



GLASS HOUSE
Estate Winery

- SEPTEMBER -

WINE PAIRING FEATURE



House Made Ceviche

Paired with our

2016 Estate Grown Millefiori

A white blend with lush tropical and light floral aromas



SHARE PLATE & TWO 6OZ GLASSES OF MILLEFIORI

\$30.95

Plus applicable taxes

WINE TASTING

SELECT 5 WINES (1oz each) FOR \$10

Receive 50% off a wine tasting with purchase of a bottle of wine.

WHITES

	6oz	9oz	BT
2018 MADELEINE ANGEVINE	8.50	11.75	24.90
FRASER VALLEY VQA. Estate Grown. A medley of tropical fruit aromas, orange blossom and honey crisp apple finish.			
2018 VIOGNIER	8.50	11.75	24.90
FRASER VALLEY VQA. Estate Grown. Notes of mango, honeysuckle, white flowers and spice.			
2017 BACCHUS	8.50	11.75	24.90
FRASER VALLEY VQA. Estate Grown. Delicate aromas of ripe green apple, elderflower, cantaloupe and sweet herbs.			
2018 GEWURZTRAMINER	8.50	11.75	24.90
FRASER VALLEY VQA. Estate Grown. Sweet garden roses, orange blossoms, candied spice and exotic lychee.			
2018 PINOT GRIGIO RAMATO	8.50	11.75	24.90
FRASER VALLEY VQA. Estate grown. Fresh lime, peach and white nectarine aromas, honeydew melon finish			
2017 CHARDONNAY	8.50	11.75	24.90
FRASER VALLEY VQA. Estate Grown. Aromas and flavours of pear, pineapple, guava, lemon zest and vanilla.			
2016 MILLEFIORI	8.50	11.75	24.90
Estate grown. White blend with lush tropical and light floral aromas.			

SPARKLING

	5oz	BT
2017 STELLATUS BRUT CUVÉE	10.75	32.90
FRASER VALLEY VQA. Cuvée Close Method. Estate grown white blend, 'set with stars'.		

ROSÉS

	6oz	9oz	BT
2018 ROSÉ DES PINOTS	8.50	11.75	24.90
FRASER VALLEY VQA. Estate Grown. Fun & festive. Strawberries, raspberries, candied cherries & orange creamsicle.			

2017 CAMEO ROSÉ	8.50	11.75	24.90
FRASER VALLEY VQA. A gorgeous ruby red Rosé made from a blend of our Estate whites and Naramata Tempranillo.			

REDS

	6oz	9oz	BT
2015 PINOT NOIR	11.75	16.75	32.75
Naramata Bench. Medley of cherry, plum, cola, black tea and mocha aromas and flavours.			
2015 MERIDIAN	11.75	16.75	36.75
Naramata Bench. Tempranillo, Merlot, Cabernet Franc, black fruit, sweet tobacco, dark chocolate.			
2015 AUSTELLUS	11.75	16.75	38.75
Naramata Bench. Bordeaux Style Blend.			

Plus applicable taxes

BEVERAGES

BEER:

TWO PALS LAGER	5.25
BUCKET OF 4 TWO PALS LAGER	18.00
STELLA ARTOIS	7.50
KRONENBOURG 1664 BLANC	7.50

NON ALCOHOLIC:

CALLISTER SODA (355 ML BOTTLE)	4.25
Crafted in East Vancouver. Flavours: Raspberry Earl Grey, Ginger Mint, Hibiscus, Lemonade and Blackberry Cardamom	
SAN PELLEGRINO (250ML)	3.25
COFFEE REGULAR/DECAF	2.50
BOTTLED WATER	1.00

SHARE PLATES

MEZZE PLATE	15
Crispy Feta, chickpea hummus, artichoke labneh, smoked olives, pickled onions, zaatar	
FLATBREADS	
Spicy sopressata, artichoke, scallion, pesto	16
Black truffle, parmesan, micro herbs	16
Prosciutto, sunny egg, arugula, rose sauce	16
GUACAMOLE	17
Lobster, prawns, smoked tomato, spicy crema, corn chips	
CARPACCIO	17
Wagyu beef, artichoke aioli, mushroom chips, smoked paprika	
CEVICHE	18
Seasonal salmon, fresh chillies, cilantro, agave broth, corn chips	
POBLANO & CRAB DIP	19
Cheese blend, scallions, panko crust, grilled lemon	
CHEESE BOARD	29
Assorted local & imported cheese, smoked olives, preserves, crackers, baguette	
CHARCUTERIE BOARD	29
Artisan charcuterie and imported cheese, smoked olives, pickled condiments and accompaniments	

SWEETS

CAKE	15
Chocolate melting cake, red beet, brown butter marrow ice cream	
ICE CREAM	8
Corn on the cob, rosé sorbet OR brown butter marrow	

EVENT BOOKINGS

Contact us for more details
events@glasshouseestatewinery.com