

# WINE BY THE BOTTLE

## PINOT GRIS & PINOT GRIGIO

750 ml

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<b>MISSION HILL RESERVE</b> <i>Pinot Gris, Okanagan, BC VQA</i> .....	<b>65</b>
<b>TINHORN CREEK</b> <i>Pinot Gris, Okanagan, BC VQA</i> .....	<b>58</b>
<b>KETTLE VALLEY</b> <i>Pinot Gris, Naramata, BC VQA</i> .....	<b>45</b>
<b>ARROWLEAF CELLARS</b> <i>Pinot Gris, Okanagan, BC VQA</i> .....	<b>40</b>
<b>FIVE VINEYARD</b> <i>Pinot Grigio, Okanagan, BC VQA</i> .....	<b>38</b>

## SAUVIGNON BLANC

750 ml

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<b>DUCKHORN</b> <i>North Coast, California, USA</i> .....	<b>97</b>
<b>DOG POINT</b> <i>Marlborough, New Zealand</i> .....	<b>96</b>
<b>KIM CRAWFORD</b> <i>Marlborough, New Zealand</i> .....	<b>58</b>
<b>CAKEBREAD</b> <i>Napa Valley, California, USA</i> .....	<b>124</b>

## GEWÜRZTRAMINER

750 ml

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<b>PFÄFFENHEIM</b> <i>Alsace, France</i> .....	<b>60</b>
<b>TINHORN CREEK</b> <i>Penticton, BC VQA</i> .....	<b>57</b>
<b>PENTAGE FIZZ BLANC</b> <i>Ehrenfelser + Gewurztraminer, Okanagan, BC</i> .....	<b>46</b>

# WINE BY THE BOTTLE

## CHARDONNAY

750 ml

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<b>ROMBAUER</b> <i>Napa Valley, California, USA</i> .....	142
<b>MER SOLEIL RESERVE</b> <i>Santa Lucia, California, USA</i> .....	82
<b>FLOWERS 'SONOMA COAST'</b> <i>Sonoma, California, USA</i> .....	157
<b>WENTE MORNING FOG</b> <i>Livermore Valley, California, USA</i> .....	58
<b>CROWNEST STAHLTANK</b> <i>Unoaked, Similkameen, BC VQA</i> .....	40
<b>BOURGOGNE LOUIS LATOUR</b> <i>Burgundy, France</i> .....	66
<b>RODNEY STRONG</b> <i>California, USA</i> .....	49
<b>CAKEBREAD</b> <i>Napa Valley, California, USA</i> .....	152

## REISLING

750 ml

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<b>SELBACH</b> <i>Mosel, Germany</i> .....	65
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## ROSÉ

750 ml

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<b>GROW WILD RAVISHING</b> <i>Okanagan, BC VQA</i> .....	48
<b>VOLCANIC HILLS</b> <i>Okanagan, BC VQA</i> .....	40
<b>CHÂTEAU MIRAVAL</b> <i>Provence, France</i> .....	88

# WINE BY THE BOTTLE

## PINOT NOIR

750 ml

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<b>DUCK POND</b> <i>Willamette Valley, Oregon, USA</i> .....	91
<b>HANH ESTATE</b> <i>Monterey, California, USA</i> .....	62
<b>SOKOL BLOSSER</b> <i>Willamette Valley, Oregon, USA</i> .....	104
<b>RODNEY STRONG RUSSIAN RIVER</b> <i>Sonoma, California, USA</i> .....	61

## SHIRAZ/SYRAH

750 ml

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<b>THOMAS GOSS</b> <i>Shiraz, McLaren Valley, Australia</i> .....	49
<b>TORBRECK WOODCUTTER'S</b> <i>Shiraz, Barossa Valley, Australia</i> .....	98
<b>BORDERTOWN</b> <i>Syrah, Okanagan, BC VQA</i> .....	55

## CABERNET SAUVIGNON

750 ml

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<b>CAKEBREAD</b> <i>Napa Valley, California, USA</i> .....	252
<b>CANNON BALL</b> <i>California, USA</i> .....	73
<b>BORDERTOWN</b> <i>Okanagan, BC VQA</i> .....	53
<b>RODNEY STRONG</b> <i>Sonoma, California, USA</i> .....	48

# WINE BY THE BOTTLE

## MERLOT

750 ml

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<b>DUCKHORN DECOY</b> <i>California, USA</i> .....	99
<b>STERLING VINTNER'S COLLECTION</b> <i>Sonoma, California, USA</i> .....	48
<b>BORDERTOWN</b> <i>Okanagan, BC VQA</i> .....	42

## MALBEC

750 ml

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<b>ESCORIHUELA 1884 ESTATE GROWN</b> <i>Mendoza, Argentina</i> .....	49
<b>ALAMOS MENDOZA</b> <i>Mendoza, Argentina</i> .....	45
<b>DONA PAULA ESTATE</b> <i>Mendoza, Argentina</i> .....	50
<b>BORDERTOWN</b> <i>Okanagan, BC VQA</i> .....	55
<b>CATENA HIGH MOUNTAIN ESTATE</b> <i>Mendoza, Argentina</i> .....	51

## BLEND

750 ml

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<b>LAKESIDE RESERVE PROVENIR MERITAGE</b> <i>Okanagan, BC VQA</i> .....	72
<b>BORDERTOWN PETIT VERDOT</b> <i>Okanagan, BC VQA</i> .....	55
<b>BRAKEMAN'S SELECT NV</b> <i>Naramata, BC</i> .....	42
<b>ANTINORI TIGNANELLO</b> <i>Sangiovese blend, Tuscany, Italy</i> .....	310

## WINE BY THE BOTTLE

### ZINFANDEL

750 ml

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<b>SEGHESIO</b> <i>Sonoma, California, USA</i> .....	<b>110</b>
<b>KETTLE VALLEY GREAT NORTHERN</b> <i>Similkameen, BC</i> .....	<b>48</b>

### SPARKLING

750 ml

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<b>SEGURA VIUDAS CAVA</b> <i>Brut Rosé, Penedès, Spain</i> .....	<b>48</b>
<b>LA MARCA</b> <i>Rosé Prosecco, Veneto, Italy</i> .....	<b>46</b>
<b>NINO FRANCO DI VALDOBBIADENE</b> <i>Prosecco, Veneto, Italy</i> .....	<b>95</b>
<b>PIPER-HEIDSIECK</b> <i>Cuvée Brut, Champagne, France</i> .....	<b>120</b>
<b>VEUVE CLICQUOT</b> <i>Brut, Champagne, France</i> .....	<b>162</b>

### SHERRY & PORT

3 oz

Btl

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<b>GRAHAM - LATE BOTTLED VINTAGE</b> <i>Port, Duoro Valley, Portugal</i> .....	<b>11</b>	<b>70</b>
<b>GONZALEZ BYASS - NUTTY SOLERA</b> <i>Oloroso Sherry, Andalucia, Spain</i> .....	<b>9</b>	<b>60</b>
<b>ALVEAR SOLERA 1927</b> <i>Pedro, Ximenez Sherry, Andalucia, Spain</i> .....	<b>14</b>	<b>90</b>

## WHITE/SPARKLING BY THE GLASS

	6 oz	9 oz
<b>MONVIN VENETO</b> <i>Pinot Grigio, Veneto, Italy</i> .....	8.75	12.75
<b>KETTLE VALLEY</b> <i>Pinot Gris, Naramata, BC</i> .....	11	15.25
<b>ARROWLEAF CELLARS</b> <i>Pinot Gris, Okanagan, BC</i> .....	9.75	13.75
<b>KIM CRAWFORD</b> <i>Sauvignon Blanc, Marlborough, New Zealand</i> .....	12.50	16.50
<b>RODNEY STRONG</b> <i>Chardonnay, California, USA</i> .....	13.25	17
<b>WENTE MORNING FOG</b> <i>Chardonnay, Livermore Valley, California, USA</i> .....	13.75	17.75
<b>GROW WILD RAVISHING</b> <i>Rosé, Okanagan, BC VQA</i> .....	12	14.95
<b>MONVIN PRODY</b> <i>Prosecco, Veneto, Italy</i> .....	7	–

## RED BY THE GLASS

	6 oz	9 oz
<b>MONVIN VENETO</b> <i>Cabernet Merlot, Veneto, Italy</i> .....	8.75	12.75
<b>RODNEY STRONG, RUSSIAN RIVER</b> <i>Pinot Noir, Sonoma, California USA</i> .....	17	21
<b>THOMAS GOSS</b> <i>Shiraz, McLaren Vale, Australia</i> .....	14.25	18.95
<b>BORDERTOWN</b> <i>Cabernet Sauvignon, Okanagan, BC VQA</i> .....	15.50	19.50
<b>BORDERTOWN</b> <i>Merlot, Okanagan, BC VQA</i> .....	13	17
<b>KETTLE VALLEY</b> <i>Zinfandel, Similkameen, BC</i> .....	13.75	17.75
<b>ALAMOS MENDOZA</b> <i>Malbec, Argentina, Mendoza</i> .....	13.50	17.50

## BEER

### DRAFT

	16 oz	24 oz
<b>HIGH 5</b> <i>Hazy IPA, ABV 7%, Yellow Dog</i> .....	8	13
<b>DREAMBOAT</b> <i>Hazy IPA, ABV 6.3%, The Parkside</i> .....	9	14
<b>SQUIRREL CHASER</b> <i>Hazy Pale Ale, ABV 5.2%, Yellow Dog</i> .....	9	14
<b>USE THE SCHWARZBIER</b> <i>Dark Lager, Five Roads</i> .....	8	13
<b>EVERYDAY</b> <i>Blonde Ale, ABV 4.5%, Farm Country</i> .....	9	14
<b>BUDWEISER</b> <i>Lager, ABV 5%, Labatt</i> .....	8	13
<b>FOUR WINDS</b> <i>Light Lager, ABV 4%, Four Winds</i> .....	8	13
<b>STELLA</b> <i>Lager, ABV 4%, Labatt</i> .....	9	14
<b>DARK SOUR</b> <i>Blueberry + Blackberry,, ABV 10%, Field House</i> .....	10	16
<b>GOLD SOUR</b> <i>Peach + Lemon Zest, ABV 10%, Field House</i> .....	10	16

### BOTTLED *Imported*

<b>PERONI NASTRO</b> <i>Lager, ABV 5.2%, 330 ml, Italy</i> .....	9	
<b>MODELO SPECIAL</b> <i>Pilsner, ABV 4.4%, 355 ml, Mexico</i> .....	9	
<b>HEINEKEN</b> <i>Lager, ABV 5%, 330 ml, Netherlands</i> .....	9	
<b>GUINNESS</b> <i>Stout, ABV 4.2%, 440 ml, Ireland</i> .....	10	
<b>INNIS &amp; GUNN - THE ORIGINAL</b> <i>Amber Ale, ABV 6.6%, 330 ml, United Kingdom</i> .....	8	
<b>KILKENNY</b> <i>Irish Cream Ale, ABV 4.3%, 500 ml, Ireland</i> .....	11	

## BEER

### BOTTLED *Domestic*

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<b>SAPPORO</b> <i>Pilsner, ABV 5%, 440 ml, Canada .....</i>	<b>9</b>
<b>DARK MATTER</b> <i>Dark Lager, ABV 5.3%, 355 ml, BC Canada .....</i>	<b>9</b>
<b>WIDOWMAKER</b> <i>Indian Pale Ale, ABV 6.7%, 473 ml, BC Canada .....</i>	<b>13</b>
<b>BUDWEISER</b> <i>Lager, ABV 5%, 355 ml, Canada .....</i>	<b>8</b>
<b>BUD LIGHT</b> <i>Lager, ABV 4%, 355 ml, Canada .....</i>	<b>8</b>
<b>MOLSON CANADIAN</b> <i>Lager, ABV 5%, 341 ml, Canada .....</i>	<b>8</b>
<b>COORS LIGHT</b> <i>Lager, ABV 4%, 341 ml, Canada .....</i>	<b>8</b>
<b>TRAILBREAKER</b> <i>Pale Ale, ABV 5%, 473 ml, BC Canada .....</i>	<b>14</b>

## CIDERS/COOLERS

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<b>SMIRNOFF ICE</b> <i>Cooler, ABV 5%, 330 ml, Canada .....</i>	<b>9.50</b>
<b>WHITE CLAW</b> <i>Blackberry, Raspberry, or Lime Cooler, ABV 5%, 355 ml, Canada .....</i>	<b>9</b>
<b>GROWERS - Peach or Extra Dry Apple</b> <i>Cider, ABV 5%, 335 ml, Canada .....</i>	<b>9</b>
<b>NO BOATS ON SUNDAY</b> <i>Cider, ABV 5%, 473 ml, BC Canada.....</i>	<b>12</b>



## COFFEE

All our coffees are roasted locally artisan-style and carefully selected by Umbria's assaggiatore to reflect the passion & personality at the heart of Italian style coffee beans.

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<b>LATTE</b> .....	<b>5.50</b>
<b>CAPPUCCINO</b> .....	<b>5.25</b>
<b>FLAT WHITE</b> .....	<b>5.75</b>
<b>AMERICANO</b> .....	<b>4.75</b>
<b>DOUBLE ESPRESSO</b> .....	<b>3.75</b>
<b>SINGLE ESPRESSO</b> .....	<b>2.50</b>
<b>COFFEE</b> .....	<b>4</b>
<b>TEA</b> <i>Ask your server for options</i> .....	<b>4</b>

## SPECIALTY COFFEES

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	<b>1 oz</b>	<b>2 oz</b>
<b>IRISH COFFEE</b> .....	<b>9.75</b>	<b>12.50</b>
<i>Jameson whisky and locally roasted artisan style coffee, topped with whip cream and cinnamon sprinkles</i>		
<b>SPANISH COFFEE</b> .....	<b>9.75</b>	<b>12.50</b>
<i>Kahlua, Triple Sec, locally roasted artisan style coffee with whipped cream</i>		
<b>MONTE CRISTO</b> .....	<b>9.50</b>	<b>12.50</b>
<i>Kahlua, Grand Marnier, locally roasted artisan style coffee, topped with whip cream and cinnamon sprinkles</i>		
<b>BLUEBERRY TEA</b> 1.5 oz .....		<b>10.50</b>
<i>Amaretto, Grand Marnier, and organic Earl Grey Tea, finished with a cinnamon stick</i>		

## MOCKTAILS

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**KOMBUCHA PINEAPPLE MOCKTAIL** ..... 9

*Fresh-pressed farm-to-bottle kombucha, flavored with locally sourced pear and ethically sourced ginger, topped with pineapple juice, house-made ginger syrup, lime juice, fresh mint and a fresh lime wheel*

**HANAMI BEAUTY** ..... 11

*Grapefruit juice, lemon juice, Elderflower tonic, white cranberry juice, hinoki bitters and sakura bitters find its place in a Japanese fairytale of Yohiro's blossom*

**BLOSSOM INTO A SAKURA WITH SHERINGHAM KAZUKI GIN**..... 17

## MARTINIS

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**EARL GREY MARTEANI 2 oz** ..... 16

*Earl Grey infused London Dry Tanqueray, lemon juice and egg whites, crafted by New York's cocktail maestro Audrey Saunders*

**WHITE COSMO 2 oz** ..... 13

*Smirnoff, Lillet, Triple Sec, White Cranberry juice, and lemon juice discovers a twist to the Rainbow Room classic*

**TWENTIETH CENTURY 2.5 oz** ..... 14

*Gordons, Lillet, Creme de Cacao, and lemon juice — crafted with American inspiration, and British ingenuity*

## COCKTAILS

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**SPICY PINEAPPLE MARGARITA 2 oz ..... 14.95**

*El Tequileno Reposado, triple sec, lime juice, pineapple juice, atomized with artisanal mezcal, and finished with Tajin Clásico, chamoy, black lemon and a seasonal flower*

**SBG MARGARITA 1.5 or 2 oz ..... 10/12**

*El Tequileno Reposado, triple sec, lime juice, simple syrup, fresh lime*

**GRAPEFRUIT MEZCAL MARGARITA 2 oz ..... 16.95**

*El Tequileno Reposado, Montelobos Mezcal, triple sec, lime juice, grapefruit juice, hibiscus-infused syrup, garnished with a lime wheel and torched rosemary spear*

**SMOKE ON THE WATER 2 oz ..... 16.95**

*Montelobos Mezcal, El Tequileno reposado, amaretto, pineapple juice, lime juice, ginger syrup, clarified with milk, served with crystal clear cube*

**DON'T BURST MY BUBBLE 2 oz ..... 14.75**

*Ketel One Vodka, triple sec, Aperol, strawberry syrup, lemon juice, zested with fresh orange peel, atomized with limoncello, and aromatic smoke bubble*

**WHITE NEGRONI 3 oz ..... 15**

*Sheringham Beacon Kazuki Gin, Lillet, St-Germain elderflower, garnished with a seasonal flower*

**LOVE POTION NO.9 2 oz ..... 15.75**

*Bombay Sapphire Dry Gin, banana liqueur, fresh-pressed meyer lemon, grapefruit juice, and hibiscus-infused syrup, garnished with seasonal flower and aromatic smoke*

# COCKTAILS

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**SHE'S A PEACH** 2.25 oz ..... **15.95**

*Maker's Mark Bourbon, peach schnapps, Aperol, spicy syrup, grapefruit juice, lemon juice, garnished with fresh rosemary and grapefruit slice*

**THE GRAPES OF RATH (THE DANNO)** 3 oz ..... **16.75**

*Gordon's Gin, Chambord, Crème de Cassis, Elephant Island black currant wine, lemon juice, amarena cherry syrup*

**EMPEROR'S DOG** 1.5 oz ..... **18**

*Empress Gin, layered with grapefruit, elderflower tonic, and lime juice, garnished with a lime wheel and seasonal flower*

**STRAWBERRY APEROL MULE** 2 oz ..... **14**

*Ketel One Vodka, strawberry syrup, Aperol, lime juice, topped with botanically brewed ginger beer, and garnished with fresh strawberry, lime and mint*

**CLASSIC OLD FASHIONED** 2 oz ..... **13.50**

*Crown Royal Whisky, simple syrup and Angostura bitters, garnished with orange peel and maraschino cherry*

**SMOKED OLD FASHIONED** 2 oz ..... **18**

*Maker's Mark Bourbon, demerara syrup and angostura bitters, finished with an Italian amarena cherry, orange peel, and crystal clear cube*

**HAYDEN'S OLD FASHIONED** 2 oz ..... **22**

*Basil hayden, plantation raw brown sugar cube, orange bitters, angostura bitter, finished with an orange peel, Italian amarena cherry, and crystal clear cube. Choice of house wine or rotating beer taster, as a tribute to the king of high rye!*