

THE CHASE WINES GARDEN BISTRO

SOCIAL PLATES

FRESH BAKED FOCACCIA + MORTADELLA

smashed olives, sundried tomatoes,
olive oil, aged balsamic

\$21

CHARCUTERIE BOARD

locally-sourced selection of meats, cheeses &
other seasonal accompaniments

\$27

MARINATED BEET + WATERCRESS SALAD

coconut yogurt, apple, harissa and
rose vinaigrette

\$12

BROKEN KALE CAESAR

Caesar vinaigrette, poached egg, pancetta, Cabin Atelier
rye crisps, parmigiano reggiano, grilled lemon

\$16

PERSONAL PLATES

FEATURE SOUP

seasonally inspired, made fresh daily
in house served with
Cabin Atelier bread

\$8

HAND ROLLED PASTA

Served with Bella Stella ricotta, peas,
lemon, herbs, parmigiano reggiano.

Served with Cabin Atelier bread

\$17

THE CHASE BURGER

Fraser Valley beef, aged cheddar,
seasonal vegetables, bacon butter,
aioli. Served with soup or salad

\$20

SEARED HALIBUT

Serundeng, gulai ikan, mussels, citrus
gel, carrot cream

\$26

BUTCHER BLOCK

Ask your server what we are
featuring today

\$27

VEGAN FEATURE

Ask your server what we are
featuring today

\$19

Upgrades: Cabin Atelier Bread + Butter \$5 | Natural Chicken Breast \$12 | Piece of Halibut \$15
Butcher Block Protein \$17 | Add Natural Bacon \$5

PIZZAS

 Gluten-Free Crust Available

MARGHERITA

fior di latte, crushed tomato, basil,
olive oil, cracked pepper

\$20

ELK GOTEBORG

Bacon, crushed tomato, whipped
ricotta, red onion, tomato

\$21

LOBSTER

guanciale, seaweed

\$21

DESSERT

LIME, COCONUT MATCHA CAKE

Violet ice cream, milk crumb, valrhona opalys,
meringue, ponzu mascarpone

\$13

SORBET

flavours: citrus sake, lemon basil or vanilla bean gelato

\$6

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
2017 ROSÉ A medium to full bodied dry Rosé, with raspberry and strawberry fruit characters.	\$9	\$36
2015 CHARDONNAY Dry, rich, orchard fruit flavours with marvelous poise, elegance and balance. Aged 15 months in French oak barrels		<i>SOLD OUT</i>
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		<i>SOLD OUT</i>

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

CAFÉ LATTE	\$3.50
AMERICANO MISTO	\$3.50
SAN PELLEGRINO	\$2.50



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