

# THE CHASE WINES GARDEN BISTRO

Menu created by Chef Alex Lavroff

## SOCIAL PLATES

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

\$15

*Wine pairing: 2017 Rosé*

SALT SPRING ISLAND   
MUSSELS + CLAMS  
¾ lb – white wine fennel broth  
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

GARDEN SHOOTS & LEAVES   
garden surprises,  
shaved parmigiano,  
Cabernet Sauvignon vinegar

\$12

*Wine pairing: 2017 Rosé*

MARINATED BEET + WILD   
ARUGULA SALAD  
coconut yogurt, apple, harissa and  
rose vinaigrette

\$12

*Wine pairing: 2017 Garden Bistro White*

WILD MOON PORK BELLY  
shredded cabbage, go chu jang,  
with a fried egg

\$17

*Wine pairing: 2017 Riesling*

VEGAN COMPOSITION   
A mix of fresh, cooked, pickled  
vegetables served with serundang  
and torched avocado

\$19

*Wine pairing: 2017 Gewurztraminer*

THE CHASE BURGER  
House made Cache Creek beef  
patty, aged cheddar, bacon butter,  
lettuce, tomato, onion.  
Served with soup or salad

\$20

FRESH ROLLED PASTA  
side stripe prawns, ricotta, lemon, peas, mint, tarragon.  
Served with Cabin Atelier bread


\$24

*Wine pairing: 2017 Gewurztraminer*

ROASTED FARMCREST CHICKEN BREAST  
Israeli couscous, sundried tomato, goat cheese,  
garden vegetables, pan jus

\$27

*Wine pairing: 2017 Garden Bistro White*

PAN SEARED ROAD 17 ARCTIC CHAR   
Potato, n'duja broth, clams, arugula

\$27

*Wine pairing: 2016 Pinot Gris*

LOCAL BEEF BUTCHER BLOCK   
Ask your server what we are featuring today

\$31

*Wine pairing: 2016 Garden Bistro Pinot Noir*

Upgrades: Cabin Atelier Bread + Butter \$5 | Natural Chicken Breast \$17 | Piece of Arctic Char \$17  
Butcher Block Protein \$24 | Add Natural Bacon \$5

 Gluten-Free Crust Available

## PIZZAS

MARGHERITA  
fior di latte, cherry tomato, basil,  
vintage balsamic

\$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

\$26

*Wine pairing: 2016 Pinot Gris*

Ask about our FEATURE 'ZA - \$21



## BISTRO WINES

Estate grown, and produced with passion by Winemaker Adrian Baker

	BY THE GLASS (6 OZ)	BY THE BOTTLE
<p><b>GARDEN BISTRO WHITE</b> Refreshing with a long finish full of pear, fresh herbs, olive and stonefruit.</p>	\$7	\$30
<p><b>2017 RIESLING</b> The wine finishes dry yet vibrantly, fresh and prickling with citrus flavours.</p>	\$9	\$36
<p><b>2016 PINOT GRIS</b> Full bodied and generous, with juicy stone fruit and pear flavours finishing crisp and dry.</p>	\$9	\$36
<p><b>2017 GEWÜRZTRAMINER</b> Rich and awash with tropical fruit, a dry spicy twist completes the wines.</p>	\$9	\$36
<p><b>2017 ROSÉ</b> A medium to full bodied dry Rosé, with raspberry and strawberry fruit characters.</p>	\$9	\$36
<p><b>2016 GARDEN BISTRO PINOT NOIR BLEND</b> 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