>DARK CHOCOLATE MOUSSE</b><br/>cookie crumb</p> <p><b>POIRE BELLE HÉLÈNE</b><br/>dark chocolate sauce, crème anglais &amp; poached pear</p>  |
| <p><b>FLIGHTS</b></p> <p><b>WINE FLIGHTS - \$15</b><br/>All plates can be paired with a set wine flight of three 2oz tasters</p> <p><b>MEAD FLIGHT - \$15</b><br/>Three tasters of local Mead Wine, from Tugwell Creek Honey Farm and Meadery</p> <p><b>NON ALCOHOLIC FLIGHTS - \$6</b><br/>Not Drinking? Enjoy the flight experience with our Salt Specialty Fizz flavoured with Giffard syrup</p> |   |  |   |