

WINE BY THE BOTTLE

PINOT GRIS

750 ml

MISSION HILL RESERVE <i>Pinot Gris, Okanagan, BC VQA</i>	65
TINHORN CREEK <i>Pinot Gris, Okanagan, BC VQA</i>	58
KETTLE VALLEY <i>Pinot Gris, Naramata, BC VQA</i>	45
BORDERTOWN <i>Pinot Gris, Okanagan, BC VQA</i>	45

SAUVIGNON BLANC

750 ml

DUCKHORN <i>North Coast, California, USA</i>	80
DOG POINT <i>Marlborough, New Zealand</i>	96
KIM CRAWFORD <i>Marlborough, New Zealand</i>	58
CAKEBREAD <i>Napa Valley, California, USA</i>	124

GEWÜRZTRAMINER

750 ml

PFAFFENHEIM <i>Alsace, France</i>	50
TINHORN CREEK <i>Penticton, BC VQA</i>	45

WINE BY THE BOTTLE

CHARDONNAY

750 ml

ROMBAUER <i>Napa Valley, California, USA</i>	140
MER SOLEIL RESERVE <i>Santa Lucia, California, USA</i>	60
WENTE MORNING FOG <i>Livermore Valley, California, USA</i>	48
BOURGOGNE LOUIS LATOUR <i>Burgundy, France</i>	66
CAKEBREAD <i>Napa Valley, California, USA</i>	160

REISLING

750 ml

SELBACH <i>Mosel, Germany</i>	48
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BLEND

750 ml

CONNUMDRUM <i>California, USA</i>	42
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ROSÉ

750 ml

GROW WILD RAVISHING <i>Okanagan, BC VQA</i>	48
POPLAR GROVE <i>Okanagan, BC VQA</i>	35
CHÂTEAU MIRAVAL <i>Provence, France</i>	68

WINE BY THE BOTTLE

PINOT NOIR

750 ml

DUCK POND <i>Willamette Valley, Oregon, USA</i>	72
HANH ESTATE <i>Monterey, California, USA</i>	50
SOKOL BLOSSER <i>Willamette Valley, Oregon, USA</i>	99
RODNEY STRONG RUSSIAN RIVER <i>Sonoma, California, USA</i>	61

SHIRAZ/SYRAH

750 ml

THOMAS GOSS <i>Shiraz, McLaren Valley, Australia</i>	49
TORBRECK WOODCUTTER'S <i>Shiraz, Barossa Valley, Australia</i>	75
BORDERTOWN <i>Syrah, Okanagan, BC VQA</i>	55

CABERNET SAUVIGNON

750 ml

CAKEBREAD <i>Napa Valley, California, USA</i>	252
CANNON BALL <i>California, USA</i>	70
BORDERTOWN <i>Okanagan, BC VQA</i>	55
RODNEY STRONG <i>Sonoma, California, USA</i>	55
CAYMUS <i>Napa Valley, California, USA</i>	199

WINE BY THE BOTTLE

MERLOT

750 ml

DUCKHORN DECOY <i>California, USA</i>	80
STERLING VINTNER'S COLLECTION <i>Sonoma, California, USA</i>	33
BORDERTOWN <i>Okanagan, BC VQA</i>	43

MALBEC

750 ml

ESCORIHUELA 1884 ESTATE GROWN <i>Mendoza, Argentina</i>	45
ALAMOS MENDOZA <i>Mendoza, Argentina</i>	45
DONA PAULA ESTATE <i>Mendoza, Argentina</i>	63
BORDERTOWN <i>Okanagan, BC VQA</i>	55
CATENA HIGH MOUNTAIN ESTATE <i>Mendoza, Argentina</i>	45

BLEND

750 ml

LAKESIDE RESERVE PROVENIR MERITAGE <i>Okanagan, BC VQA</i>	72
BRAKEMAN'S SELECT NV <i>Naramata, BC</i>	43
ANTINORI TIGNANELLO <i>Sangiovese blend, Tuscany, Italy</i>	350
CAYMUS SUISUN "THE WALKING FOOL" <i>California, USA</i>	99

WINE BY THE BOTTLE

ZINFANDEL

750 ml

SEGHESIO <i>Sonoma, California, USA</i>	99
KETTLE VALLEY GREAT NORTHERN <i>Similkameen, BC</i>	45

SPARKLING

750 ml

SEGURA VIUDAS CAVA <i>Brut, Penedès, Spain</i>	41
LA MARCA <i>Rosé Prosecco, Veneto, Italy</i>	47
NINO FRANCO DI VALDOBBIADENE <i>Prosecco, Veneto, Italy</i>	72
PIPER-HEIDSIECK <i>Cuvée Brut, Champagne, France</i>	140
PENTAGE FIZZ BLANC <i>Ehrenfelser + Gewurztraminer, Okanagan, BC</i>	46
VEUVE CLICQUOT <i>Brut, Champagne, France</i>	160

DESSERT WINE

3 oz

Btl

GRAHAM - LATE BOTTLED VINTAGE <i>Port, Duoro Valley, Portugal</i>	11	70
GONZALEZ BYASS - NUTTY SOLERA <i>Oloroso Sherry, Andalucia, Spain</i>	9	60
ALVEAR SOLERA 1927 <i>Pedro Ximenez Sherry, Andalucia, Spain</i>	14	90
TOKAJI KERESKEDOHAZ <i>Late Harvest Muscat, Tokaj, Hungary,</i>	14	90

WHITE/SPARKLING BY THE GLASS

	6 oz	9 oz
MONVIN VENETO <i>Pinot Grigio, Veneto, Italy</i>	8.75	12.75
KETTLE VALLEY <i>Pinot Gris, Naramata, BC</i>	11	15
SELBACH MOSEL <i>Riesling, Mosel, Germany</i>	12.25	16.25
KIM CRAWFORD <i>Sauvignon Blanc, Marlborough, New Zealand</i>	12.50	16.50
WENTE MORNING FOG <i>Chardonnay, Livermore Valley, California, USA</i>	13.75	17.75
GROW WILD RAVISHING <i>Rosé, Okanagan, BC VQA</i>	12	16
MONVIN PRODY <i>Prosecco, Veneto, Italy</i>	7	11

RED BY THE GLASS

	6 oz	9 oz
MONVIN VENETO <i>Cabernet Merlot, Veneto, Italy</i>	8.75	12.75
RODNEY STRONG RUSSIAN RIVER <i>Pinot Noir, Sonoma, California USA</i>	17	21
THOMAS GOSS <i>Shiraz, McLaren Vale, Australia</i>	14.25	18.25
BORDERTOWN <i>Cabernet Sauvignon, Okanagan, BC VQA</i>	15.50	19.50
BORDERTOWN <i>Merlot, Okanagan, BC VQA</i>	13	17
KETTLE VALLEY <i>Zinfandel, Similkameen, BC</i>	13.75	17.75
ALAMOS MENDOZA <i>Malbec, Argentina, Mendoza</i>	13.50	17.50

BEER

DRAFT — Make it a stein for +\$3

16 oz

KRONENBOURG 1664 BLANC <i>Wheat beer, ABV 5%, Kronenbourg</i>	10.25
DREAMBOAT <i>Hazy IPA, ABV 6.3%, The Parkside</i>	9
SQUIRREL CHASER <i>Hazy Pale Ale, ABV 5.2%, Yellow Dog</i>	9
BUDWEISER <i>Lager, ABV 5%, Labatt</i>	8
FOUR WINDS <i>Light Lager, ABV 4%, Four Winds</i>	8
BLUEBERRY PEACH SOUR , ABV 4.5%, <i>Smugglers Trail</i>	7
STELLA ARTOIS <i>Lager, ABV 4%, Labatt</i>	11
WAYPOINT <i>Hazy Pale Ale, ABV 5.2%, Stanley Park Brewing</i>	8
SUNSETTER <i>Peach Wheat Ale, 4.8% ABV, Stanley Park Brewing</i>	8
GUINNESS <i>Stout, 4.2% ABV, Guinness, 20oz</i>	13

BEER *Imported*

PERONI NASTRO <i>Lager, ABV 5.2%, 330 ml, Italy</i>	9
MODELO SPECIAL <i>Pilsner, ABV 4.4%, 355 ml, Mexico</i>	9
HEINEKEN <i>Lager, ABV 5%, 330 ml, Netherlands</i>	9
GUINNESS <i>Stout, ABV 4.2%, 440 ml, Ireland</i>	10
INNIS & GUNN - THE ORIGINAL <i>Amber Ale, ABV 6.6%, 330 ml, United Kingdom</i>	8
KILKENNY <i>Irish Cream Ale, ABV 4.3%, 500 ml, Ireland</i>	11
CORONA EXTRA <i>Pale Lager, ABV 4.6%, 330 ml, Mexico</i>	10

BEER

BEER *Domestic*

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

CIDERS/COOLERS

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

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.

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

MOCKTAILS

KOMBUCHA PINEAPPLE MOCKJITO	9
<i>Kombucha, pineapple juice, lime juice, house-made ginger syrup, lime juice, fresh mint, fresh lime wheel</i>	
MOMENTO MORI	9
<i>Chrysanthemum, rishi yuzu peach, citric acid, honey. Carbonated.</i>	
HANAMI BEAUTY	11
<i>Grapefruit juice, lemon juice, Elderflower tonic, white cranberry juice, hinoki bitters, sakura bitters.</i>	
MAKE IT A COCKTAIL WITH SHERINGHAM KAZUKI GIN	17

TEA AND TIPPLE

EARL GREY MARTEANI	15
<i>Earl grey infused gin, lemon juice, egg whites, grounded earl grey</i>	
FORMOSA PUNCH	16
<i>Jasmine tea infused, honey butter fat-washed gin, baileys, cream, lemon, formosa foam, Clarified.</i>	
MAISON DE MEDICI	19
<i>Calvados, amaro montenegro, chamomile medley tea, honey syrup, steeped mint, apple cordial, fresh mint sprig.</i>	
BREAKFAST IN MANHATTAN	17
<i>Orange Pekoe infused rye, antica formula, martini bianco, amarena cherry, orlean bitters, and orange bitters.,</i>	

SIDEBAR CLASSICS

SPICY PINEAPPLE MARGARITA 2 oz	14.95
<i>El Tequileno Reposado, triple sec, lime juice, pineapple juice, atomized artisanal mezcal, tajin, jalapeño</i>	
SBG MARGARITA 1.5 or 2 oz	10/12
<i>El Tequileno Reposado, triple sec, lime juice, simple syrup, salt</i>	
GRAPEFRUIT MEZCAL MARGARITA 2 oz	16.95
<i>El Tequileno Reposado, mezcal, triple sec, lime juice, grapefruit juice, hibiscus-infused syrup, lime wheel, torched rosemary</i>	
SHE'S A PEACH 2.25 oz	15.95
<i>Maker's mark, peach schnapps, aperol, spicy syrup, grapefruit juice, lemon juice, fresh thyme, lemon</i>	
HAVEN 1.5 oz	18
<i>House-infused peaflower gin, Grapefruit juice, lime juice, elderflower tonic.</i>	
STRAWBERRY APEROL MULE 2 oz	14
<i>Ketel one, strawberry syrup, aperol, lime juice, botanically brewed ginger beer, fresh strawberry, mint,</i>	
DON'T BURST MY BUBBLE 2 oz	14.75
<i>Ketel one, triple sec, aperol, strawberry syrup, lemon juice, limoncello spritz, and aromatic smoke bubble</i>	
CLASSIC OLD FASHIONED 2 oz	13.50
<i>Crown royal, simple syrup, Angostura bitters, orange peel, maraschino cherry</i>	
SMOKED OLD FASHIONED 2 oz	18
<i>Maker's Mark, brown sugar syrup, angostura bitters, orange bitters, amarena cherry, orange peel, crystal clear cube</i>	

BARTENDER'S SELECT

ECCELLENZA 2 oz	17
<i>Coconut oil-washed rum, fino sherry, pesto orgeat, lime juice, lemon hart float, fresh mint, lime.</i>	
SIGLO 20 2.5oz	18
<i>Mezcal, crème de cacao, lillet blanc, orgeat, dashfire mole bitters, white chocolate.</i>	
AUGUSTUS 1.75 oz	16.95
<i>Parsley-infused caesar, celery bitters, togarashi, fresh parsley, crystal clear cube. Clarified..</i>	
SMOKE ON THE WATER 2 oz	16.95
<i>Mezcal, reposado tequila, orgeat, pineapple juice, lime juice, ginger syrup, crystal clear cube. Clarified.</i>	
LOVE POTION NO.9 2 oz	15.75
<i>Bombay Sapphire, banana liqueur, lemon juice, grapefruit juice, hibiscus-infused syrup, seasonal flower, aromatic smoke.</i>	
WHITE NEGRONI 3 oz	15
<i>Sheringham Beacon Kazuki Gin, Lillet, St-Germain, orange bitters, seasonal flower, clear ice cube.</i>	
BABYLON 3 oz	16
<i>Hendricks gin , lillet blanc, dry vermouth, parsley oil, cucumber, celery, and, lemon bitters</i>	
KIKU NAGI (菊風) 3 oz	17
<i>Momokawa junmai ginjo, benedictine, brandy, maraschino liquer, chrysanthemum, lemon juice, yuzu bitters, honey.</i>	
WHITE HARVEST 3 oz	17
<i>Jack daniel's honey, calvados, olorosso sherry, egg whites, apple cordial, cinnamon, malic acid, apple marmalade candy.</i>	

DESSERT

 BANANA CREAM PIE 12

Savory banana custard layered with whipped cream, fresh banana, caramel drizzle, topped with shaved chocolate

 CARROT CAKE 11

Moist carrot cake with a rich cream cheese frosting, garnished with sweet candied walnuts

 IBARRA CHOCOLATE CAKE 9

Mexican-style chocolate cake infused with subtle notes of chilli and coffee, served with vanilla bean ice cream, topped with whipped cream

 RASPBERRY RHUBARB TART 10

Delicate flakey phyllo pastry encasing a sweet blend of raspberry and rhubarb, served with vanilla ice cream, a dollop of whipped cream, and fresh raspberries

Please note, for parties of 6 or more, a service charge of 18% will be added to your bill.
Thank you for your understanding and cooperation.

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