



BLACK+BLUE

*Canada's premier steakhouse
dining experience*

TOP 10% OF
RESTAURANTS
WORLDWIDE



Canada
Kobe-Beef Certified



The Award
of Excellence
Distinguished
Restaurants
of North America
Since 1990





GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
ROOF

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



BLACK+BLUE

130 KING ST WEST, TORONTO | 647 368 8283

Black+Blue stands as Canada's foremost destination for elevated steak dining, boasting locations in both Vancouver and Toronto. Our establishment excels in seamlessly blending the timeless allure of a classic steakhouse with an energetic atmosphere and modern ambiance. We take immense pride in our Kobe Beef certification, offering our guests a selection of the world's rarest cuts to elevate their dining experience.

Upon entering Black+Blue, guests are greeted by a sophisticated yet inviting atmosphere, highlighted by sleek furnishings and the striking wall of hand-carved Himalayan salt bricks. These not only showcase premium steaks but also enhance the dry-aging process for exceptional flavour and texture. The menu offers an impressive selection of prime cuts — including Japanese A5 Wagyu, Kobe, USDA and Canadian Prime, and Australian Tomahawk — alongside fresh seafood like oysters, wild salmon, and Atlantic lobster. Tableside presentations, from custom-carved steaks to flambeed desserts, add an interactive, memorable touch to the dining experience.













events & PRIVATE DINING

For those seeking a more intimate dining experience, two private dining rooms provide a secluded culinary journey away from the main dining room. Additionally, outside, the expansive heated & covered patio serves as the perfect venue for corporate or social events. At Black+Blue, every detail is meticulously curated to deliver an unparalleled culinary journey, ensuring an unforgettable dining experience for all who visit.

area	seated	standing
BUYOUT	240	350
THE GOLD ROOM	16	-
THE KING ROOM	32	25
MEZZANINE INCLUDING KING ROOM	78	75
GARDEN PATIO	85	150
GARDEN A	60	75
GARDEN B	24	40

BUYOUT
AVAILABLE

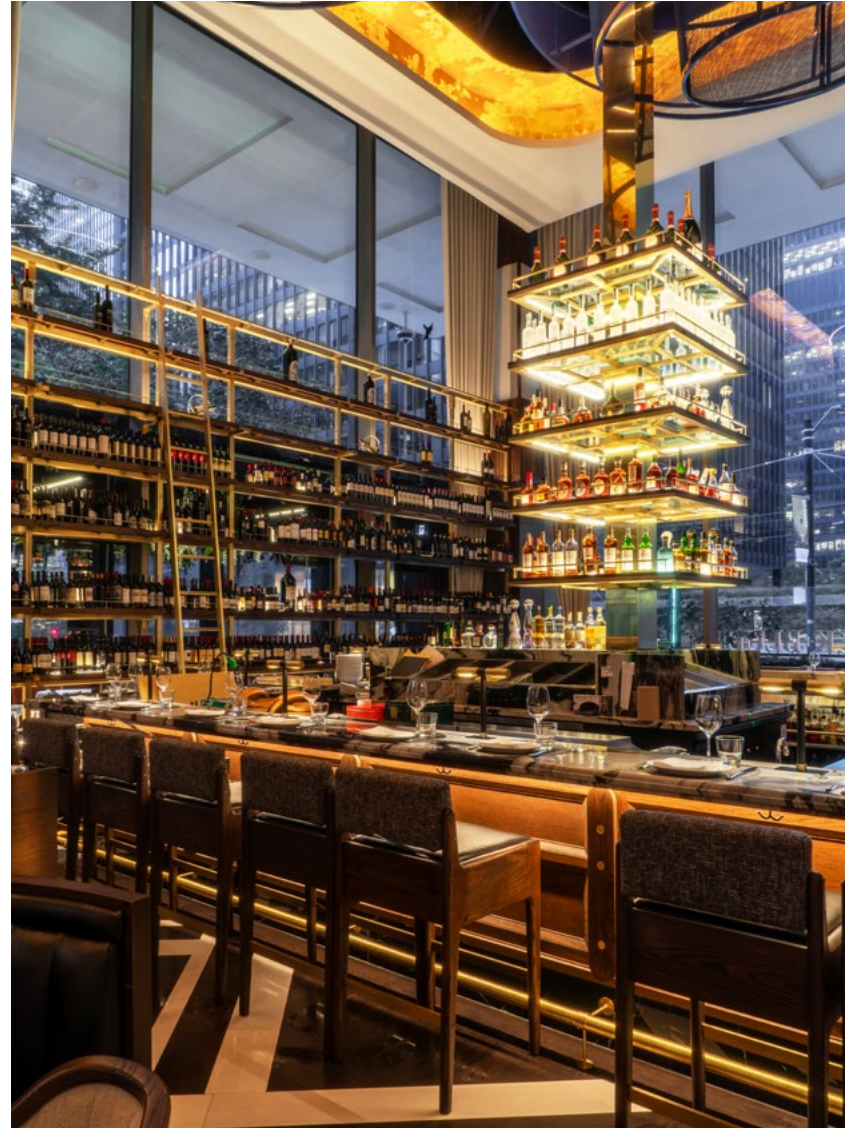
buyout cost contingent on day of the week
and time of the year

TAKE A VIRTUAL TOUR

BOOKING POLICY

Set Menus for groups over 10 guests. A 50% deposit is required to secure the space. Guaranteed number of attendees are due 72 hours before the event. 18% gratuity applicable.

MAIN DINING AREA



KING ROOM



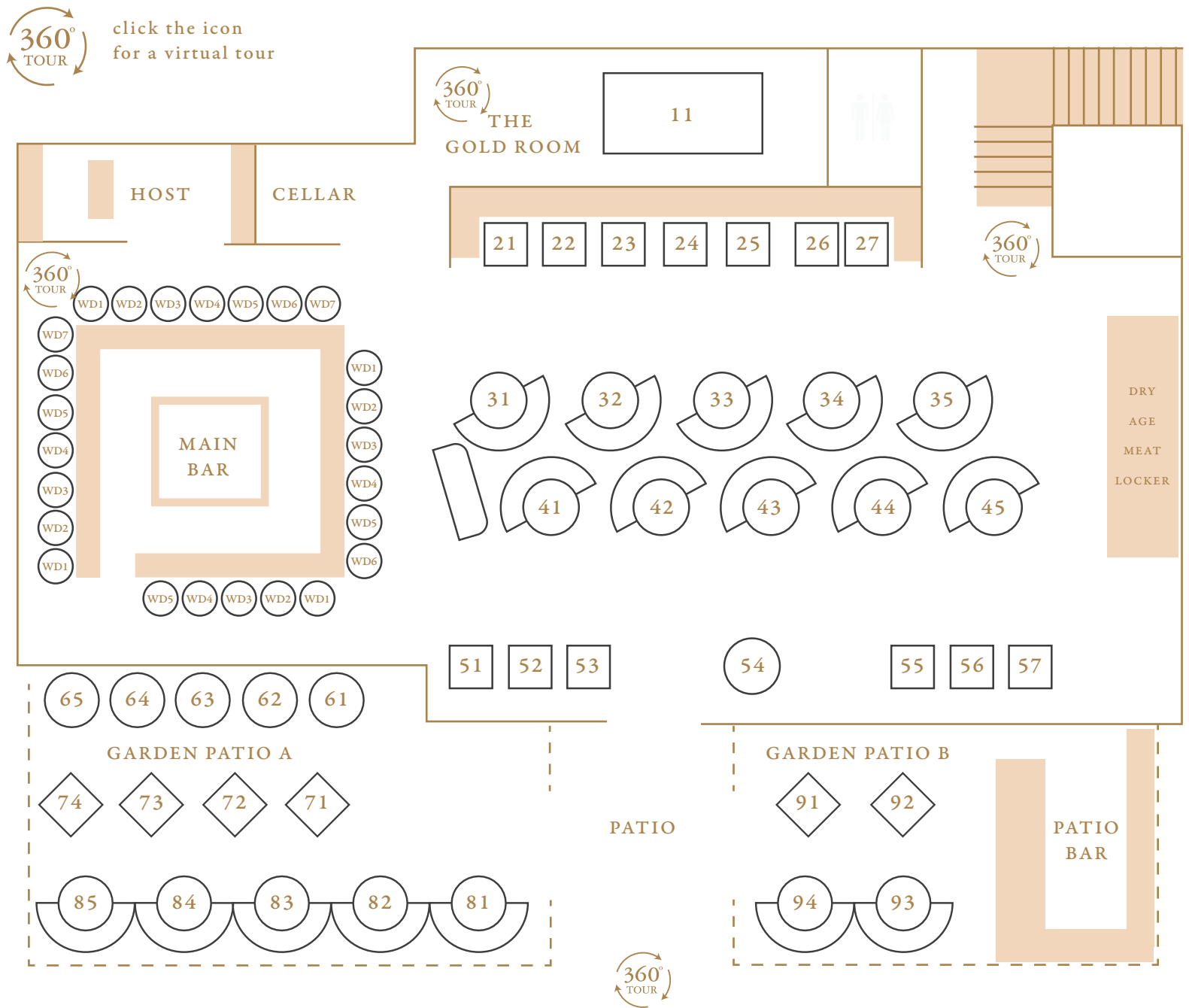
GOLD ROOM



PATIO



130 KING ST W



Black+Blue Main Floor

Table layout is subject to change

130 KING ST W



click the icon
for a virtual tour

Black+Blue Mezzanine



101 - 103

104 - 106



801

THE
KING ROOM

901

303

302

301

204

203

202

201

SERVICE



BLACK+BLUE

Festive Menus 2026

FESTIVE BRUNCH MENU

\$38 per guest

ENTRÉE

Canadian Breakfast

scrambled eggs, double smoked bacon, sausage
grilled sourdough, fried tomato, brunch potatoes

- OR -

Crab Cake Benedict

dungeness & rock crab, avocado, english muffin
hollandaise, brunch potatoes, petite salad

- OR -

Black Truffle & Mushroom Omelette

sautéed wild mushrooms, boursin cheese, shaved black truffles
brunch potatoes, petite salad

- OR -

Banoffee Pancake

buttermilk pancakes, dulce de leche, brûlée banana
chantilly cream, toasted coconut

ADD AN UPGRADED ENTRÉE

Steak & Eggs | +\$15 per guest

10oz canadian prime striploin, scrambled eggs
brunch potatoes, red wine jus

DESSERT

Butter Cake

vanilla crème anglaise, salted caramel, white chocolate cream, macerated strawberries

- OR -

Apple & Yogurt

green apple sorbet, yogurt mousse, green apple brunoise, apple gel, honey sponge

FESTIVE LUNCH MENU A

\$52 per guest | choose either appetizer & main or main & dessert

APPETIZER

French Onion Soup

glazed onions, beef stock, gruyère, mozzarella, crouton

- OR -

Caesar Salad

crisp romaine, parmigiano reggiano, lemon & anchovy dressing, croutons

- OR -

Beef Carpaccio

horseradish crema, pickled shimeji mushrooms
crispy shallot, fried capers, shaved parmigiano reggiano

ENTRÉE

Rigatoni Bolognese

house ground aged beef, parmigiano reggiano

- OR -

Tuna Niçoise Salad

seared ahi tuna, green beans, fingerling potatoes
niçoise olives, cherry tomatoes, baby gem lettuce, soft boiled egg
crispy shallots, mustard vinaigrette

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

vanilla crème anglaise, salted caramel, white chocolate cream, macerated strawberries

- OR -

Sticky Toffee Pudding

toffee sauce, walnut crumble, brandy snap, vanilla ice cream, salted caramel



FESTIVE LUNCH MENU B

\$59 per guest

APPETIZER

Caesar Salad

crisp romaine, parmigiano reggiano, lemon & anchovy dressing, croutons

- OR -

Truffled Potato Soup

cream of potato soup, white truffle foam, crouton, caramelized onion

ENTRÉE

Poulet au Moutarde

half oven-roasted chicken, caramelized onion pommes purée
mustard cream sauce, roasted cipollini onions

- OR -

King Salmon

mirepoix & white bean, smoked bacon “cassoulet”

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms



FESTIVE LUNCH MENU C

\$72 per guest

Toasted House Baguette

served warm with a seasonal whipped butter

APPETIZER

Roasted Beet Salad

onion ash, whipped ricotta, pistachio dukkah
garden herbs, burnt honey vinaigrette

- OR -

Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche, toast point crouton

ENTRÉE

Steak & Frites

10oz canadian prime striploin, red wine jus
parmesan fries, truffle aioli

- OR -

King Salmon

mirepoix & white bean, smoked bacon “cassoulet”

- OR -

Winter Gnocchi

charred radicchio, herb potato gnocchi
puréed & roasted celeriac, braised endive
grilled artichoke

DESSERT

Sticky Toffee Pudding

toffee sauce, walnut crumble, brandy snap, vanilla ice cream, salted caramel

- OR -

Basque Cheesecake

roasted ontario pear, mascarpone chantilly

FESTIVE LUNCH MENU D

\$92 per guest

Toasted House Baguette

served warm with a seasonal whipped butter

APPETIZER

Beef Carpaccio

horseradish crema, pickled shimeji mushrooms, crispy shallot
fried capers, shaved parmigiano reggiano

- OR -

Jumbo Shrimp Cocktail

cocktail sauce, marie rose sauce, lemon

- OR -

Burrata Salad

braised fennel, pickled fennel, winter citrus, heirloom tomato, fennel seed vinaigrette

ENTRÉE

Tenderloin

6oz canadian prime tenderloin, pommes purée, seasonal vegetables, red wine jus

- OR -

Fogo Island Cod Milanese

seared fogo island cod, potato risotto milanese

- OR -

Winter Gnocchi

charred radicchio, herb potato gnocchi, puréed & roasted celeriac, braised endive, grilled artichoke

DESSERT

Basque Cheesecake

roasted ontario pear, mascarpone chantilly

- OR -

Chocolate, Hazelnut & Coffee

chocolate sponge, dark chocolate crèmeux, hazelnut praline, coffee ice cream



FESTIVE DINNER MENU A

\$95 per guest

Toasted House Baguette

served warm with a seasonal whipped butter

APPETIZER

Truffled Potato Soup

cream of potato soup, white truffle foam, crouton, caramelized onion

- OR -

Caesar Salad

crisp romaine, parmigiano reggiano
lemon & anchovy dressing, croutons

ENTRÉE

Striploin

10oz canadian prime striploin, pommes purée
seasonal vegetables, red wine jus

- OR -

King Salmon

mirepoix & white bean, smoked bacon "cassoulet"

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

vanilla crème anglaise, salted caramel, white chocolate cream, macerated strawberries

- OR -

Basque Cheesecake

roasted ontario pear, mascarpone chantilly

FESTIVE DINNER MENU B

\$115 per guest

Toasted House Baguette

served warm with a seasonal whipped butter

APPETIZER

Canadian Prime Steak Tartare

hand cut prime beef tenderloin, shallots, cornichon
capers, dijon, egg yolk, grilled sourdough

- OR -

Jumbo Shrimp Cocktail

cocktail sauce, marie rose sauce, lemon

- OR -

Burrata

braised fennel, pickled fennel, winter citrus
heirloom tomato, fennel seed vinaigrette

ENTRÉE

Tenderloin

8oz canadian prime tenderloin, seasonal vegetables
pommes purée, red wine jus

- OR -

Fogo Island Cod Milanese

seared fogo island cod, potato risotto milanese

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Chocolate, Hazelnut & Coffee

chocolate sponge, dark chocolate crèmeux, hazelnut praline, coffee ice cream

- OR -

Sticky Toffee Pudding

toffee sauce, walnut crumble, brandy snap, vanilla ice cream, salted caramel



FESTIVE DINNER MENU C

\$159 per guest

Toasted House Baguette
served warm with a seasonal whipped butter

TO START

Chilled Seafood Tower
oysters, jumbo shrimp, snow crab claws, atlantic lobster
marinated mussels & clams, cocktail sauce, marie rose, mignonette, horseradish

SHARED APPETIZERS

Beef Carpaccio
horseradish crema, pickled shimeji mushrooms, crispy shallot
fried capers, shaved parmigiano reggiano

- & -

Crab Cake
dungeness & rock crab, charred lemon & dill aioli, celeriac & apple slaw, sherry vinaigrette

- & -

Roasted Beet Salad
onion ash, whipped ricotta, pistachio dukkah, garden herbs, burnt honey vinaigrette

SHARED ENTRÉES

Surf & Turf Platter
striploin | fogo island cod | grilled jumbo prawns
served with lemon beurre blanc & red wine jus

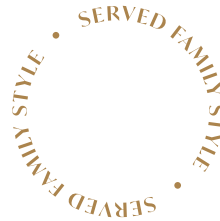
Sides For The Table
crispy brussels sprouts, mac & cheese sticks, mushrooms, asparagus, pommes purée

DESSERT PLATTER

Butter Cake
vanilla crème anglaise, salted caramel, white chocolate cream, macerated strawberries

Basque Cheesecake
roasted ontario pear, mascarpone chantilly

Chocolate, Hazelnut & Coffee
chocolate sponge, dark chocolate crémeux, hazelnut praline, coffee ice cream



FESTIVE DINNER MENU D

\$200 per guest

Toasted House Baguette
served warm with a seasonal whipped butter

TO START

Chilled Seafood on Ice
fresh shucked oysters, shrimp cocktail, marinated mussels, scallop ceviche

ADD CAVIAR - MP

APPETIZER

Lobster Bisque
lobster salad, truffle foam, cognac crème fraîche

- OR -

Beef Carpaccio
horseradish crema, pickled shimeji mushrooms, crispy shallot
fried capers, shaved parmigiano reggiano

- OR -

Burrata
braised fennel, pickled fennel, winter citrus, heirloom tomato, fennel seed vinaigrette

ENTRÉE

Tenderloin & Lobster
8oz canadian prime tenderloin, butter poached half atlantic lobster
seasonal vegetables, pommes purée, red wine jus

- OR -

Roasted Chilean Seabass
osetra caviar beurre blanc, seasonal roasted vegetables

- OR -

Wild Mushroom & Truffle Risotto
white truffle butter, parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake
vanilla crème anglaise, salted caramel, white chocolate cream, macerated strawberries

- OR -

Chocolate, Hazelnut & Coffee
chocolate sponge, dark chocolate crémeux, hazelnut praline, coffee ice cream

FESTIVE DINNER MENU E

\$275 per guest

Toasted House Baguette

served warm with a seasonal whipped butter

TO START

Chilled Seafood on Ice

fresh shucked oysters, shrimp cocktail, marinated mussels, scallop ceviche

ADD CAVIAR - MP

APPETIZER

Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche

- OR -

Canadian Prime Steak Tartare

hand cut prime beef tenderloin, shallots, cornichon, capers, dijon, egg yolk, grilled sourdough

- OR -

Burrata

braised fennel, pickled fennel, winter citrus, heirloom tomato, fennel seed vinaigrette

ENTRÉE

Wagyu Ribeye & Lobster

6oz wagyu ribeye, butter poached half atlantic lobster, seasonal vegetables, pommes purée, red wine jus

- OR -

Lobster Oscar

half atlantic lobster, crab cake, asparagus, hollandaise, aleppo pepper

- OR -

Roasted Chilean Seabass

osetra caviar beurre blanc, seasonal roasted vegetables

- OR -

Wild Mushroom & Truffle Risotto

white truffle butter, parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

vanilla crème anglaise, salted caramel, white chocolate cream, macerated strawberries

- OR -

Chocolate, Hazelnut & Coffee

chocolate sponge, dark chocolate crèmeux, hazelnut praline, coffee ice cream

+ Tax and Gratuity



ADD ON'S

Curate Your Experience

Sushi Platter

chef's selection sashimi, nigiri & rolls
\$30 per guest | 5 pieces per guest

Jumbo Shrimp

roasted, garlic butter, parsley
\$15 per guest

Half 1.5lb Atlantic Lobster

warm clarified butter, lemon
\$45 per guest

Tableside Cheese Cart

enjoy the selection of our cheese cart, served with preserves, roasted nuts, and crackers
\$22 per guest | 2oz per guest

Seafood Tower

½ dozen oysters, shrimp, snow crab claws, ½ atlantic lobster
king crab, marinated mussels & clams
cocktail sauce, marie rose, mignonette, horseradish
\$250 (serves 4-6)

Deluxe Seafood Tower

dozen oysters, colossal shrimp, snow crab claws
atlantic lobster, king crab, marinated mussels & clams, king salmon roll
tuna nigiri, hamachi nigiri, scallop nigiri, cocktail sauce, marie rose
mignonette, horseradish
\$450 (serves 4-6)

UPGRADE YOUR STEAK

8oz Canadian Prime Tenderloin

\$20 per guest

6oz Wagyu Ribeye

\$70 per guest

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

Canapé Menu

MINIMUM ORDER - 24 PIECES - PRICES PER PIECE

VEGETARIAN

Wild Mushroom Arancini 6.00 
truffle aioli

Roasted Beet Tartare 5.00 
goat cheese mousse, candied walnut
*VEGAN OPTION: REMOVE CHEESE

Crispy Mac & Cheese Bites 5.00 
truffle cream

Muhammara Cornet 5.00 
roasted red pepper, walnut, pomegranate molasses

Ponzu Marinated Cremini Mushroom 5.00 
sesame-ginger tofu, coriander cress

MEAT

Grilled Lamb Chop “Popsicles” 10.00
chimichurri

Canadian Prime Steak Tartare 7.50
hand cut beef tenderloin, grated egg yolk, crispy potato rosti

Mini Yorkshires 7.00
prime rib, horseradish crema, red wine jus

Braised Short Rib “Martini” 9.00  without crispy shallots
caramelized onions, red wine jus, pomme purée, crispy shallot

Beef Slider 7.00
cheddar, thousand island, spicy ketchup

Jerk Chicken Skewer 6.00  
grilled pineapple

Mini A5 Wagyu Cones 11.75 
hand cut wagyu, caviar, truffle aioli

Canadian Prime Steak Skewer 9.50  
charred jalapeño aioli

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 VEGETARIAN

 VEGAN

 GLUTEN FREE

 DAIRY FREE

Canapé Menu

MINIMUM ORDER - 24 PIECES - PRICES PER PIECE

SEAFOOD

Fresh Shucked Oysters
red wine mignonette

4.00  

Lobster Roll
cognac crème fraîche, dill, brioche bun

8.00

Seared Hokkaido Scallops
puff pastry, cauliflower purée, crisp pancetta

10.00

Tuna Tartare Cornets
avocado crema, green apple, sesame, ponzu, shiso

7.00 

Jumbo Prawn Cocktail
house cocktail sauce, lemon

9.00  

Mini Crab Cake
charred jalapeño aioli, fresh dill

8.00 

SUSHI

King Salmon Nigiri

6.00  

Hokkaido Scallop Nigiri

9.00  

Avocado “Temaki”
yuzu shoyu, shiso

5.00   

Bluefin Otoro Nigiri

16.00  

Wagyu Nigiri

18.00  

SWEET | \$6.00 PER PIECE

Seasonal Chocolate Bonbon or Truffle | Seasonal Mini Tartlet | Seasonal Pâte de Fruit    | Seasonal Petit Gâteau

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 VEGETARIAN

 VEGAN

 GLUTEN FREE

 DAIRY FREE

 NUT FREE

Food Stations

PRICES PER PERSON

SEAFOOD

Chilled Seafood Station

45.00

oysters, prawn cocktail, snow crab claws
atlantic lobster, scallop ceviche
served with cocktail sauce, marie rose
mignonette, horseradish
minimum order for 20 guests

Deluxe Chilled Seafood Station

55.00

oysters, prawn cocktail, bluefin sashimi
snow crab claws, king crab
atlantic lobster, scallop ceviche
served with cocktail sauce, marie rose
mignonette, horseradish
minimum order for 20 guests

Oyster Shucking Station*

18.00

chef's selection of oysters
served with cocktail sauce, mignonette
tabasco, fresh horseradish

Caviar Bar

MARKET PRICE

osetra, sevruga, beluga
served with blinis, crème fraîche
hard cooked egg yolks, shallots, chives

Antipasto Platter 22.00

locally made cheese, local & imported cured meats, olives, pickled vegetables, crostini, candied nuts & dried fruit

SUSHI | 35.00

Rolls

Spicy Bluefin Tuna Roll
King Salmon Roll

Sashimi

Horate (Scallop)
Masunosuke (King Salmon)
Maguro (Bluefin Tuna)
Hamachi (Yellowtail)

Nigiri

Masunosuke (King Salmon)
Maguro (Bluefin Tuna)
Hamachi (Yellowtail)

Sashimi Cup

Salmon & Hamachi
seaweed salad

*Chef Manned | \$250 labour charge per Chef | 3 hours minimum

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V VEGETARIAN

VG VEGAN

G GLUTEN FREE

D DAIRY FREE

Food Stations

SKEWERS

PER DOZEN

Grilled Beef Striploin 108.00
garlic butter, fresh herbs

Grilled Chicken 96.00
“souvlaki”, tzatziki

Marinated Prawn 96.00
jumbo prawns, lemon garlic butter

Charcoal Grilled Vegetable 84.00
zucchini, peppers, eggplant, mushroom

VEGETABLES | 12.00

PER PERSON | CHOOSE THREE

Crispy Brussels Sprouts

Pommes Purée

Asparagus

Parmesan Truffle Fries

Sautéed Wild Mushrooms

SALADS

PER PERSON

Boston Bibb Salad 12.00
endive, radicchio, candied pecans, pickled shallots
radish, housemade boursin cheese
honey mustard dressing

Beet Salad 12.00
roasted beets, endive, candied pecans, confit shallots

Black+Blue Caesar Salad 10.00
crisp romaine, parmigiano reggiano
lemon & anchovy dressing, brioche croutons

RISOTTO

PER PERSON

Bianco* 12.00
white wine, parmigiano-reggiano
lemon

Wild Mushroom* 14.00
parmigiano-reggiano
wild seasonal mushrooms

Seafood* 18.00
atlantic lobster meat, lobster stock
truffle espuma

* Chef Manned | \$250 labour charge per Chef | 3 hours minimum

V VEGETARIAN

VG VEGAN

G GLUTEN FREE

D DAIRY FREE

Food Stations

PRICES PER PERSON

CARVING STATIONS

Whole Roasted Striploin* classic dinner rolls, horseradish, hot mustard, red wine jus	28.00	Beef Wellington* mushroom duxelles, crêpe, puff pastry, truffle jus	28.00
Roasted Prime Rib* mini yorkshire pudding, hot mustard, red wine jus	24.00	Salmon Wellington* mushroom duxelles, crêpe, puff pastry, béarnaise	24.00

USDA Prime Full Rack Tomahawk* 45.00
caramelized onions, pommes purée, crispy shallots, red wine jus
minimum order for 25 guests

DESSERT

Assorted Classic Black+Blue Desserts 12.00
signature butter cake, basque cheesecake, seasonal petit gâteau, assorted french macarons

* Chef Manned | \$250 labour charge per Chef | 3 hours minimum

V VEGETARIAN

VG VEGAN

G GLUTEN FREE

D DAIRY FREE

Curated White Wine Selections

A handpicked collection recommended by our sommelier to elevate your event experience.

SPARKLING & CHAMPAGNE

Bodegas Murviedro 'Arts de Luna' Cava Organic Brut	NV Requena, Spain	69
Villa Marchesi Prosecco Brut	NV, Friuli, Italy	75
Giró Ribot 'Riserva' Cava	NV, Penedes, Spain	80
Charles Heidsieck 'Réserve' Brut Champagne	NV Reims, France	169

ROSÉ

Bocca Della V Pinot Grigio Rosé	Veneto, Italy	71
Closalis Gris Rosé	Languedoc-Roussillon, France	79
Caves d'Esclans 'Whispering Angel'	Provence, France	90

CHARDONNAY

Bachelder 'Mineralite' Chardonnay	Niagara Peninsula, Ontario	88
Le Clos Jordanne 'Jordan Village' Chardonnay	Niagara-on-the-Lake, Ontario	89
Maison Louis Latour	Bourgogne, France	79
Marchese Antinori 'Bramito della Sala' Chardonnay	Umbria, Italy	109
Château de Maligny 'Carré de Cesar' Chablis	Burgundy, France	135

PINOT GRIS/GRIGIO

Albino Armani Pinot Grigio	Alto Adige Italy	81
Poplar Grove Pinot Gris	Okanagan Valley, BC	88
Ronco del Gelso 'Sot Lis Ravis' Pinot Grigio	Friuli-Venezia Giulia, Italy	113

SAUVIGNON BLANC

Domaine de l'Herre Sauvignon	Blanc Cotes de Gascogne, France	69
Château Gabaron Côtes de Bordeaux	Bordeaux, France	82
Loveblock 'Estate' Sauvignon Blanc	Marlborough, New Zealand	89
Deep Down Sauvignon Blanc	Marlborough, New Zealand	124

OTHER WHITES

Tawse 'Quarry Road Vineyard' Riesling	Vinemount Ridge, Ontario	85
Tessari 'Grisela' Soave Classico	Veneto, Italy	88
Mirafiore 'Nascetta'	Piedmonte, Italy	102
Bodegas Granbazán Albariño Etiqueta Ámbar Rías	Baixas, Spain	118

*Our full and extensive wine list is available upon request should you wish to explore additional selections from our cellar.

Curated Red Wine Selections

A handpicked collection recommended by our sommelier to elevate your event experience.

CABERNET SAUVIGNON

Canciller 'Reserva' Cabernet Sauvignon	Mendoza, Argentina	69
Valle Secreto Key 'Grand Reserve' Cabernet Sauvignon	Cachapoal Valley, Chile	90
Murviedro Vino de Parcela 'CV05' Cabernet Sauvignon	Levante, Spain	94
Cantina Dei Fragni 'Traccia' Cabernet Sauvignon	Puglia, Italy	123
Montecrosetta 'Argione Appassimento'	Veneto, Italy	129
Tenuta Bocca di Lupo 'Locone' Cabernet Sauvignon	Puglia, Italy	156

PINOT NOIR/GAMAY

Stéphane Aviron	Beaujolais Villages, France	79
Vignerons de Bel-Air 'Signature'	Beaujolais Villages, France	82
Maison Louis Latour	Bourgogne, France	86
Hunters Pinot Noir	Marlborough, New Zealand	89
Domaine Bernard Fleuriot 'La Vauvise' Pinot Noir	Loire Valley, France	98
Hidden Bench Pinot Noir Felseck Single Vineyard	Beamsville Bench Niagara, Ontario	155

ITALIAN

Cantina Paradiso 'Sant Andrea' Nero di Troia-Primitivo	Puglia, Italy	79
Fratelli Fanucci 'L'Unico Del Viganano' Chianti	Tuscany, Italy	84
Fontanafredda Raimonda Barbera d'Alba	Piedmont, Italy	84
San Polo 'Rubio' Sangiovese	Montalcino, Italy	89
Tenuta Capezzana Barco Reale di Carmignano	Tuscany, Italy	99
Bertinga 'Sassi Chiusi' Sangiovese-Merlot	Tuscany, Italy	116
Cantina di Montalcino Brunello di Montalcino	Montalcino, Italy	135
Tenuta di Martucino Barolo	Piedmont, Italy	171

FRENCH

J. Denuzière 'Les Sérines'	Côtes du Rhône, France	94
Clos del Rey 'Le Sabina'	Languedoc-Roussillon, France	95
Château du Moulin Noir Montagne	Saint-Émilion, France	104
Domaine de la Graveirette Côtes du Rhône	Rhône, France	104
Château La Mission Lalande-de-Pomerol	Bordeaux, France	155

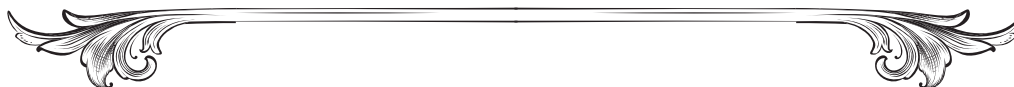
OTHER REDS

Vina Bujanda 'Reserva' Tempranillo	Rioja, Spain	78
Humberto Canale 'Estate' Malbec	Patagonia, Argentina	94
Zuccardi 'Poligonos Altamira' Malbec	Mendoza, Argentina	99
Bodegas Puiggros 'Exedra Negre' Garnatxa	Catalonia	106
De Andres Sisters 'Alegra' Tempranillo-Crianza	Ribera del Duero	147

*Our full and extensive wine list is available upon request should you wish to explore additional selections from our cellar.



GLOWBAL RESTAURANT GROUP



book with us today

647 368 8283 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

ROOF

RILEY'S
FISH & STEAK

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.