

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

2019 SAUVIGNON BLANC

Glass 6oz Glass 9oz Bottle 750ml

9 12 27

South Okanagan Valley. Juicy and dry with bright acidity, flavours and aromas of passionfruit, grapefruit, citrus and herbs.

2019 MADELEINE ANGEVINE

9 12 27

FRASER VALLEY VQA. Estate Grown. A medley of tropical fruit aromas, orange blossom and honey crisp apple finish.

2019 CHARDONNAY

9 12 27

FRASER VALLEY VQA. Estate Grown. Aromas and flavours of pear, pineapple, guava, lemon zest and vanilla.

2019 PINOT GRIGIO RAMATO

9 12 27

FRASER VALLEY VQA. Estate grown. Fresh lime, peach and white nectarine aromas, honeydew melon finish.

2019 VIOGNIER

9 12 26

FRASER VALLEY VQA. Estate Grown. Notes of mango, honeysuckle, white flowers and spice.

NV MILLEFIORI

9 12 26

Estate Grown. White blend with lush tropical and light floral aromas.

Plus tax & gratuity

SPARKLING

Glass 5oz Bottle 750ml

NV STELLATUS BRUT CUVÉE

11 35

FRASER VALLEY VQA. Cuvée Close Method. Estate grown. White blend, 'set with stars'.

ROSÉS

2019 ALLUDO

Glass 6oz Glass 9oz Bottle 750ml
9 12 26

FRASER VALLEY VQA. Estate grown. Blanc de noir, raspberry jam, green bell pepper and blood orange.

NV CAMEO ROSÉ

9 12 27

FRASER VALLEY VQA. A gorgeous ruby red rosé made from a blend of our Estate whites and Naramata Malbec.

REDS

Glass 6oz Glass 9oz Bottle 750ml

2017 PINOT NOIR

11 16 36

Naramata Bench. Medley of cherry, plum, cola, black tea and mocha aromas and flavours.

2017 AUSTELLUS

13 18 44

Naramata Bench. Bordeaux Style Blend.

2017 MAGNUS

14 19 46

Naramata Bench. Exquisite blend of Merlot and Malbec, rich, velvety and fruit forward.

DESSERT WINE

Glass 2oz Bottle 500ml

2018 DULCEDO

5 29

Naramata Bench. Handcrafted late harvest Viognier with notes of peach, ripe pear, apricot and lemon.

Plus tax & gratuity

HAPPY HOUR

Wednesday Thursday Friday
2pm to 4pm
LIMITED TIME ONLY

~ EAT ~

Happy Hour Charcuterie \$20

Happy Hour Cheese Board \$20

Happy Hour Flatbreads \$10

Happy Hour Lil Seafood Roll (each) \$4

Happy Hour Lobster Guacamole \$12

~ DRINK ~

20% off Wine & Beer

includes 6oz, 9oz, bottles, flights

Plus applicable taxes



EATS

CHEESE BOARD	29
Assorted local & imported cheese, smoked olives, preserves, crackers, baguette	
CHARCUTERIE BOARD	30
House made pork rilette, artisan sliced meats & imported cheese, pickled condiments & accompaniments	
MEZZE PLATE	16
Beet infused chickpea hummus, sunchoke labneh, crispy feta, pickled condiments & accompaniments	
HOUSEMADE FLATBREADS	
Spicy sopressata, Jerusalem artichoke, scallion, pesto	17
Chorizo, ricotta, peas & sunchoke chips	17
Black Truffle, parmesan, micro herbs	17
FISH TACOS (3)	19
Ling cod, pickled red onion, grilled pineapple, cabbage, spicy crema, micro cilantro, served with Pico de Gallo and guacamole	
LIL' SEAFOOD ROLL (EACH)	6
Crab and shrimp salad, Old Bay aioli, shallot, pickled onion, buttery roll Make it a trio with soup or salad \$19	
POBLANO & CRAB DIP	19
Cheese blend, scallions, panko crust, grilled lemon	
GUACAMOLE	17
Lobster, prawns, smoked tomato, spicy crema, corn chips	
PORK & KIMCHI DUMPLINGS	15
Pan fried gyoza, garlic chili sauce, scallion, sesame seeds, Fresno chili	
POTATO & LEEK SOUP	9
Creamy, crispy leeks, toasted filone	
WINTER GREEN SALAD	14
Tuscan Kale, grilled squash, herbed goat cheese, sweet red onion, beluga lentils, apple cider vinaigrette, spiced pumpkin seeds, oven dried tomatoes ADD: sautéed prawns +\$6 ADD: pan seared BC trout +\$9	
AHI TUNA BURGER	18
Seared rare, sesame soy slaw, wasabi aioli, pickled onion, brioche bun and served with soup or salad	

SWEETS

CHOCOLATE POT DE CRÈME	9
FEATURE ICE CREAM	7

Ask your server for our current selection

Plus tax & gratuity

BEVERAGES

TWO PALS LAGER	5.25
FIELD HOUSE IPA	7.50
FIELD HOUSE DUTCH PALE ALE	7.50
BLOOD ORANGE VANILLA VODKA (341 ML BOTTLE).....	9.00
Provincial Spirits	
APRICOT, LEMON & VODKA SOUR (341 ML BOTTLE).....	9.00
Provincial Spirits	

NON ALCOHOLIC

CALLISTER SODA (355 ML BOTTLE)	4.50
Crafted in East Vancouver Please ask your server for available flavours	
SAN PELLEGRINO (750 ML)	7.50
COFFEE REGULAR/DECAF	2.50
BOTTLED WATER	3.00



GLASS HOUSE
Estate Winery

glasshouseestatewinery.com
[@glasshousewine](https://www.instagram.com/glasshousewine) | [#momentinwine](https://www.facebook.com/momentinwine)

WIFI access: Glass House Guest
Password: glasshousewine

THREE COURSE SET MENU

FRIDAYS & SATURDAYS
4:30PM TO 7:30PM

\$49 PER PERSON

FIRST COURSE

SAN MARZANO TOMATO SOUP

Whipped chèvre, honey croutons, olive oil,
cracked black pepper

SECOND COURSE

CANADIAN AAA SIRLOIN

Salsa verde, herbed mash potatoes,
sautéed spinach, toasted butter bread crumbs

or

LEMON DILL SALMON

Quinoa, charred broccoli, blistered heirloom
tomatoes, lemon dill aioli

or

SHALLOT CHARDONNAY FETTUCCINI

Garlic, shallot, chili, parsley, white wine,
butter sauce, Grana Padano, garlic filone

THIRD COURSE

BANOFFEE JAR

Semi-sweet biscuit crumb, dulce de leche, fresh
bananas, vanilla whipped cream, dark chocolate

or

PUMPKIN PANNA COTTA

Vanilla whipped cream, nutmeg

Plus tax & gratuity