

## BY THE GLASS



### SPARKLING

	GLASS	BOTTLE
ZANATTA Fantasia Brut, Vancouver Island, BC	12	55
JEAN BOUDRY Cremant Du Jura, Jura, France	13	57

### WHITE

	GLASS	BOTTLE
ANARCHIST MOUNTAIN Chardonnay '17, Osoyoos, BC	14	60
KUTATÁS Ortega '15, Saanich, Vancouver Island, BC	12	47
SYNCHROMESH Storm Haven Riesling '17, Okanagan Falls, BC	15	68
BOTTEGA WINES Viognier '16, Osoyoos, BC	11	47

### ORANGE + SKIN CONTACT WHITES

	GLASS	BOTTLE
LOUIS-ANTOINE LUYT, Pipeño Blanco, White Blend '16, Bio Bio, Chile 1L	11	67

### ROSÉ

	GLASS	BOTTLE
KUTATÁS Pinot Noir '15, Saanich, Vancouver Island, BC	12	47

### RED

	GLASS	BOTTLE
DAYDREAMER Amelia, Syrah + Viognier '17, Naramta, BC	13	60
TELMO RODRIGUEZ Corriente, Garnacha, Graciano, Tempranillo '15, Rioja Spain	12	52
GLENTERRA Brio, 13 varietal field blend '16, Vancouver Island, BC	12	50
MILAN NESTAREC, Nach, Pinot Noir + Zweigelt '16, Czech Republic 1L	15	70
NICHOL 9 MILE RED, Pinot Noir, St. Laurent '15, Naramata, BC	10	39
ECHO BAY Synoptic, Bordeaux Varietals '15, Okanagan Falls, BC	15	66

### SHERRY

	2oz	FLIGHT
HIDALGO LA GITANA 'Hidalgo Clasica' Fino, Jerez, Spain	7	*
HIDALGO LA GITANA Manzanilla en rama, Sanlucar de Barrameda, Spain	8	*
HIDALGO LA GITANA 'El Tresillo' Amontillado, Jerez, Spain	9	*
WILLIAMS & HUMBERT Dry Sack Medium Sherry, Jerez, Spain	7	*
HIDALGO LA GITANA 'Gobernador' Oloroso, Jerez, 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, Sooke, BC	8	5
SOLSTICE METHEGLIN Tugwell Creek, Sooke, BC	9	5.5
VINTAGE SAC Sweet Fortified Tugwell Creek, 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	-
URLAR Noble Riesling, '14, Martinborough, New Zealand	10	*
SKAHA, Merlot '13, Ice Wine, Okanagan Falls, BC	14	-

## A FEW COCKTAILS



APEROL SPRITZ – white wine, aperol and soda	13
NEGRONI – gin, campari, sweet vermouth	12
OLD FASHIONED – bourbon, sugar, angostura bitters and orange zest	14

## 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
RINALDINI (sparkling red) Pjcol Ross Lamrusco, Emilia-Romagna, Italy	69

### WHITE

	BOTTLE
KUTATÁS Pinot Gris '15, Saanich, Vancouver Island, BC	47
SOTO Y MANRIQUE Tinita Viña, Verdejo '16, Reuda, Spain	60
URLAR Riesling '14 Martinborough, New Zealand	60
DOMAINE DE LA PEPIERE Muscadet Sevre et Maine '17, Loire, France	55

### ROSÉ

	BOTTLE
MERY MELROSE, '17, Merlot, IGP Charentais, France	39

### RED

	BOTTLE
P-O BONHOMME Le Telquel, Grolleau + Gamay + Pineau d' Aunis '15 Loire, France	58
FRANCESCO CIRELLI Montepulciano d'Abruzzo '16, Italy	50
LA STOPPA, Trebbiolo, Barbera, Bonardo '15, Emilia Romagna, Italy	68
LES DEUX TERRES Vin Nu Rouge, Grenache '15, Ardeche, Rhone France	60
CLAUS PRESINGER Puzata Libre, Zweigelt + St. Laurent '16 Austria	63
NATALINO DEL PRETE Torre Nova, Negroamaro '15, Puglia, Italy	52
NATALINO DEL PRETE, Nataly '15, Primitivo del Salento, Puglia, Italy	58
ALPHA BOX & DICE Tarot, Grenache, McLaren Vale, '16 Australia	63
A SUNDAY IN AUGUST Pinot Noir '16, Similkameen Valley, BC.	55

## BEER, CIDER & SPIRITS



### LOCAL

SUPERFLUX, Clour & Shape, India Pale Ale, East Van BC	473 ml	9
BACKCOUNTRY BREWING, WIDOWMAKER, India Pale Ale, Squamish, BC	473 ml	8
FOUR WINDS, Saison, Delta, BC	330 ml	8
LUPPOLO, SERVIE SELVATICA, New Word Sour, East Vancouver, BC	473 ml	8
33 ACRES OF SUNSHINE, French Blanche, Vancouver, BC	355 ml	8
STRATHCONA, Premium Pilsner, East Vancouver BC	355 ml	7
33 ACRES OF DARKNESS, Schwarzbier, Vancouver, BC	355 ml	8
LONGWOOD BREWING, Island Time Lager, Nanaimo, Vancouver Island, BC	355 ml	7
FACULTY BREWING, Citra Pale Ale, East Vancouver BC	473 ml	8
TWIN SAILS, SINGLE WHAMMY, India Pale Ale, Port Moody, BC	473 ml	8
DOAN'S CRAFT BREWING, Rye Stout, East Vancouver BC	473 ml	8

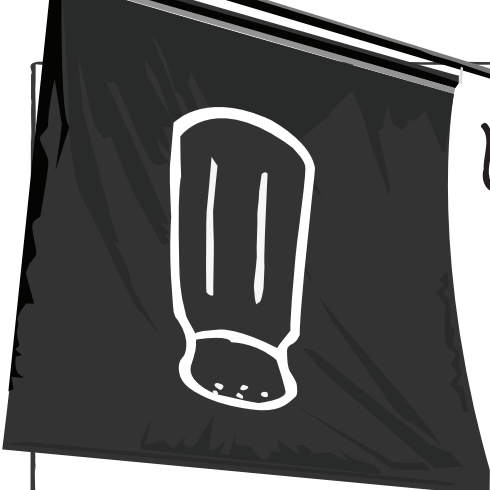
### IMPORT

KRONENBOURG BLANC Wheat, France	355 ml	8
KRONENBOURG 1664 Lager, France	355 ml	8

### CRAFT CIDER

TOD CREEK Craft Cider, Vancouver Island, BC	473 ml	8
TOD CREEK Craft Cider, Bamfield Bound, Vancouver Island, BC	500 ml	13
LEFT FIELD Dry Pear, Marinette Lake, BC	500 ml	13
CEDAR CIDER Dry Pear, Hazelmere, BC	500 ml	13
TOD CREEK The Barkley Vancouver Island, BC	500 ml	13

\* 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.

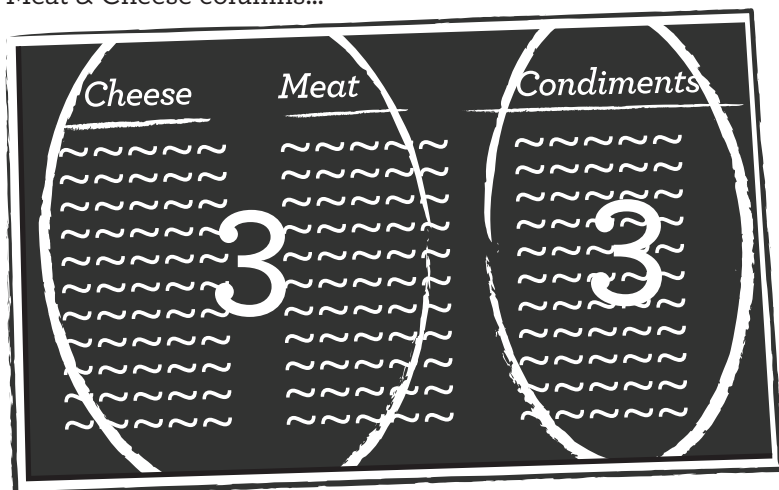
## How to build your own Tasting Plate using our chalkboard menu...

### First

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

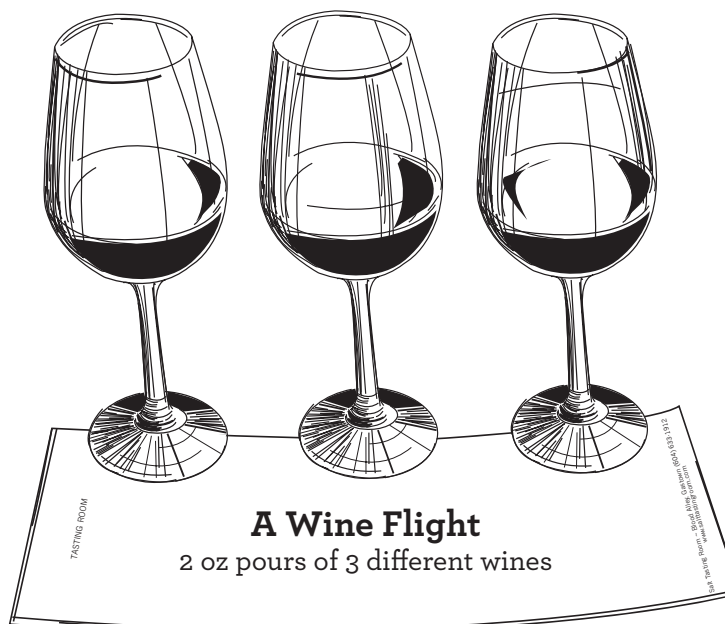
### Then

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)

## TAPAS & SALAD

marinated white **anchovies**, fresh herbs, chili flakes - \$5

**carpaccio of bresaola** - \$12

house blend **olives** (vegan) - \$5

**bruschetta** (can be vegan) - \$5

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

wedge **salad**, aioli, croutons, grated parm (v) \$8

## 3 COURSE MENU

### FIRST COURSE

Tapas or Salad

### SECOND COURSE

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**

## 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 in Sooke, BC

### NON ALCOHOLIC FLIGHTS - \$6

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

## DESSERT - \$7

### DARK CHOCOLATE MOUSSE

rich chocolate, cookie crumb base

### ETON MESS

crunchy meringue, freshly whipped cream, wine poached berries, Salt's twist on the classic Eton dessert