


# THE CHASE WINES GARDEN BISTRO

## SOCIAL PLATES

FRESH BAKED FOCCACIA +  
MORTADELLA  
smashed olives, sundried tomatoes,  
olive oil, aged balsamic  
\$15

SALT SPRING ISLAND  
MUSSELS  
¾ lb with grilled lime  
Served with grilled bread  
\$17

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,  
bacon butter, lettuce, tomato, onion.  
Served with soup or salad  
\$20

SEARED HALIBUT   
serundeng, gulai ikan, BC 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  
\$18

ELK GOTEBORG  
bacon, crushed tomato,  
whipped ricotta, red onion  
\$21

LOBSTER  
guanciale, seaweed  
\$21

## DESSERT

LIME, COCONUT MATCHA CAKE  
violet ice cream, milk crumb, valrhona opalys,  
lime + rose meringue, strawberry gel  
\$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
<p>2016 RIESLING The wine finishes dry yet vibrantly, fresh and prickling with citrus flavours.</p>	\$9	\$36
<p>2016 PINOT GRIS Full bodied and generous, with juicy stone fruit and pear flavours finishing crisp and dry.</p>	\$9	\$36
<p>2016 GEWÜRZTRAMINER Rich and awash with tropical fruit, a dry spicy twist completes the wines.</p>	\$9	\$36
<p>2017 ROSÉ A medium to full bodied dry Rosé, with raspberry and strawberry fruit characters.</p>	\$9	\$36
<p>2015 CHARDONNAY Dry, rich, orchard fruit flavours with marvelous poise, elegance and balance. Aged 15 months in French oak barrels</p>	\$12	\$48
<p>2016 GARDEN BISTRO PINOT NOIR BLEND A richly scented Pinot Noir. Black cherry, raspberry, liquorice and spice. The palate is full bodied and generous. Full of red berry and spicy charm with hints of violets.</p>	\$12	\$48 (CARAFE)

CAPPUCCINO	\$3.50	CAFÉ LATTE	\$3.50
AMERICANO	\$2.75	AMERICANO MISTO	\$3.50
TEA	\$1.50	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