

BY THE GLASS



SPARKLING

	GLASS	BOTTLE
ZANATTA Fantasia Brut, <i>Vancouver Island, BC</i>	12	55
BLUE MOUNTAIN Gold Label Brut, <i>Okanagan Falls, BC</i>	14	60

WHITE

	GLASS	BOTTLE
ANARCHIST Chardonnay '16, <i>Osoyoos, BC</i>	14	60
URLAR Select Parcels, Sauvignon Blanc '15, <i>Martinborough, New Zealand</i>	15	67
KUTATÁS Ortega '15, <i>Saanich, Vancouver Island, BC</i>	12	47
BOTTEGA WINES Viognier '16, <i>Osoyoos, BC</i>	11	47
OROFINO, Hendsbee Vineyard Riesling '16, <i>Similkameen Valley, BC</i>	10	38
DOMAINE DE LA PEPIERE Muscadet Sevre et Maine '17, <i>Loire, France</i>	14	55

ORANGE + SKIN CONTACT WHITES

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

ROSÉ

	GLASS	BOTTLE
KUTATÁS Pinot Noir '15, <i>Saanich, Vancouver Island, BC</i>	12	47

RED

	GLASS	BOTTLE
DAYDREAMER Amelia, Syrah + Viognier '17, <i>Naramta, BC</i>	14	60
CATHERINE-PIERRE BRETON Trinch '15, Cab Franc <i>Loire, FR</i>	15	64
TELMO RODRIGUEZ Corriente, Garnacha, Graciano, Tempranillo '15, <i>Rioja Spain</i>	12	52
ALPHA BOX & DICE Tarot, Grenache, <i>Mclaren Vale, '16 Australia</i>	15	63
NICHOL 9 MILE RED, Pinot Noir, St. Laurent '15, <i>Naramata, BC</i>	11	43
LOUIS-ANTOINE LUYT, Pipeño Santa Juana, Pais '16, <i>Maule, Chile</i> 1L	11	67
ECHO BAY Synoptic, Bordeaux Varietals '15, <i>Okanagan Falls, BC</i>	15	66

SHERRY

	2oz	FLIGHT
HIDALGO LA GITANA 'Hidalgo Clasica' Fino, <i>Jerez, Spain</i>	7	*
HIDALGO LA GITANA Manzanilla en rama, <i>Sanlucar de Barrameda, Spain</i>	8	*
HIDALGO LA GITANA 'El Tresillo' Amontillado, <i>Jerez, Spain</i>	9	*
WILLIAMS & HUMBERT Dry Sack Medium Sherry, <i>Jerez, Spain</i>	7	*
HIDALGO LA GITANA 'Gobernador' Oloroso, <i>Jerez, Spain</i>	8	*
LUSTAU East India Solera, <i>Jerez, Spain</i>	11	*
ALVEAR PEDRO XIMENEZ Solera 1927, <i>Montilla-Moriles, Spain</i>	12	*

MEAD

	GLASS	2oz
HARVEST MELOMEL Tugwell Creek, <i>Sooke, BC</i>	8	5
SOLSTICE METHEGLIN Tugwell Creek, <i>Sooke, BC</i>	9	5.5
VINTAGE SAC Sweet Fortified Tugwell Creek, <i>Sooke, BC</i>	*	12

AFTER DINNER & FORTIFIED WINES

	2oz	FLIGHT
GRAHAM'S 10yr Old Tawny, <i>Douro, Portugal</i>	12	*
URLAR Noble Riesling, '14, <i>Martinborough, New Zealand</i>	10	*
SKAHA, Merlot '13, Ice Wine, <i>Okanagan Falls, BC</i>	14	-
GONZALEZ BYASS, Nutty Solera, <i>Jerez, Spain</i>	8	*
GONZALEZ BYASS, Noe 30 year, Pedro Ximenez, <i>Jerez, Spain</i>	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
CHAMPAGNE LELARGE-PUGEOT, Brut Tradition, <i>Vrigny, France, 375ML</i>	65
NICOLAS FEUILLATTE Brut Rosé, <i>Champagne, France</i>	135
PIERRE PAILLARD LES PARCELLES Brut Grand Cru, <i>Bouzy, France</i>	120
DE VENOGE Cordon Bleu Brut, <i>Champagne, France</i>	145
LE MESNIL Blanc de Blanc, Grand Cru Brut, <i>LeMesnil-Sur-Oger, France</i>	125
RINALDINI (sparkling red) Pjcol Ross Lamrusco, <i>Emilia-Romagna, Italy</i>	69

WHITE

	BOTTLE
KUTATÁS Pinot Gris '17, <i>Saanich, Vancouver Island, BC</i>	47
SHELL, Chardonnay '17, <i>Naramata Bench, BC</i>	60
LAURENT SAILLARD, Lucky You, Sauv Blanc + Chardonnay, <i>Loire Valley, France</i>	80
SYNCHROMESH Storm Haven Riesling '17, <i>Okanagan Falls, BC</i>	68

ROSÉ

	BOTTLE
MERY MELROSE, '17, Merlot, IGP Charentais, <i>France</i>	39

RED

	BOTTLE
LA STOPPA, Trebbiolo, Barbera, Bonardo '15, <i>Emilia Romagna, Italy</i>	68
MILAN NESTAREC, Nach, Pinot Noir + Zweigelt '16, <i>Czech Republic</i> 1L	79
TERRES DORESS, Moulin-A-Vent, Gamay, <i>Beaujolais, France</i>	70
BORDERTOWN, Cab Franc, '16, <i>Osoyoos</i>	55
GRANT BURGESS, Holy Trinity, GSM '11, <i>Barossa Valley, Australia</i>	95

BEER, CIDER & SPIRITS



LOCAL

SUPERFLUX, Clour & Shape, India Pale Ale, <i>East Van BC</i>	473 ml	9
BACKCOUNTRY BREWING, WIDOWMAKER, India Pale Ale, <i>Squamish, BC</i>	473 ml	8
FOUR WINDS, Saison, <i>Delta, BC</i>	330 ml	8
LUPPOLO, SERIE SELVATICA, Tart Wild Sour with Plums <i>East Vancouver, BC</i>	473 ml	8
STRATHCONA, Premium Pilsner, <i>East Vancouver BC</i>	355 ml	7
LONGWOOD BREWING, Island Time Lager, <i>Nanaimo, Vancouver Island, BC</i>	355 ml	7
FACULTY BREWING, Citra Pale Ale, <i>East Vancouver BC</i>	473 ml	8
TWIN SAILS, SINGLE WHAMMY, India Pale Ale, <i>Port Moody, BC</i>	473 ml	8
DOAN'S CRAFT BREWING, Winter Stout, <i>East Vancouver BC</i>	375 ml	8

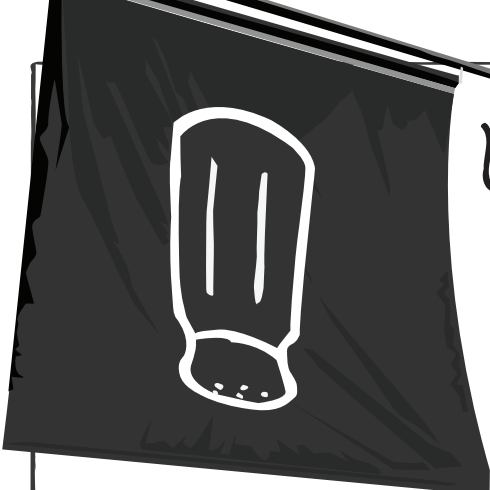
IMPORT

KRONENBOURG BLANC Wheat, <i>France</i>	355	8
KRONENBOURG 1664 Lager, <i>France</i>	355 ml	8

CRAFT CIDER

TOD CREEK Craft Cider, <i>Vancouver Island, BC</i>	473 ml	8
TOD CREEK Craft Cider, Bamfield Bound, <i>Vancouver Island, BC</i>	500 ml	13
CEDAR CIDER Dry Pear, <i>Hazelmere, BC</i>	500	13
TOD CREEK The Barkley <i>Vancouver Island, BC</i>	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.

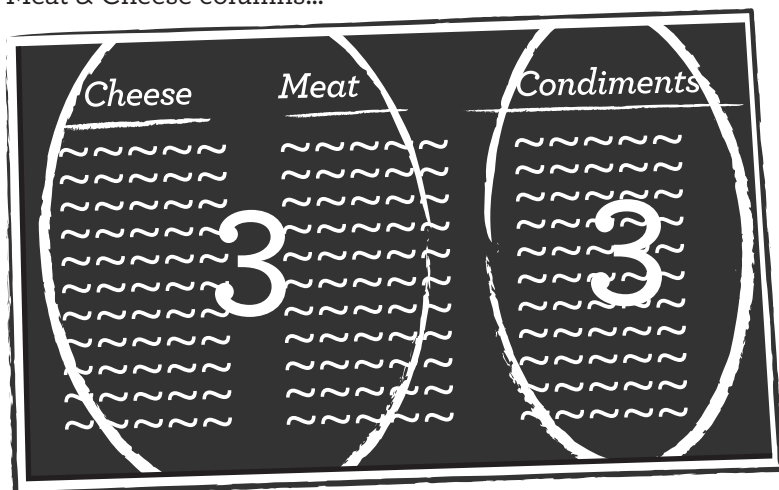
How to build your own Tasting Plate using our chalkboard menu...

First

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

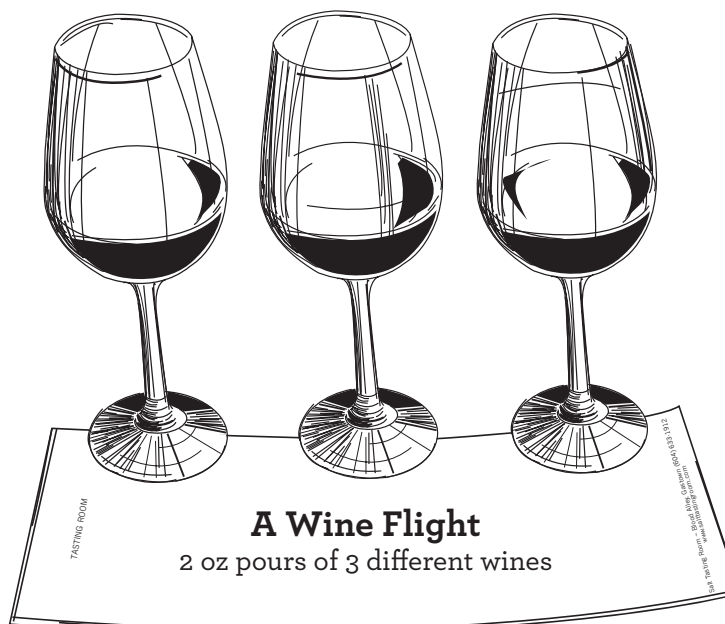
Then

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

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

DESSERT - \$7

DARK CHOCOLATE MOUSSE

rich chocolate, cookie crumb garnish

LEMON PIE

graham cracker crust, lemon curd, vanilla whipped cream, berries and toasted coconut.

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