

# THE CHASE WINES GARDEN BISTRO

## SOCIAL PLATES

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


*Wine pairing: 2017 Rosé*

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

*Wine pairing: 2017 Riesling*

CHARCUTERIE BOARD  
locally-sourced selection of meats,  
cheeses & other seasonal  
accompaniments  
\$27

*Wine pairing: 2017 Gewurztraminer*

MARINATED BEET + WATERCRESS SALAD   
coconut yogurt, apple, harissa and  
rose vinaigrette  
\$12

*Wine pairing: 2016 Pinot Gris*

BROKEN KALE CAESAR  
caesar vinaigrette, poached egg, pancetta, Cabin Atelier  
rye crisps, parmigiano reggiano, grilled lemon  
\$16

*Wine pairing: 2015 Chardonnay*

## 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

*Wine pairing: 2016 Pinot Gris*

THE CHASE BURGER  
Fraser Valley beef, aged cheddar,  
bacon butter, lettuce, tomato, onion.  
Served with soup or salad  
\$20

*Wine pairing: 2016 Garden Bistro Pinot Noir*

SEARED HALIBUT   
serundeng, gulai ikan, BC mussels,  
citrus gel, carrot cream  
\$26

*Wine pairing: 2017 Gewurztraminer*


BUTCHER BLOCK   
Ask your server what we are  
featuring today  
\$27

*Wine pairing: 2016 Garden Bistro Pinot Noir*

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

*Wine pairing: 2016 Garden Bistro  
Pinot Noir*

MILANO SALAMI  
bacon, crushed tomato,  
whipped ricotta, red onion  
\$21

*Wine pairing: 2017 Rosé*

LOBSTER  
guanciale, seaweed  
\$21

*Wine pairing: 2016 Pinot Gris*

## 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

*Menu created by Chef Alex Lavroff*

## BISTRO WINES

Estate grown, and produced with passion by Winemaker Adrian Baker

|  | BY THE GLASS<br>(6 OZ) | BY THE BOTTLE    |
|--|------------------------|------------------|
| <b>2017 RIESLING</b><br>The wine finishes dry yet vibrantly, fresh and prickling with citrus flavours.   | \$9                    | \$36             |
| <b>2016 PINOT GRIS</b><br>Full bodied and generous, with juicy stone fruit and pear flavours finishing crisp and dry.  | \$9                    | \$36             |
| <b>2017 GEWÜRZTRAMINER</b><br>Rich and awash with tropical fruit, a dry spicy twist completes the wines.   | \$9                    | \$36             |
| <b>2017 ROSÉ</b><br>A medium to full bodied dry Rosé, with raspberry and strawberry fruit characters.  | \$9                    | \$36             |
| <b>2015 CHARDONNAY</b><br>Dry, rich, orchard fruit flavours with marvelous poise, elegance and balance.<br>Aged 15 months in French oak barrels  | \$12                   | \$48             |
| <b>2016 GARDEN BISTRO PINOT NOIR BLEND</b><br>A richly scented Pinot Noir. Black cherry, raspberry, liquorice and spice.<br>The palate is full bodied and generous. Full of red berry and spicy charm with hints of violets. | \$12                   | \$48<br>(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