



**GLASS HOUSE**  
Estate Winery

# MARCH FEATURE

CREATED BY CHEF CAM

## HALF DOZEN OYSTERS \$22

Served on the Half Shell  
with Yuzu Cocktail Sauce,  
Mignonette and Hot Sauce

SUGGESTED WINE PAIRING  
**2017 BACCHUS**  
OR  
**2017 STELLATUS  
BRUT CUVÉE**



Plus applicable tax and gratuity

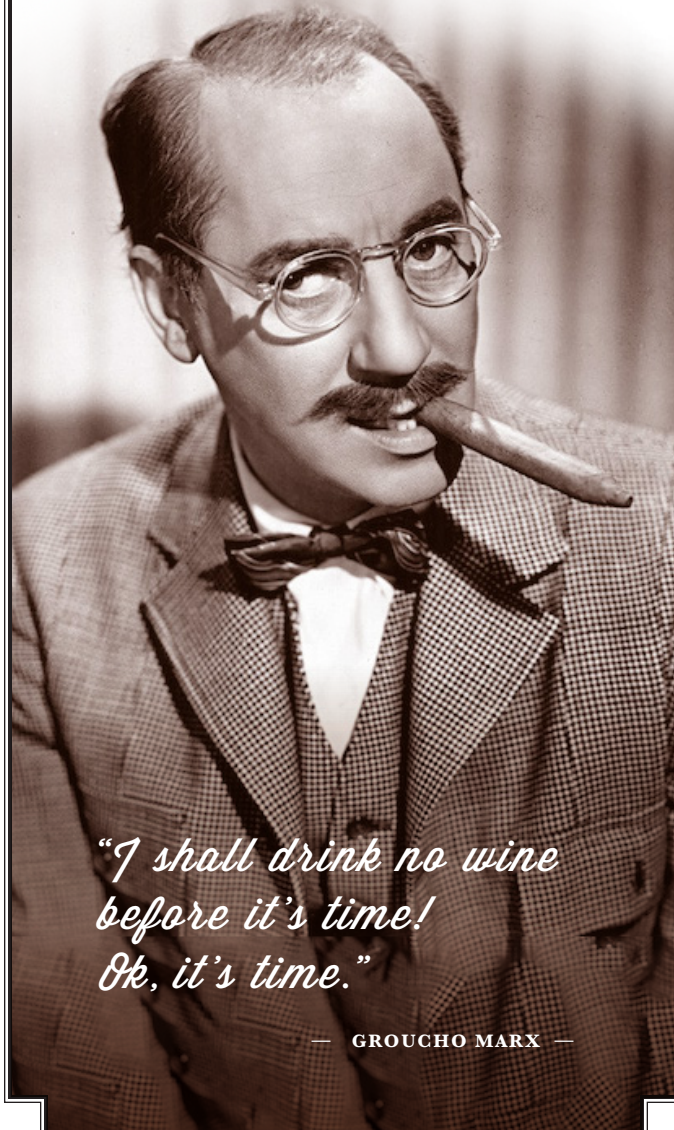


**GLASS HOUSE**  
Estate Winery

# WINE FLIGHT

**SELECT 5 WINES**  
(2oz per glass)

**FOR \$17**  
Plus applicable taxes



*"I shall drink no wine  
before it's time!  
Oh, it's time."*

— GROUCHO MARX —

## WINE TASTING

**SELECT 5 WINES** (1oz each) **FOR \$10**  
Receive 50% off a wine tasting with purchase  
of a bottle of wine.

## WINE FLIGHTS

**SELECT 5 WINES** (2oz per glass) **FOR \$17**

### WHITES

	Glass 6oz	Glass 9oz	Bottle 750ml
<b>2018 MADELEINE ANGEVINE</b> 9 12 27 FRASER VALLEY VQA. Estate Grown. A medley of tropical fruit aromas, orange blossom and honey crisp apple finish.			
<b>2018 VIOGNIER</b> 9 12 26 FRASER VALLEY VQA. Estate Grown. Notes of mango, honeysuckle, white flowers and spice.			
<b>2017 BACCHUS</b> 9 12 25 FRASER VALLEY VQA. Estate Grown. Delicate aromas of ripe green apple, elderflower, cantaloupe and sweet herbs.			
<b>2018 GEWURZTRAMINER</b> 9 12 26 FRASER VALLEY VQA. Estate Grown. Sweet garden roses, orange blossoms, candied spice and exotic lychee.			
<b>2018 PINOT GRIGIO RAMATO</b> 9 12 27 FRASER VALLEY VQA. Estate grown. Fresh lime, peach and white nectarine aromas, honeydew melon finish			
<b>2018 CHARDONNAY</b> 9 12 27 FRASER VALLEY VQA. Estate Grown. Aromas and flavours of pear, pineapple, guava,lemon zest and vanilla.			
<b>2016 MILLEFIORI</b> 9 12 25 Estate grown. White blend with lush tropical and light floral aromas. <b>SOLD OUT</b>			

### SPARKLING

	Glass 6oz	Glass 9oz	Bottle 750ml
<b>2017 STELLATUS BRUT CUVÉE</b> 11 33 FRASER VALLEY VQA. Cuvée Close Method. Estate grown white blend, 'set with stars'.			

### ROSÉS

	Glass 6oz	Glass 9oz	Bottle 750ml
<b>2018 ROSÉ DES PINOTS</b> 9 12 25 FRASER VALLEY VQA. Estate Grown. Fun & festive. Strawberries, raspberries, candied cherries & orange creamsicle.			
<b>2018 CAMEO ROSÉ</b> 9 12 26 FRASER VALLEY VQA. A gorgeous ruby red Rosé made from a blend of our Estate whites and Naramata Tempranillo.			

### REDS

	Glass 6oz	Glass 9oz	Bottle 750ml
<b>2016 PINOT NOIR</b> 11 15 34 Naramata Bench. Medley of cherry, plum, cola, black tea and mocha aromas and flavours.			
<b>2017 MERIDIAN</b> 12 16 38 Naramata Bench. Tempranillo, Merlot, Cabernet Franc, black fruit, sweet tobacco, dark chocolate.			
<b>2017 LUSTRUM</b> 13 17 44 Naramata Bench. Exquisite blend of Merlot and Cabernet Franc, rich, velvety and fruit forward.			

Plus 15% tax.

## BEVERAGES

### BEER:

<b>TWO PALS LAGER</b> .....	<b>5.25</b>
<b>BUCKET OF 4 TWO PALS LAGER</b> .....	<b>18.00</b>
<b>STELLA ARTOIS</b> .....	<b>7.50</b>
<b>KRONENBOURG 1664 BLANC</b> .....	<b>7.50</b>

### NON ALCOHOLIC:

<b>CALLISTER SODA</b> (355 ML BOTTLE).....	<b>4.50</b>
Crafted in East Vancouver Please ask your server for available flavours	
<b>SAN PELLEGRINO</b> (250ML) .....	<b>3.25</b>
<b>COFFEE REGULAR/DECAF</b> .....	<b>2.50</b>
<b>BOTTLED WATER</b> .....	<b>1.00</b>

## SHARE PLATES

<b>MEZZE PLATE</b> .....	<b>15</b>
Crispy Feta, chickpea hummus, artichoke labneh, smoked olives, pickled onions, zaatar	
<b>FLATBREADS</b>	
Spicy sopressata, artichoke, scallion, pesto .....	
Black truffle, parmesan, micro herbs .....	
Garden, cauliflower, butternut squash, pickled red onion, kale, pepitas, smoked tomato emulsion .....	
<b>GUACAMOLE</b> .....	<b>17</b>
Lobster, prawns, smoked tomato, spicy crema, corn chips	
<b>CARPACCIO</b> .....	<b>17</b>
Wagyu beef, artichoke aioli, mushroom chips, smoked paprika	
<b>CORNED BEEF CROQUETTES</b> .....	<b>18</b>
House-made corned beef and sauerkraut mixed with Gruyere. Breaded and deep fried, served with Russian dip, agrodolce and apple-celeriac remoulade	
<b>POBLANO &amp; CRAB DIP</b> .....	<b>19</b>
Cheese blend, scallions, panko crust, grilled lemon	
<b>CHEESE BOARD</b> .....	<b>29</b>
Assorted local & imported cheese, smoked olives, preserves, crackers, baguette	
<b>CHARCUTERIE BOARD</b> .....	<b>29</b>
Artisan charcuterie and imported cheese, smoked olives, pickled condiments and accompaniments	
<b>SWEETS</b>	
<b>STICKY TOFFEE PUDDING</b> .....	<b>6.95</b>
Buttermilk ice cream, butterscotch	
<b>ICE CREAM</b> .....	<b>8</b>
Corn on the cob, rosé sorbet OR brown butter marrow	



**EVENT  
BOOKINGS**