

THE CHASE WINES GARDEN BISTRO - LUNCH -

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


PERSONAL PLATES

FEATURE SOUP 
seasonally inspired, made fresh daily
in house served with
Cabin Atelier bread
\$8

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

VEGAN FEATURE 
Ask your server what we are
featuring today
\$19

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

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 (6 OZ)	BY THE BOTTLE
<p>2017 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>2017 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