



WEST COAST
TAPAS + WINE BAR

CHEF'S CHOICE - 70/PERSON

Full table participation
Ask about optional wine pairing

Truffle Popcorn - 8

Manchego

Warm Marinated Olives - 8

Toasted Baguette - 8

Smoked Cowboy Butter

Cheese Tasting Plate - 14

Marinated White Anchovies - 14

Local Oysters - 6 for 20 | 4.50 each*

Mignonette, Hot Sauce

Bray's Board - 36

Charcuterie, Cheese, Baguette, Cracker, Pickles, Preserves

Roasted Broccolini - 18

Romesco, Pine Nut, Pickled Beet

Zucchini and Ricotta - 18

Chickpea, Mint

Sliced Heirloom Tomatoes - 18

Goat Feta, Lovage

Gnocchi - 18

Vodka Sauce, Grana Padano

Chicken Liver Mousse - 18

Blueberry Coulis, Gherkin, Shallot, Crostini

Seared Pork Tenderloin - 18

Cherry Brandy Sauce, Zucchini

Burrata - 20

Nectarine, Jalapeño, Candied Pecan, Dehydrated Olive

Sockeye Salmon Tartare - 22

Asparagus, Crème Fraîche, Melba Toast

Seared Albacore Tuna - 22

Soy Gochujang Emulsion, Puffed Rice, Pea Shoot

Salt Spring Mussels - 22

White Wine and Butter Broth

Australian Lamb - 24

Lamb Jus, Snap Pea, Green Farro, Swiss Chard

Crusted Sablefish - 30

Agrodolce, Confit Tomato

ASK YOUR SERVER ABOUT DESSERT

*CONSUMING RAW SHELLFISH MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

**PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS



WEST COAST
TAPAS + WINE BAR

WINE BY THE GLASS

6oz/9oz

Sparkling

Monvin **Prosecco**, IT - 11

Parés Baltà **Cava Brut**, ES - 16

Cleto Chiarli Modena **Lambrusco**, IT - 18

Zero-Lush **Non-Alcoholic Sparkling Rose** - 11

Rose and Orange

Famille Perrin **Rose**, FR - 11/ 14

Parés Baltà Materia Prima **Orange**, ES - 18/27

Tormaresca Calafuria **Rose**, IT - 16/23

White

Beaufort **Borealis Blend**, BC - 15/21

Howling Bluff **Sauvignon Blanc+**, BC - 13/19

Monvin **Bianco**, IT - 11/14

Road 13 **Viognier**, BC - 16/23

Penfolds **Chardonnay**, AU - 15/21

Kris **Pinot Grigio**, IT - 13/19

Illuminati **Pecorino**, IT - 17/25

Boschendal **Chenin Blanc**, SA - 15/21

Red

Burrowing Owl **Cabernet Franc**, BC - 19/28

Black Stallion **Cabernet Sauvignon**, US - 21/32

La Posta **Malbec**, AR - 17/25

Monvin **Italian Blend**, IT - 11/14

Chateau d'Haurets **Bordeaux Blend**, FR - 16/24

Cerro Anon **Rioja Crianza**, ES - 16/24

Joie **Pinot Noir**, BC - 14/20

Ladero 'La Mancha' **Tempranillo**, ES - 15/22

Prunotto **Barbera/Syrah**, IT - 19/28



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WINE BY THE BOTTLE

Sparkling

- Parés Baltà **Cava Brut**, ES - 65
Cleto Chiarli Modena **Lambrusco**, IT - 75
Labrusca Lini 910 **Lambrusco**, IT - 65
Chanoine Grande Reserve **Champagne**, FR - 140
Zero-Lush Non-Alcoholic, **Sparkling Rose** - 40

Rose and Orange

- Cedar Creek Platinum **Rose** (2022), BC - 110
Parés Baltà Materia Prima **Orange** (2022), ES - 75
Tormaresca Calafuria **Rose** (2023), IT - 65
Chateau Pesquie 'Terrasses' **Rose** (2023), FR - 60
Parés Baltà **Amphora Brisat** (2019), ES - 110
Troupis, **Route Gris Moschofilero** (2023), GR - 90

BC White

- Road 13 **Viognier** (2022), BC - 65
Joie Farms **Gewurztraminer** (2022), BC - 65
Mission Hill Reserve **Chardonnay** (2021), BC - 70
Tantalus **Riesling** (2024), BC - 80
Checkmate Fools Mate **Chardonnay** (2020), BC - 200

International White

- Boschendal **Chenin Blanc** (2023), SA - 65
Penfolds **Chardonnay** (2020), AU - 60
Altos **Rioja Blanco** (2022), ES - 55
Siah Cosecha **Riberio** (2022), GR - 110
Illuminati **Pecorino** (2022), IT - 70
Kris **Pinot Grigio** (2023), IT - 55



WINE BY THE BOTTLE

BC Red

Unsworth, **Symphony** (2021), BC - 85
Poplar Grove **'The Legacy'** (2018), BC - 160
Checkmate **Merlot** (2019), BC - 210
Emandare **Maréchal Foch** (2022), BC - 60
Martin's Lane Simes **Pinot Noir** (2020), BC - 210
Martin's Lane **'Julius'** (2022), BC - 180
Burrowing Owl **Cabernet Franc** (2021), BC - 80
Clos du Soliel **Estate Reserve** (2018), BC - 155
Le Vieux Pin **'Equinoxe' Syrah** (2020), BC - 190
Birch Block **Pinot Noir** - 1.5L (2020), BC - 200

International Red

Black Stallion **Cabernet Sauvignon** (2021), US - 90
La Posta **Malbec** (2022), AR - 70
Catena Alta **Malbec** (2020), AR - 160
Prunotto **Barbera/Syrah** (2016), IT - 80
Azelia **Barbera D'Alba** Punta (2019), IT - 100
Dell' Ornellaia **Le Serre Nuove** (2021), IT - 185
Prunotto **Bussia Barolo** (2018), IT - 220
Tenuta **Luce** (2016), IT - 270
Cerro Anon **Rioja Crianza** (2021), ES - 65
Ladero 'La Mancha' **Tempranillo** (2023), ES - 60
Chateau d'Haurets **Bordeaux Blend** (2018), FR - 65
Chateau Pesquie '1912m Edition' **Grenache/Syrah** (2021) - 55
Saveurs du Temps **Pinot Noir** (2020), FR - 120
Domaine de la Mordoree **Châteauneuf-du-Pape** (2021), FR - 200



WEST COAST
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COCKTAILS 2-3oz

Golden Hour - 17 

Woods Limoncello & Arancello, Lemon, Honey, Amaro Montenegro, Grand Marnier, Meringue

Forever, Ever. Forever, Ever? - 17 

Empress Rose and Indigo, Odd Society Strawberry Gin, Yuzu, Violette, Earl Grey, Lemon, Grapefruit

Just a Tequila Ol'fashioned - 19 

Espolon Reposado, Hornitos Black Barrel Tequila Añejo, Honey, Bitter

Oooh, Is That An Espresso Martini?! - 16 

Vodka, Kahlua, Brandy, Espresso, Spices

Tortured Soul N°2 - 17 

Worthy Park 109 Jamaican Rum, Flor de Cana, Averna, Amaretto, Pineapple, Grapefruit, Citrus, Spices

Stone Fruit Margarita - 18 

Tequila, Currant, Peach, Date, Lime, hint of Pasilla Chili

Red Sangria - 16 

Red Wine, Port, Orange Liqueur, Brandy, Rhubarb, Citrus

ZERO PROOF

Lost Tonic - 12

Raspberry, Lavender, Lemon, Grapefruit, Tonic

Apertivo Spritz - 13

Zero Lush Sparkling Rose, Torino Apertivo "Campari" Syrup, Citrus, Soda

Careful Caribbean - 12

Pineapple, Rootside Ginger Beer Concentrate, Jalapeño Syrup, Soda

Zero Lush **Sparkling Rose** - 11/40

One for the Road Brewing (0.5%) **IPA/Kolsch/Amber** - 7



BEER & CIDER *14/20 oz*

Lighthouse Bray's **Lager** (5.1%) - 6/ 8
Hoyne **Pilsner** (5.3%) - 6.50/ 8.50
Driftwood Fat Tug **IPA** (7%) - 6.50/ 8.50
Herald Street **Pale Ale** (5.4%) - 6.50/ 8.50
Terrest **Golden Tripel** (8%, 333ml) - 15
Victoria Cider Co. **Semi-Dry Cider** (6.7%) - 11
Dominion **Rhubarb Dry Cider** (5.5%, 473ml) - 12
One for the Road Brewing (0.5%) **IPA/Kolsch/Amber** - 7

APÉRITIF AND DIGESTIF

Cognac/Armagnac (1oz/2oz)

Hennessy, Cognac - 15/22
Courvoisier VSOP, Cognac - 17/25
Armagnac de Montal - 21/35

Port (2oz)

Graham's Six Grapes Reserve Ruby - 9
Ramos Pinto Tawny - 12
Graham's 10 year Tawny - 15
Taylor Fladgate 20 year Tawny - 17
Graham's 1994 Single Harvest, Tawny - 28
Port Flight, choose 3 (3 oz) - 22/32

Grappa (1oz)

Bianca Alexander, Veneto - 11
Tignanello, Tuscany - 18
Dell'Ornellaia, Tuscany - 22
Grappa Flight of 3 (2.25oz) - 35



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SELECT SPIRITS

Single Malt Whiskey (1oz/2oz)

Glenmorangie 10, Highland Scotland - 14/21

Laphroig 10, Islay Scotland - 15/22

Lagavulin 16, Islay Scotland - 22/35

Odd Society Commodore, Vancouver - 12/18

Miyagikyo, Japan - 15/24

Hibiki Harmony, Japan - 20/35

The Matsui, Mizunara, Japan - 15/25

Japanese Whiskey
Flight of 3 (2.25oz) - 36

Canadian Corn-Mash

Blended Whiskey (1oz/2oz)

Forty Creek Copper Bold, Grimsby, ON - 9/14

Signal Hill, St. John's, Newfoundland - 11/16

Bearface Wilderness Series 02, BC - 13/19

Rye (1oz/2oz)

Stillhead Rye, Vancouver Island - 10/15

Odd Society Prospector, Vancouver - 11/16

Rum (1oz/2oz)

Bumbu Amber, Barbados - 9/14

Ron Zacapa 23 year Solera, Guatemala - 13/21

Tequila (1oz/2oz)

Espolon Reposado, Jalisco Mexico - 10/15

Patron Silver, Jalisco Mexico - 13/21

Don Julio Reposado, Jalisco Mexico - 15/26



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HAPPY HOUR / OPEN - 5

Monvin Bianco - 7/10

Monvin Italian Red - 7/10

Famille Perrin Rose - 7/10

Prosecco - 7

Bray's Lager - 5/6.50

Shaft - 7

Aperol Spritz - 10

Elderflower 75 - 10

LATE NIGHT / 9 - CLOSE

Monvin Bianco - 7/10

Monvin Italian Red - 7/10

Famille Perrin Rose - 7/10

Prosecco - 7

Bray's Lager - 5/6.50

Shaft - 7

Lychee Elderflower Martini - 10

Old Fashioned - 10

Bartender's Shot - 7

HAPPY HOUR & LATE NIGHT FOOD

Meatballs - 10

Brown Butter Crumb, Grana Padano

Roasted Fingerling Potatoes - 10

Bearnaise Aioli

Smoked Tuna Dip - 12

Hardbites

Cambozola Honey Tartine - 14

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