



BLACK+BLUE

the golden age of steak



TOP 10% OF
RESTAURANTS
WORLDWIDE



Canada
Kobe-Beef Certified



VOTED VANCOUVER'S
BEST STEAKHOUSE

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

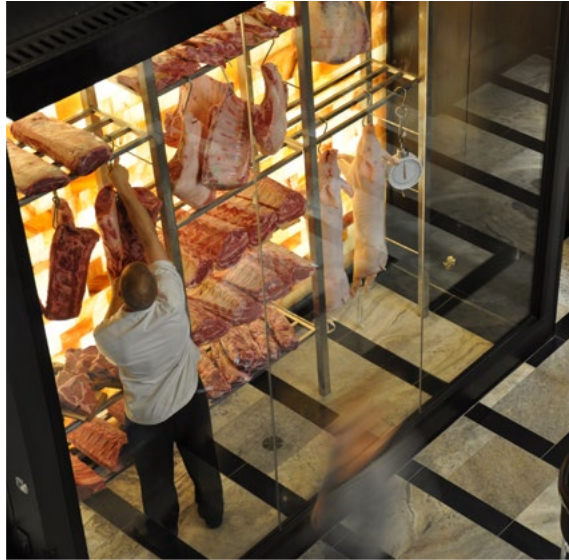
BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
ROOF

RILEY'S
FISH & STEAK

GLOWBALGROUP.COM



BLACK+BLUE

1032 ALBERNI ST, VANCOUVER | 604 637 0777

Black+Blue re-imagines the concept for a new generation. A massive dining room built around a custom-built meat locker, filled with the most exotic and precious cuts, it's the sexiest room and hottest vibe in the city. A three-storey temple dedicated to creating amazing experiences.

specialties

The range of offerings is an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Guests can also expect to be wooed with a diverse mix of seafood classics: Oysters; Wild Salmon; and Atlantic Lobster.

Tablesides Caesar salads and shaker cocktails add charm.



2012

Best of Competition Award
International Interior Design Association

Award of Excellence
Interior Designers Institute of BC

2013

1st Place, Best Restaurant Interior Design
Georgia Straight

Wine Spectator Award of Excellence

Trip Advisor Award of Excellence

Best Steak Finalist
Where Awards

2014

Diners' Choice
Open Table Awards

Golden Plate Awards
Interior Design

Best Interior Décor
WestEndr Best of the City

Best Patio
WestEndr Best of the City

Award of Excellence
Wine Spectator

2015

Diners' Choice
Open Table Awards

Award of Excellence
Wine Spectator

Best FineDining Restaurant | Black + Blue
Readers Choice | Vancouver Courier

Best Steakhouse | Bronze
Vancouver Magazine

Silver Service Award
Clef d'Or Canada

Award of Excellence
Trip Advisor

2016

Best Steak
Golden Plate Awards

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

Gold | Best Steakhouse
Westender Best of the City

2017

Best Steakhouse
Vancouver Magazine

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2018

Best Italian | Italian Kitchen
Van Courier

Best Steakhouse
Vancouver Magazine

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

Certificate of Excellence
Trip Advisor
Award of Excellence
Wine Spectator

2019

The Very Best in Dining
Vancouver Magazine

One of Canada's Best Restaurants
for a Big Night Out
Trip Advisor

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2020

Diners Choice
Open Table

2023

Top 10% Of Restaurants Worldwide
Trip Advisor

Best Steakhouse
2nd Place - Golden Plate Awards

2024

Top 10% Of Restaurants Worldwide
Trip Advisor

Best Steakhouse
2nd Place - Golden Plate Awards

2025

Silver Award of Excellence
DiRöNA

Best Steakhouse
2nd Place - Golden Plate Awards

awards & accolades

Black+Blue signals a throw-back to ‘The Golden Age’ of hospitality. From juicy steaks to crisp service, classic cocktails to sumptuous décor, Black + Blue brings decadence and glamour back on the Vancouver dining scene.

“The concept for Black+Blue echoes the lively and popular steakhouses of the past along with the nostalgic pleasure of experiencing a stand-out meal,” says Proprietor Emad Yacoub. “The twist is that from the moment you enter the restaurant, guests are dazzled by tangible energy and gracious West Coast hospitality our GLOWBAL team offers like no others in the city.”

Taking a cue from the restaurant’s name, whether you prefer black or blue, all cuts are prepared to perfection. The range of offerings is also impressive with an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Hand-selected exclusive boutique products are also offered.

In addition to steak, guests can expect to be wooed with a diverse mix of seafood classics: Oysters; Wild Salmon; and Atlantic Lobster. Tableside Caesar salads and shaker cocktails add charm.

BLACK + BLUE BRINGS DECADENCE AND GLAMOUR BACK ON THE VANCOUVER DINING SCENE.

As for the aesthetic, BOX Interior Design is behind the impressive 240-seat, three-level space design. Gold accents pop against a palette of rich tones to highlight classic-steakhouse finishes in velvet and leather.

Striking details include: the meat cooler’s Himalayan Rock Salt ‘Wall’ where the salt acts as a canvas for the aged and cured meats on display; the glass-walled elevator, elegantly transporting guests between the three floors; a custom designed lighting installation suspended over the central bar from famed UK industrial designer Tom Dixon; and the private and semi-private dining rooms boasting smoked tobacco wall panelling, high coffered ceilings and granite-clad fireplaces.

“Black + Blue is a steak lover’s heaven. With its high ceiling, large dropdown glass windows, and stunning chandeliers, Black+Blue emanates luxury and sophistication.”

- *National Geographic China*

“With such an evocative name, you would expect Black+Blue to pull out all the stops when it comes to fine dining in Vancouver and they’ve done just that.”

- *Taste Magazine*

“Where other steakhouses have lost me (good steaks but that’s about it), Black+Blue won me. It’s the best steak house in Vancouver.”

- *Mia Stainsby, Vancouver Sun*





The Roof, Vancouver's largest rooftop dining destination, offers platinum seating to the city's patio scene. While few things can rival the pleasure of al fresco dining, an outdoor rooftop patio is inexplicably so much better.

"We're excited to add something unique to Vancouver's patio scene," says Emad Yacoub, GLOWBAL Proprietor. "The Roof is something we've envisioned at Black+Blue from the outset and we are looking forward to welcoming everyone to dine on the upper deck or enjoy cocktails in the lounge area with neighbouring city views."

A private, glass-walled elevator transports guests to The Roof. The

space features standout décor elements, including a custom bull head sculpture which greets guests upon arrival and airy, bronze light fixtures suspended over the bar. Two fireplace walls running the length of the space create warmth and dramatic flair.

Appointed with its own kitchen, The Roof features a state-of-the-art Josper Charcoal Broiler Oven by Wood Stone – the first of its kind in Canada.

As an extension of Black+Blue's offer, our Chef has crafted a patio dining menu with generous cuts of prime meats, skewered fish, seafood and poultry cooked over wood coals in the Josper Grill.

while few things
can rival the
pleasure of al
fresco dining,
an outdoor
rooftop patio is
inexplicably so
much better.



events & PRIVATE DINING

We have a number of private dining options here at Black+Blue. Two grand private rooms, and a semi-private tobacco room.

area	seated	standing
BUYOUT	300	400
PDR #801	16	-
PDR #901	24	30
WINE ROOM	12	15
TOBACCO ROOM	12	-
SEMI-PRIVATE MEZZANINE AREA	36	50
LA BALCONE	24	40

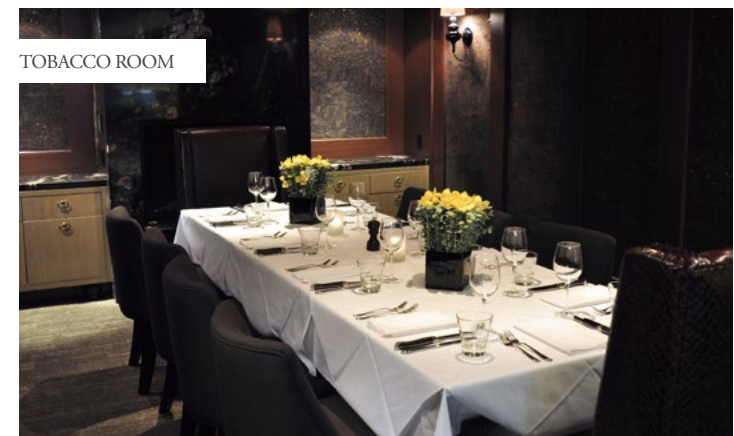
BUYOUT
AVAILABLE

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

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.



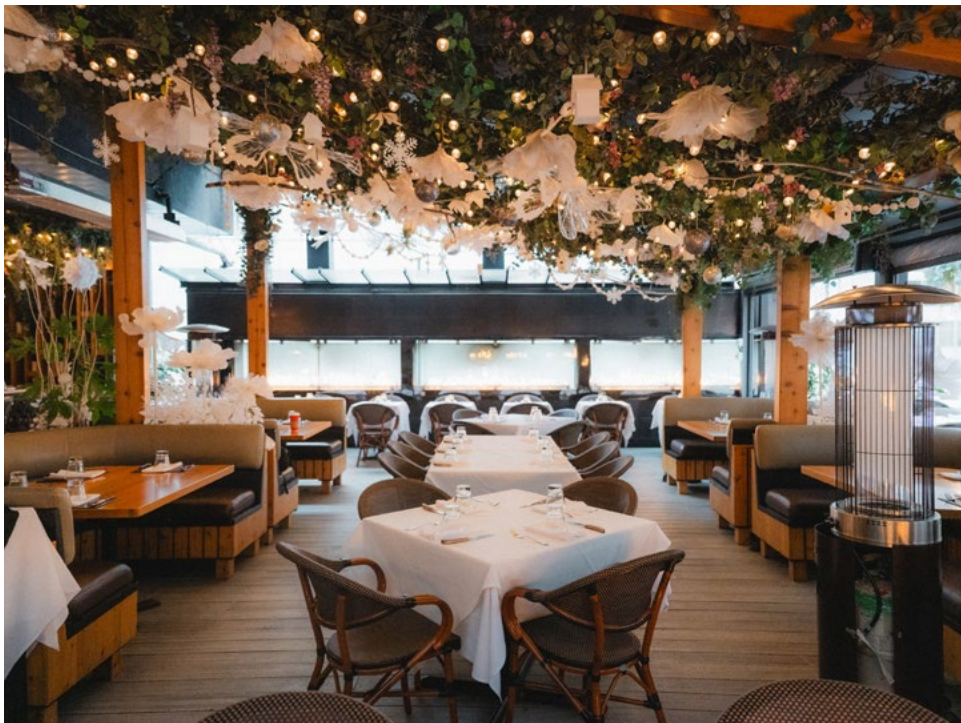


Photo by Rada Weddings

THE ROOF

AT BLACK+BLUE

From wedding receptions to graduation celebrations, office parties to festive libations, The Roof is the perfect spot to host your next function.

area	seated	standing
BUYOUT	115	140
GLASS ATRIUM	40	50

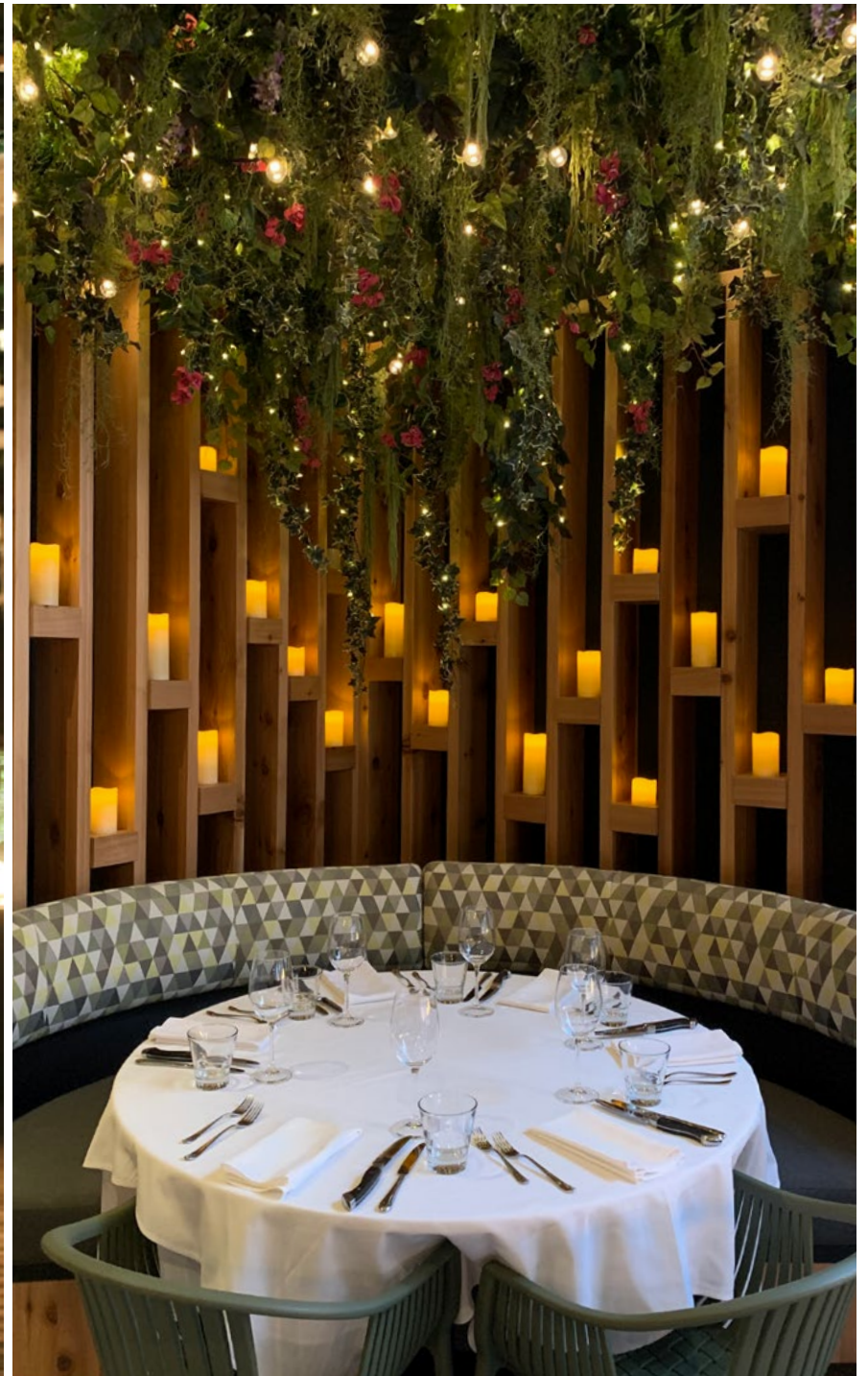
BUYOUT
AVAILABLE

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

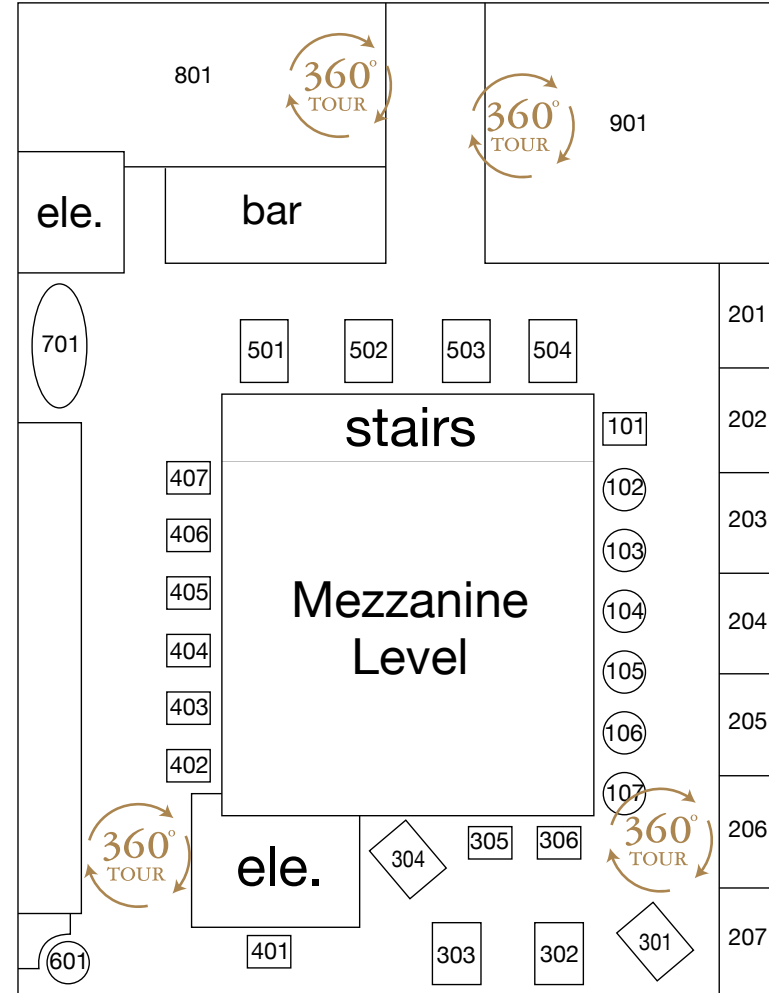
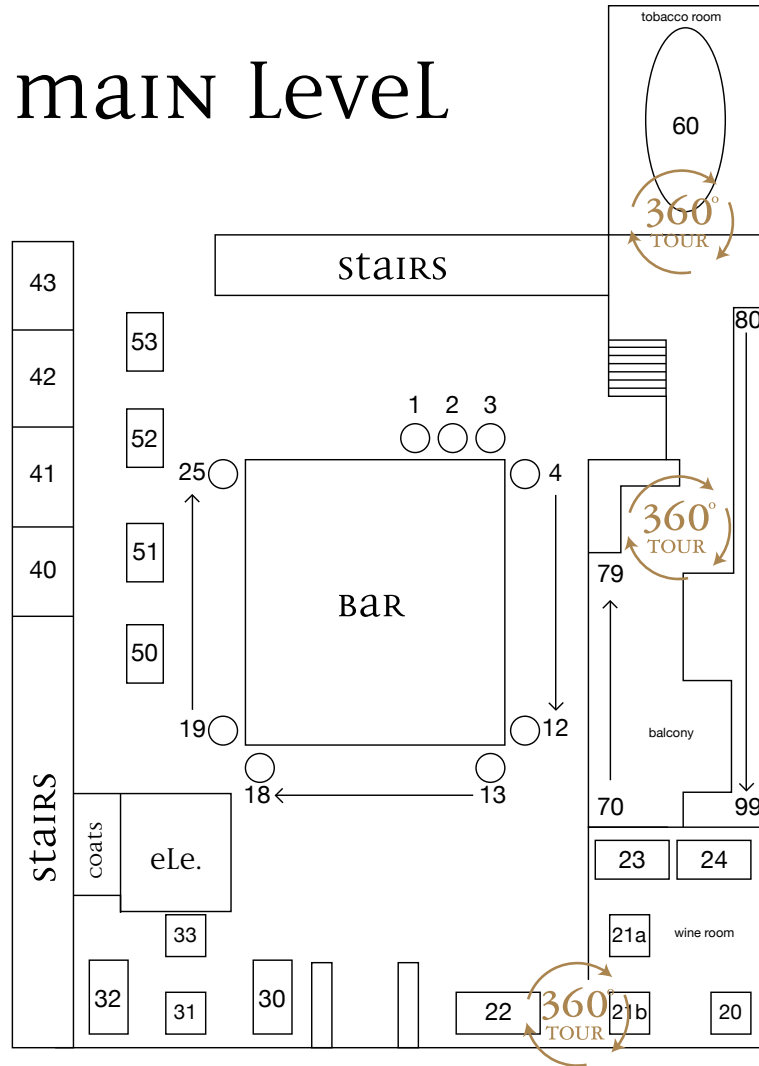
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BOOKING POLICY

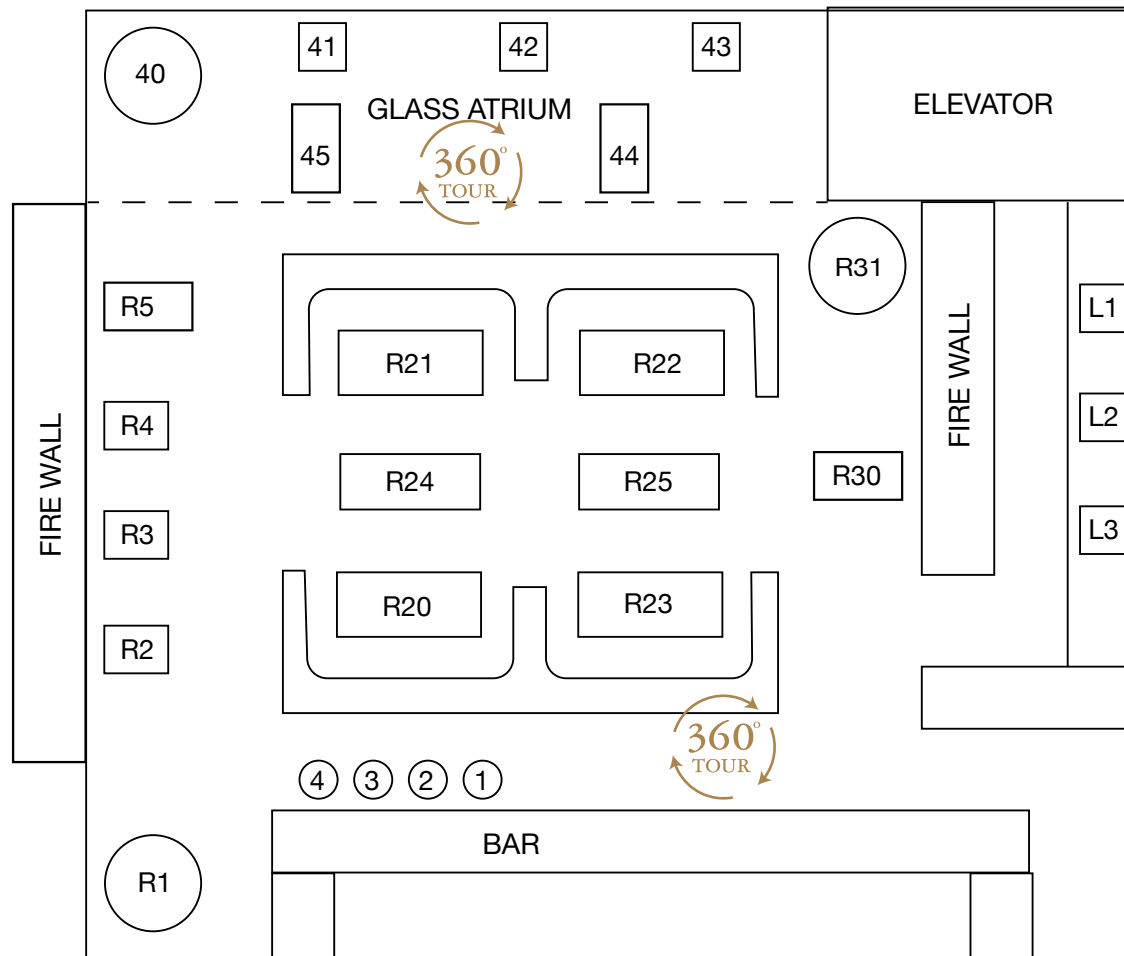
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main Level



the roof





BLACK+BLUE

festive menus 2026



at BLACK+BLUE

FESTIVE LUNCH MENU A

\$48 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

- OR -

Wagyu Beef Carpaccio

grainy mustard dressing, arugula

shaved truffles, black truffle pecorino, grilled sourdough

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 emulsion, wild seasonal mushrooms

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

- OR -

Rum Raisin Tart

brûléed spiced custard tart, rum raisin sauce, almond gelato, shortbread crumb

FESTIVE LUNCH MENU B

\$59 per guest

APPETIZER

Caesar Salad

crisp romaine, parmigiano reggiano, lemon & anchovy dressing

- OR -

Butternut Squash Velouté

spiced coconut cream, fried sage, candied hazelnuts

ENTRÉE

Roasted Chicken

black truffle, broccolini, herb & crème fraîche

potato purée, chicken bordelaise

- OR -

Chinook Salmon

black forbidden rice risotto, spinach, ikura beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano emulsion, wild seasonal mushrooms



FESTIVE LUNCH MENU C

\$72 per guest

Toasted House Baguette

served warm with a seasonal whipped butter

APPETIZER

Roasted Beet Salad

fennel, blood orange, baby arugula
whipped goat cheese, beet agrodolce, citrus 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 -

Chinook Salmon

black forbidden rice risotto, spinach, ikura beurre blanc

- OR -

Eggplant Parmesan

tomato basil fondue, parmesan, fior di latte

DESSERT

Rum Raisin Tart

brûléed spiced custard tart, rum raisin sauce, almond gelato, shortbread crumb

FESTIVE LUNCH MENU D

\$92 per guest

Toasted House Baguette

served warm with a seasonal whipped butter

APPETIZER

Wagyu Beef Carpaccio

grainy mustard dressing, arugula
shaved truffles, black truffle pecorino, grilled sourdough

- OR -

Jumbo Shrimp Cocktail

cocktail sauce, marie rose sauce, lemon

- OR -

Burrata Salad

radicchio, citrus, vincotto, candied pecans

ENTRÉE

Tenderloin

8oz canadian prime tenderloin, seasonal vegetables
potato fondant, red wine jus

- OR -

Roasted Sablefish

miso glazed, baby bok choy, confit button mushrooms, fingerling potatoes, yuzu beurre blanc

- OR -

Eggplant Parmesan

tomato basil fondue, parmesan, fior di latte

DESSERT

Dulce de leche Cheesecake

roasted pineapple compote, sponge toffee, candied pecans, pineapple tuile

- OR -

Nanaimo Bar

dark chocolate pavé, dark chocolate crémeux, feuilletine crumb



FESTIVE DINNER MENU A

\$95 per guest

Toasted House Baguette

served warm with a seasonal whipped butter

APPETIZER

Butternut Squash Velouté

spiced coconut cream, fried sage, candied hazelnuts

- OR -

Caesar Salad

crisp romaine, parmigiano reggiano, lemon & anchovy dressing

ENTRÉE

Striploin

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

- OR -

Chinook Salmon

black forbidden rice risotto, spinach, ikura beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano emulsion, wild seasonal mushrooms

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries



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 Salad

radicchio, citrus, vincotto, candied pecans

ENTRÉE

Tenderloin

8oz canadian prime tenderloin, seasonal vegetables
potato fondant, red wine jus

- OR -

Roasted Sablefish

miso glazed, baby bok choy, confit button mushrooms, fingerling potatoes, yuzu beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano emulsion, wild seasonal mushrooms

DESSERT

Nanaimo Bar

dark chocolate pavé, dark chocolate crémeux, feuilletine crumb

- OR -

Rum Raisin Tart

brûléed spiced custard tart, rum raisin sauce, almond gelato, shortbread crumb

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, dungeness crab, atlantic lobster
marinated mussels & clams, cocktail sauce, marie rose, mignonette, horseradish

SHARED APPETIZERS

Wagyu Beef Carpaccio

grainy mustard dressing, arugula, shaved truffles, black truffle pecorino, grilled sourdough

- & -

Crab Cake

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

- & -

Roasted Beet Salad

fennel, blood orange, baby arugula, whipped goat cheese, beet agrodolce, citrus vinaigrette

SHARED ENTRÉES

Surf & Turf Platter

striploin | roasted sablefish | grilled jumbo prawns
served with lemon beurre blanc & red wine jus

Sides For The Table

crispy brussels sprouts, mac & cheese sticks
mushrooms, broccolini, pommes purée

DESSERT PLATTER

Butter Cake

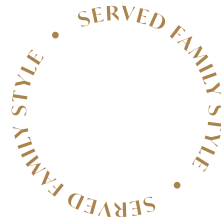
salted caramel sauce, white chantilly cream, fresh berries

Dulce de leche Cheesecake

roasted pineapple compote, sponge toffee, candied pecans, pineapple tuile

Nanaimo Bar

dark chocolate pavé, dark chocolate crémeux, feuilletine crumb



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 -

Wagyu Beef Carpaccio

grainy mustard dressing, arugula
shaved truffles, black truffle pecorino, grilled sourdough

- OR -

Burrata Salad

radicchio, citrus, vincotto, candied pecans

ENTRÉE

Tenderloin & Lobster

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

- OR -

Grilled Ahi Tuna Steak

seasonal vegetables, pommes purée, peppercorn sauce

- OR -

Wild Mushroom & Truffle Risotto

truffle butter, parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

- OR -

Nanaimo Bar

dark chocolate pavé, dark chocolate crémeux, feuilletine crumb

ADD ON'S

Curate Your Experience

Jumbo Prawn

roasted, garlic butter, parsley
\$15 per guest

Half Pound Atlantic Lobster

warm clarified butter, lemon
\$36 per guest

Cheese Plate

a curated selection of artisan cheeses, served with preserves, roasted nuts, and crackers
\$20 per guest | 2oz per guest

Seafood Tower

½ dozen oysters, shrimp, ½ dungeness crab, ½ atlantic lobster
king crab, marinated mussels & scallop ceviche
cocktail sauce, marie rose, mignonette, horseradish
\$275 (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 truffle aioli	6.00	V
Crispy Mac & Cheese Bites truffle cream	5.00	V
Hot Honey Cheese Puffs parmesan foam	5.00	V
Brie & Caramelized Onion Tartlets puff pastry, pickled mustard seeds, fresh thyme	5.00	V
Fondant Celeriac caramelized shallot, thyme, crispy allium	5.00	VG
Vegan Pâté Crostini wild mushroom parfait, pickled mustard seed, chervil	5.00	VG
Miso Glazed King Oyster Skewers pickled daikon, toasted sesame seeds	5.00	VG

MEAT

Grilled Lamb Chop “Popsicles” chimichurri	10.00	
Canadian Prime Steak Tartare hand cut beef tenderloin, grated egg yolk, crispy potato rosti	7.50	
Mini Yorkshires prime rib, horseradish crema, red wine jus	7.00	
Braised Short Rib “Martini” caramelized onions, red wine jus, pommes purée, crispy shallot	9.00	G without crispy shallots
Beef Slider cheddar, thousand island, spicy ketchup	7.00	
Jerk Chicken Skewer grilled pineapple	6.00	D G
Canadian Prime Steak Skewer charred jalapeño aioli	9.50	D G

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V VEGETARIAN

VG VEGAN

G GLUTEN FREE

D DAIRY FREE

Canapé Menu

MINIMUM ORDER - 24 PIECES - PRICES PER PIECE

SEAFOOD

Fresh Shucked Oysters

red wine mignonette

4.00



Tuna Tartare Cornets

avocado crema, green apple, sesame, ponzu, shiso

7.00



Lobster Roll

cognac crème fraîche, dill, brioche bun

8.00

Jumbo Prawn Cocktail

house cocktail sauce, lemon

9.00



Seared Hokkaido Scallops

puff pastry, cauliflower purée, crisp pancetta

10.00

Mini Crab Cake

charred jalapeño aioli, fresh dill

8.00



SWEET

Chocolate Mousse Cup 6.00 | Mini Butter Cakes 6.00 | Assorted Macarons 6.00 | Mini Cheesecake 6.00

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VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

Food Stations

PRICES PER PERSON

SEAFOOD

Chilled Seafood Station

45.00

oysters, prawn cocktail, dungeness crab
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

Royal Osetra | Imperial Osetra | Beluga
served with blinis, crème fraîche
chopped egg white & yolks, shallots, chives

Antipasto Platter 22.00

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

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

V VEGETARIAN

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D DAIRY FREE

Food Stations

SKEWERS PER DOZEN

Grilled Beef Striploin	108.00
garlic butter, fresh herbs	
Marinated Prawn	96.00
jumbo prawns, lemon garlic butter	
Charcoal Grilled Vegetable	84.00
zucchini, peppers, eggplant, mushroom	
Jerk Chicken	96.00
pineapple glaze	

VEGETABLES | 12.00 PER PERSON | CHOOSE THREE

Crispy Brussels Sprouts
Pommes Purée
Broccolini
Parmesan Truffle Fries
Sautéed Wild Mushrooms

SALADS PER PERSON

Burrata Salad	12.00
radicchio, citrus, vincotto, candied pecans	
Roasted Beet Salad	12.00
fennel, blood orange, baby arugula whipped goat cheese, beet agrodolce, citrus vinaigrette	
Black+Blue Caesar Salad	10.00
crisp romaine, parmigiano reggiano lemon & anchovy dressing	

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

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Food Stations

PRICES PER PERSON

CARVING STATIONS

Whole Roasted Striploin* 28.00
mini yorkshire pudding, horseradish, hot mustard, red wine jus

Beef Wellington* 28.00
mushroom duxelles, crêpe, puff pastry, red wine jus

Roasted Prime Rib* 24.00
mini yorkshire pudding, hot mustard, red wine jus

Salmon Wellington* 24.00
mushroom duxelles, crêpe, puff pastry, béarnaise

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

DESSERTS

Assorted Classic Black+Blue Desserts 12.00
mini butter cakes, macarons, new york cheesecake
chocolate mousse cup

Tableside Dessert Station 18.00
crêpes suzette or bananas foster

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

V VEGETARIAN

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D DAIRY FREE

Curated Wine Selections

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

SPARKLING & CHAMPAGNE

Mionetto Prosecco Brut	NV, Treviso, Italy	73
Fitzpatrick 'Fitz' Brut	Okanagan Valley, BC	98
Laurent-Perrier 'La Cuvée' Brut	NV, Champagne, France	155
Delamotte Brut	NV, Champagne, France	184
Dom Pérignon Brut	2015, Champagne, France	575

ROSÉ

Château d'Esclans 'Whispering Angel'	2022, Provence, France	108
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WHITE

CHARDONNAY

Mission Hill 'Reserve'	2022, Okanagan Valley, BC	78
Mission Hill 'Perpetua'	2021, Okanagan Valley, BC	156
Giant Steps 'Sexton Vineyard'	2019, Yarra Valley, Australia	128
Simonnet-Febvre Chablis	2022, Burgundy, France	105
Domaine Fourrey Chablis	2023, Burgundy, France	116
Louis Jadot Meursault	2022, Burgundy, France	297
Louis Jadot Puligny-Montrachet	2021, Burgundy, France	343
Louis Jadot Chassagne-Montrachet	2021, Burgundy, France	342

PINOT GRIS

Burrowing Owl	2024, Oliver, BC	79
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SAUVIGNON BLANC

Craggy Range 'Te Muna Road'	2023, Marlborough, New Zealand	84
Domaine Bailly-Reverdy 'La Mercy-Dieu'	2023, Loire Valley, France	105

OTHER WHITES

Tantalus Riesling	2022, Okanagan Valley, BC	89
Martin's Lane 'Fritzi's Vineyard' Riesling	2018, Okanagan Valley, BC	155
Q&A White Blend	2021, BC	92

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

Curated Wine Selections

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

RED

CABERNET SAUVIGNON

Mission Hill 'Reserve'	2022, Okanagan Valley, BC	87
Le Vieux Pin 'Retouche'	2022, Okanagan Valley, BC	109
Culmina 'Hypothesis'	2018, Golden Mile, BC	122
Osoyoos Larose 'Le Grand Vin'	2020, Okanagan Valley, BC	154
Black Hills 'Nota Bene'	2022, BC	171
Beringer 'Knights Valley'	2021, Sonoma, USA	158
Freemark Abbey	2019, Napa Valley, USA	193
Château Marsac-Séguineau	2021, Bordeaux, France	139
Famille J.M. Cazes 'Pauillac de Lynch-Bages'	2020, Bordeaux, France	146

PINOT NOIR

Tightrope	2023, Naramata, BC	84
Tantalus	2022, Okanagan Valley, BC	98
Quails' Gate 'Stewart Family Reserve'	2022, BC	159
Martin's Lane 'Simes Vineyard'	2022, BC	196
Domaine Fourrey Bourgogne	2023, Burgundy, France	105

MERLOT

Laughingstock 'Blind Trust'	2022, Okanagan Valley, BC	86
Black Hills 'Addendum'	2021, BC	152

MALBEC

Burrowing Owl	2020, Oliver, BC	97
Finca Decero	2021, Mendoza, Argentina	80
Clos de los Siete	2021, Mendoza, Argentina	92

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

Curated Wine Selections

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

RED CONTINUED

SYRAH / SHIRAZ

Black Hills 'Ipso Facto'	2021, BC	156
Mission Hill 'Quatrain'	2019, BC	169
Ben Glaetzer 'Wallace'	2020, Barossa Valley, Australia	89
Ben Glaetzer 'Anaperenna'	2006, Barossa Valley, Australia	228

RHÔNE BLENDS

Ogier 'Clos de L'Oratoire des Papes'	2023, Rhône, France	159
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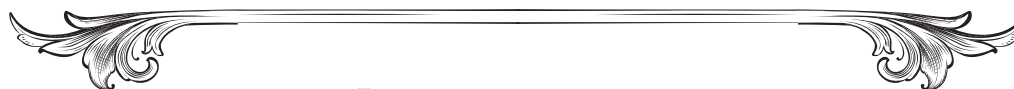
ITALIAN

Rocca delle Macie 'Sergiovento'	2020, Chianti Classico	119
Il Poggione	2019, Brunello di Montalcino	159
Antinori 'Pian delle Vigne'	2018, Brunello di Montalcino	168
Argentiera 'Poggio al Ginepri'	Tuscany	106
Luce delle Vite 'Lucente'	2022, Tuscany	109
Fontanafredda 'Serralunga'	2020, Barolo	139
Corte Giara	2022, Amarone della Valpolicella	154
Domini Veneti Classico	2021, Amarone della Valpolicella	166

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BOOKING REQUEST

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COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

THE
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.