

THE CHASE WINES GARDEN BISTRO

SOCIAL PLATES

VEGETABLE CARPACCIO

raw seasonal vegetables, citrus segments, pine nuts,
hazelnut tangerine, balsamic vinaigrette

\$12

CHARCUTERIE BOARD

locally-sourced selection of meats, cheeses &
other accompaniments

\$25

BANH MI ZUCCHINI TACOS (2)

marinated mushrooms, pickled carrots, daikon radish,
cucumber, sriracha aioli, cilantro

\$14

TERROIR BAKED BRIE

walnut pesto, jalapeno, strawberry jam, maple pecans,
roasted garlic, served with crostinis

\$24

PERSONAL PLATES

FEATURE SOUP

seasonally inspired, made fresh daily
in house served with
French gruyere crostinis

S \$5 | L \$7

CLASSIC CAESAR

fresh cut romaine, house Caesar
dressing, crispy pancetta, parmigiano
reggiano, warm croutons

S \$7 | L \$14

THE GARDEN SALAD

pickled blueberries, candied cashews,
tomatoes, radish, Cascadia cheese
and feature vinaigrette

S \$6 | L \$13

THAT'S-A-PASTA

fresh made pasta infusions created by our
chef on a daily basis

\$16

THE CHASE BURGER

6oz housemade burger, smoky tomato jam, horseradish
aioli, arugula, aged white cheddar, tomato on a brioche bun
Served with choice of soup or garden salad or caesar(+3)

\$20

Upgrades: Gluten-Free Pasta \$4 | Gluten-Free Bun \$3 | Sterling Spring Chicken Breast \$7

PIZZAS

SIMPLETON

tomato base - Illichmans chorizo, cremini mushrooms,
mozza, romano, oregano

\$21

GAREGGIO

chili oil base - cured capocollo, sundried tomatoes, roasted red
peppers, smoked provolone, mozza, roasted garlic

\$22

PUTTANESCA


romano caesar base - grilled olives, red onions, capers, cherry
tomatoes, shaved garlic, fontina, mozza

\$21

FEATURED 'ZA

Chef's creation - Ask your server for details

\$20

 Gluten-Free Crust \$5

DESSERT

STRAWBERRY RHUBARB CRÈME BRÛLÉE
vanilla gelato, oat crumble

\$10

BISTRO WINES

Estate grown, and produced with passion by Winemaker Adrian Baker

	BY THE GLASS (6 OZ)	BY THE BOTTLE
2016 RIESLING The wine finishes dry yet vibrantly, fresh and prickling with citrus flavours.	\$9	\$36
2016 PINOT GRIS Full bodied and generous, with juicy stone fruit and pear flavours finishing crisp and dry.	\$9	\$36
2016 GEWÜRZTRAMINER Rich and awash with tropical fruit, a dry spicy twist completes the wines.	\$9	\$36

WINE FLIGHT – choose any 3 wines, 3oz each - \$12

2016 ROSÉ

A medium to full bodied dry Rosé, with raspberry and strawberry fruit characters.

SOLD OUT

2015 CHARDONNAY

Dry, rich, orchard fruit flavours with marvelous poise, elegance and balance.
Aged 15 months in French oak barrels

SOLD OUT

2015 PINOT NOIR

Unfined, unfiltered, unapologetic. Medium bodied, layered and complex with a flourish of crushed red berries, earth, mushroom and spice.
Aged 15 months in French oak barrels

SOLD OUT

CAPPUCCINO	\$3.50
AMERICANO	\$2.75
TEA	\$1.50

CAFÉ LATTE	\$3.50
AMERICANO MISTO	\$3.50



THE CHASE WINES

Here's to finding your true north.

To climbing higher, digging deeper,
dreaming harder.

My whole life has been a chase, &
I wouldn't have it any other way.

DENNIS O'ROURKE | THE CHASE WINES