

THE CHASE WINES

GARDEN BISTRO

~ LUNCH ~

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

THE CHASE BURGER
House made Cache Creek beef
patty, aged cheddar, bacon butter,
lettuce, tomato, onion.
Served with soup or salad
\$20

Wine pairing: 2016 Garden Bistro Pinot Noir

VEGAN COMPOSITION 🌱
A mix of fresh, cooked, pickled
vegetables served with serundang
and torched avocado.
\$19

Wine pairing: 2017 Gewurztraminer

PAN SEARED ROAD 17 ARCTIC CHAR 🌱
Potato, n'duja broth, clams, arugula
\$27

Wine pairing: 2016 Pinot Gris

ROASTED FARMCREST CHICKEN BREAST
Israeli couscous, sundried tomato, goat cheese,
garden vegetables, pan jus
\$27

Wine pairing: 2017 Garden Bistro White

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

PIZZAS

🌱 Gluten-Free Crust Available

Ask about our FEATURE 'ZA - \$21

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



BISTRO WINES

Estate grown, and produced with passion by Winemaker Adrian Baker

	BY THE GLASS (6 OZ)	BY THE BOTTLE
GARDEN BISTRO WHITE Refreshing with a long finish full of pear, fresh herbs, olive and stonefruit.	\$7	\$30
2017 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
2017 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
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.	\$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