

# *The* **SALTED VINE**

KITCHEN + BAR

**c. 1910**

## Wine Pairings

Casillero del Diablo Sauvignon Blanc, Chile 2021

Moraine Riesling, Naramata Bench 2021

Stellars Jay 'Brut', Okanagan 17

Fort Berens Rosé, Lillooet 22

Fontella, Chianti 2020

Uppercase Pinot Gris, Okanagan 2021

Ruffino, Prosecco NV

Adega on 45th Cabernet Franc, Okanagan 2019

Russo Limoncello, Campagna

Sin City (vanilla vodka, baileys, kaluha, chilled espresso)

Taylor Fladgate 'Late Bottled Vintage', Portugal

## Starter

### **Albacore Tuna**

*seared, pickled cucumber, red onions, kimchi, cilantro*

### **Green Papaya Salad**

*carrot, pickled green beans, tomato, peanuts, chicharon, spicy chili lime dressing*

### **Oysters**

*fresh, daily selection, mignonette, fresh horseradish*

### **Charcuterie**

*house made chutney, pickled mustard seeds, house pickles*

## Main

### **Spaghetti Pomodoro**

*tomato sauce, basil, thai chilis, white wine*

### **Rock Cod**

*citrus cured, du puy lentils, North Arm Farm seasonal vegetables  
sandefjord sauce*

### **Pad Thai**

*rice noodles, dried shrimp, preserved radish, tamarind, tofu  
peanuts, bean sprouts, green onion, egg*

### **New York Steak** (\$14 supplement)

*10 oz, potato dauphinoise, rutabaga + parsnip puree, carrots  
squash, green beans, namjim*

## Dessert

### **Panna Cotta**

*panna cotta del giorno, biscotti*

### **Vanilla Gelato**

*extra virgin olive oil, Maldon sea salt*

### **Cheese Board**

*daily selection, served with pear and apple chutney, crostini*

*Wine Pairings \$39*

*Food \$39 per guest*

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## Classic Cocktails (2oz)

### **Firecracker Margarita** 14.5

*blanco tequila, Cointreau, lime, simple syrup, chilli hibiscus & orange flower water, smoked sea salt rim*

### **Aviation** 14.5

*Victoria 1908 gin, Luxardo maraschino, crème du violette fresh lemon juice*

### **Pimm's Cup** 13.5

*Pimm's No. 1, ginger beer, lemon, cucumber, mint seasonal fruit*

### **Hemingway Daiquiri** 13.5

*Havana Club 3, Luxardo maraschino, grapefruit, lime*

### **Hotel Georgia** 14.5

*Tanqueray No.10, lemon juice, orgeat, egg white orange blossom water, fresh grated nutmeg*

### **The Last Word** 13.5

*Bombay gin, Luxardo maraschino, Chartreuse, lime*

### **Caipirinha** 13.5

*Cachaca 51, lime, sugar*

### **Negroni** 14.5

*Beefeater gin, Campari, sweet vermouth*

### **Sazarac** 15.5

*Sazerac rye, sugar, Peychud's, absinthe rinse lemon essence*

### **Aperol Spritz** 13.5

*Aperol. Ruffino Prosecco, soda*

Drink prices do not reflect taxes

## **Salted Vine Original Cocktails (2oz)**

*(named after local climbing routes and bike trails)*

### **Cougar Ridge** 13.5

*peppercorn infused blanco tequila, pineapple shrub orange juice, lime*

### **Committed** 14.5

*Sheringham gin, Sheringham vodka, Lillet lemon, honey syrup*

### **High Mountain Woody** 14.5

*cedar infused rye, Chartreuse, lemon, apple shrub maple syrup, egg white, whiskey bitters*

### **The Grand Wall** 14.5

*Sombra mezcal, Aperol, lime lemon, passionfruit*

### **Dierdre** 14.5

*Ampersands gin, Fernet Branca, lemon juice rosemary ginger honey syrup, soda*

### **2 Stroke Smoke** 14.5

*Sombra mezcal, blanco tequila, lime, agave syrup Fernet Branca float*

### **Dirty Jane** 13.5

*raspberry green tea infused gin, Chartreuse elderflower syrup, lemon, rose water, Giffard violette*

### **Full Nelson** 13.5

*Zubrowka bison grass vodka, Chartreuse, lemon juice apple ginger shrub, whiskey bitters*

### **Dreamcatcher** 13.5

*Ruffino Prosecco NV Campari, fresh grapefruit juice*