

WINE BY THE BOTTLE

PINOT GRIS & PINOT GRIGIO 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
ARROWLEAF CELLARS <i>Pinot Gris, Okanagan, BC VQA</i>	40
FIVE VINEYARD <i>Pinot Grigio, Okanagan, BC VQA</i>	38

SAUVIGNON BLANC 750 ml

DUCKHORN <i>North Coast, California, USA</i>	97
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>	60
TINHORN CREEK <i>Penticton, BC VQA</i>	57
PENTAGE FIZZ BLANC <i>Ehrenfelser + Gewurztraminer, Okanagan, BC</i>	46

WINE BY THE BOTTLE

CHARDONNAY

750 ml

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

REISLING

750 ml

SELBACH <i>Mosel, Germany</i>	65
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ROSÉ

750 ml

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

WINE BY THE BOTTLE

PINOT NOIR **750 ml**

DUCK POND <i>Willamette Valley, Oregon, USA</i>	91
HANH ESTATE <i>Monterey, California, USA</i>	62
SOKOL BLOSSER <i>Willamette Valley, Oregon, USA</i>	104
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>	98
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>	73
BORDERTOWN <i>Okanagan, BC VQA</i>	53
RODNEY STRONG <i>Sonoma, California, USA</i>	48

WINE BY THE BOTTLE

MERLOT

750 ml

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

MALBEC

750 ml

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

BLEND

750 ml

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

WINE BY THE BOTTLE

ZINFANDEL

750 ml

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

SPARKLING

750 ml

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

SHERRY & PORT

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

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	15.25
ARROWLEAF CELLARS <i>Pinot Gris, Okanagan, BC</i>	9.75	13.75
KIM CRAWFORD <i>Sauvignon Blanc, Marlborough, New Zealand</i>	12.50	16.50
RODNEY STRONG <i>Chardonnay, California, USA</i>	13.25	17
WENTE MORNING FOG <i>Chardonnay, Livermore Valley, California, USA</i>	13.75	17.75
GROW WILD RAVISHING <i>Rosé, Okanagan, BC VQA</i>	12	14.95
MONVIN PRODY <i>Prosecco, Veneto, Italy</i>	7	–

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	18.95
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

WEDGEHEAD <i>Kolsch, ABV 5%, Smugglers Trail</i>	8
DREAMBOAT <i>Hazy IPA, ABV 6.3%, The Parkside</i>	9
SQUIRREL CHASER <i>Hazy Pale Ale, ABV 5.2%, Yellow Dog</i>	9
USE THE SCHWARZBIER <i>Dark Lager, Five Roads</i>	8
BROKEN SUN <i>Hazy Pale Ale, ABV 5.5%, Smugglers Trail</i>	8
BUDWEISER <i>Lager, ABV 5%, Labatt</i>	8
FOUR WINDS <i>Light Lager, ABV 4%, Four Winds</i>	8
STELLA <i>Lager, ABV 4%, Labatt</i>	9
DARK SOUR <i>Blueberry + Blackberry,, ABV 10%, Field House</i>	10
GOLD SOUR <i>Peach + Lemon Zest, ABV 10%, Field House</i>	10

BOTTLED *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

BEER

BOTTLED *Domestic*

SAPPORO <i>Pilsner, ABV 5%, 440 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>Blackberry, Raspberry, or Lime Cooler, ABV 5%, 355 ml, Canada</i>	9
GROWERS - Peach or Extra Dry Apple <i>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

SPECIALTY COFFEES

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

MOCKTAILS

KOMBUCHA PINEAPPLE MOCKIJTO	9
<i>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</i>	
HANAMI BEAUTY	11
<i>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</i>	
BLOSSOM INTO A SAKURA WITH SHERINGHAM KAZUKI GIN	17

MARTINIS

EARL GREY MARTEANI 2 oz	16
<i>Earl Grey infused London Dry Tanqueray, lemon juice and egg whites, crafted by New York's cocktail maestro Audrey Saunders</i>	
WHITE COSMO 2 oz	13
<i>Smirnoff, Lillet, Triple Sec, White Cranberry juice, and lemon juice discovers a twist to the Rainbow Room classic</i>	
TWENTIETH CENTURY 2.5 oz	14
<i>Gordons, Lillet, Creme de Cacao, and lemon juice — crafted with American inspiration, and British ingenuity</i>	

COCKTAILS

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

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!