

BY THE GLASS



SPARKLING

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

WHITE

	GLASS	BOTTLE
ANARCHIST MOUNTAIN Chardonnay '17, Osoyoos, BC	14	60
URLAR Select Parcels, Sauvignon Blanc '15, Martinborough, New Zealand	15	67
KUTATÁS Ortega '15, Saanich, Vancouver Island, BC	12	47
SYNCHROMESH Storm Haven Riesling '17, Okanagan Falls, BC	15	68
OROFINO, Hendsbee Vineyard Riesling '16, Similkameen Valley, BC.	10	38
BOTTEGA WINES Viognier '16, Osoyoos, BC	12	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	14	60
MILAN NESTAREC, Nach, Pinot Noir + Zweigelt '16, Czech Republic 1L	13	79
LOUIS-ANTOINE LUYT, Pipeño Santa Juana, Pais '16, Maule, Chile 1L	11	67
ALPHA BOX & DICE Tarot, Grenache, McLaren Vale, '16 Australia	15	63
NICHOL 9 MILE RED, Pinot Noir, St. Laurent '15, Naramata, BC	11	43
LA STOPPA, Trebbiolo, Barbera, Bonardo '15, Emilia Romagna, Italy	15	68
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	12	*

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
TAYLOR FLADGATE 10yr Old Tawny, Douro, Portugal	12	*
URLAR Noble Riesling, '14, Martinborough, New Zealand	10	*
SKAHA, Merlot '13, Ice Wine, Okanagan Falls, BC	14	-
GONZALEZ BYASS, Nutty Solera, Jerez, Spain	8	*
GONZALEZ BYASS, Noe 30 year, Pedro Ximenez, Jerez, Spain	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, Le Mesnil-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
TERRES DORES, Moulin A Vent, Gamay. '16, Beaujolais, France	80
NICHOL, Old Vines Syrah, '15, Naramata, BC	55
LES DEUX TERRES Vin Nu Rouge, Grenache '15, Ardeche, Rhone France	60
A SUNDAY IN AUGUST Pinot Noir '16, Similkameen Valley, BC.	55
GLENTERRA Brio, 13 varietal field blend '16, Vancouver Island, BC	50

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, SERIE SELVATICA, Tart Wild Sour with Plums East Vancouver, BC	473 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

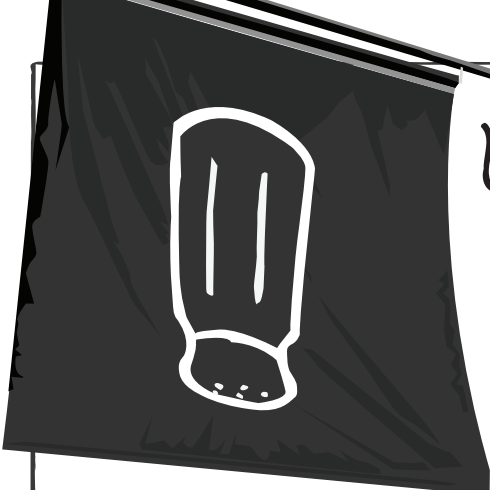
IMPORT

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
CEDAR CIDER Dry Pear, Hazelmere, BC	500	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.

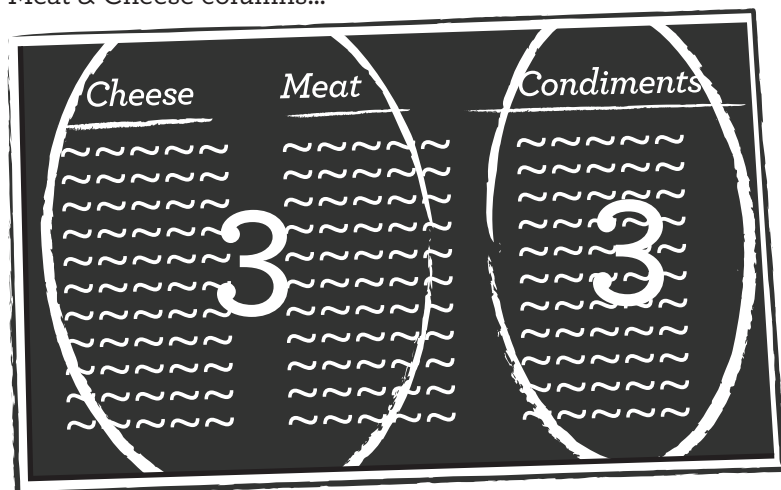
How to build your own Tasting Plate using our chalkboard menu...

First

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

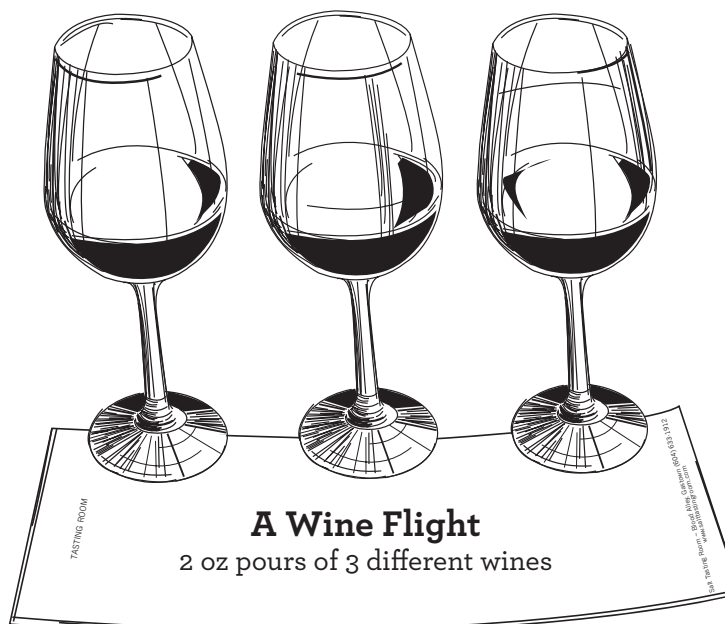
Then

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)

SHERRY PLATE

(3 international 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

SHERRY FLIGHT - \$15

Three tasters of thoughtfully chosen Sherries

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

EGGNOG CHEESECAKE

Digestive biscuit base, eggnog, rum, fresh berries.