



COAST  
COOK  
CATCH  
EAT



TOP 10% OF RESTAURANTS  
WORLDWIDE



## 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



# coast

1054 Alberni Street, Vancouver | 604 685 5010

Coast is where fresh British Columbia seafood dazzles! The freshest fish, succulent shellfish and the most colossal seafood towers are here, with the rarest, perfectly prepared oysters nestled in beds of ice, waiting for you. This is BC's best seafood, and offers true West Coast dining, flashy and fun for every mood and every occasion.

## SPECIALTIES

Fresh seafood, oysters, mussels, clams, fish and chips, sushi

## WINES

Italy, California, France, Spain, boutique British Columbia wineries



Exquisitely fresh and perfectly prepared, our menu reflects the love we have for all the best foods from all the best places.

Coast is Vancouver's premier destination for fresh, West Coast seafood served in a modern, chic setting. Celebrated for its vibrant energy and refined yet approachable style, Coast offers the perfect backdrop for unforgettable events and celebrations.

"This is the kind of place where guests come together to share oysters, crack into crab claws, and toast over seafood towers that always make a statement," says proprietor Emad Yacoub. "It's about exceptional seafood, lively atmosphere, and creating memorable moments."

At the 24-seat Oyster & Chowder Bar, chefs shuck fresh Atlantic and Pacific oysters to order and prepare signature favourites like Dungeness crab cakes, whole lobsters, rich chowders, and sushi. Guests can also indulge in the signature colossal seafood towers, a highlight praised by reviewers, or opt for premium cuts of beef for a perfectly balanced menu.

The expansive dining room features sleek, contemporary design with warm coastal accents, striking a balance between sophistication and comfort. The dynamic O Lounge brings a playful buzz to any event, anchored by a live-action sushi station where chefs craft intricate rolls and nigiri in full view, a favourite feature for receptions and cocktail parties.

Upstairs, the mezzanine level offers a more intimate experience, with two private dining rooms — The Port Room and The Starboard Room — ideal for corporate dinners, milestone celebrations, and private events.

Whether you're hosting a lively cocktail reception, an elegant sit-down dinner, or a seafood feast to impress, Coast delivers an experience defined by energy, flavour, and Vancouver's signature style — a place to remember and return to often.

## awards & accolades

### 2004

Best New Restaurant in British Columbia  
Restaurant Food & Service Association

Best New Restaurant  
Vancouver Magazine

Best New Restaurant  
Georgia Straight

### 2005

Wine Spectator Award of Excellence

### 2006

Best Design, Best Seafood, Best Regional  
Vancouver Magazine

Wine Spectator Award of Excellence

### 2007

Most Memorable Meal, Seafood  
WHERE Magazine

Wine Spectator Award of Excellence

### 2008

Wine Spectator Award of Excellence

### 2009

Best in Competition  
International Interior Design Association

Award of Excellence  
Interior Designers Institute of BC

Wine Spectator Award of Excellence

### 2010

Reader's Choice Best West Coast

### 2011

Reader's Choice Best West Coast and Seafood

WHERE Vancouver  
Where to Dine Vancouver Awards

### 2012

Best Fish/Shellfish Restaurant  
Golden Plate Awards

### 2013

Best Seafood in Vancouver  
WestEnd Vancouver Restaurant Awards  
(reader's poll)

Best West Coast  
WHERE to Dine Awards

Wine Spectator Award of Excellence

Trip Advisor Award of Excellence

### 2014

Golden Plate Awards  
Best Seafood

Vancouver Magazine Awards  
Best Seafood Honorable Mention

Les Clefs d'Or  
Canada Silver Service Award

Best West Coast Cuisine  
WestEnd - Best of the City

Best Service  
WestEnd - Best of the City

Best Seafood  
WestEnd - Best of the City

Award of Excellence  
Wine Spectator

Award of Excellence  
Trip Advisor

### 2015

Award of Excellence  
Wine Spectator

Best Seafood Restaurant  
Readers Choice | Vancouver Courier

Award of Excellence  
Trip Advisor

### 2016

Best Fish/Shellfish  
Golden Plate Awards

Best Seafood  
Golden Plate Awards

Top 10 Seafood Cuisine  
TripAdvisor

Top 10 Seafood Cuisine  
Opentable

Award of Excellence  
Wine Spectator

Gold | Best Seafood  
WestEnd Best of the City

Gold | Best West Coast  
WestEnd Best of the City

### 2017

Certificate of Excellence  
Trip Advisor

Award of Excellence  
Wine Spectator

### 2018

Certificate of Excellence  
Trip Advisor

Award of Excellence  
Wine Spectator

### 2019

Certificate of Excellence  
Trip Advisor

Award of Excellence  
Wine Spectator

### 2020

Best Restaurant for Seafood  
Golden Plate Awards

### 2022

Top 10% Of Restaurants Worldwide  
Trip Advisor

### 2023

Top 10% Of Restaurants Worldwide  
Trip Advisor

### 2024

Best Seafood  
Golden Plate Finalist

Top 10% Of Restaurants Worldwide  
Trip Advisor

### 2025

Silver Award of Excellence  
DiRöNA

Best Seafood  
Golden Plates Award Nominee

Top 10% Of Restaurants Worldwide  
Trip Advisor

### 2026

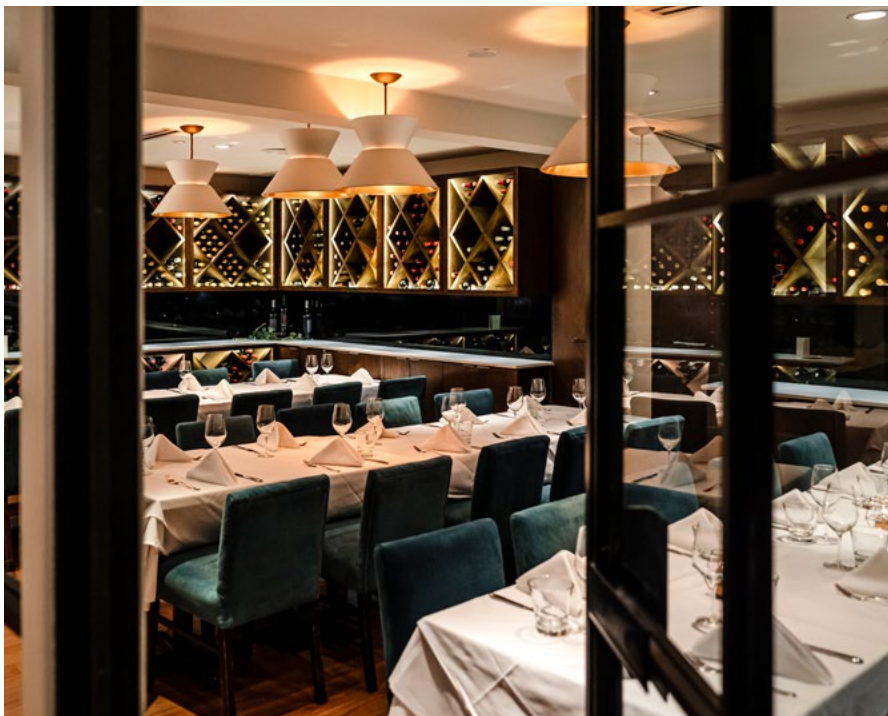
Reader's Nominated Best Sushi  
Vancouver Magazine Awards

Judged Division Finalists Best Sushi  
Vancouver Magazine Awards

Best Restaurant Group  
Golden Plates Finalist

Best Restaurant - Seafood  
Golden Plates Finalist

Best Fish & Chips  
Golden Plates Finalist



# EVENTS & PRIVATE DINING

Whether you are looking for a private dining room, lounge space or a cocktail reception area, Coast Restaurant is an excellent choice for your special occasion – comfortably holding anywhere from 10 to 260 guests.

| AREA           | SEATED | STANDING |
|----------------|--------|----------|
| BUYOUT         | 260    | 284      |
| PORT ROOM      | 30     | 25       |
| STARBOARD ROOM | 20     | -        |
| OAK ROOM       | 16     | 16       |
| O LOUNGE       | 52     | 90       |
| THE MEZZANINE  | 118    | 150      |

**BUYOUT  
AVAILABLE**

*BUYOUT COST CONTINGENT ON DAY OF  
THE WEEK AND TIME OF THE YEAR*

**VIRTUAL TOUR**

## **BOOKING POLICY**

Set menus for groups over 12 guests. 50% deposit required. Guarantee number of guests due 72 hours before event. 18% gratuity applicable.



## MEZZANINE



THE PORT ROOM



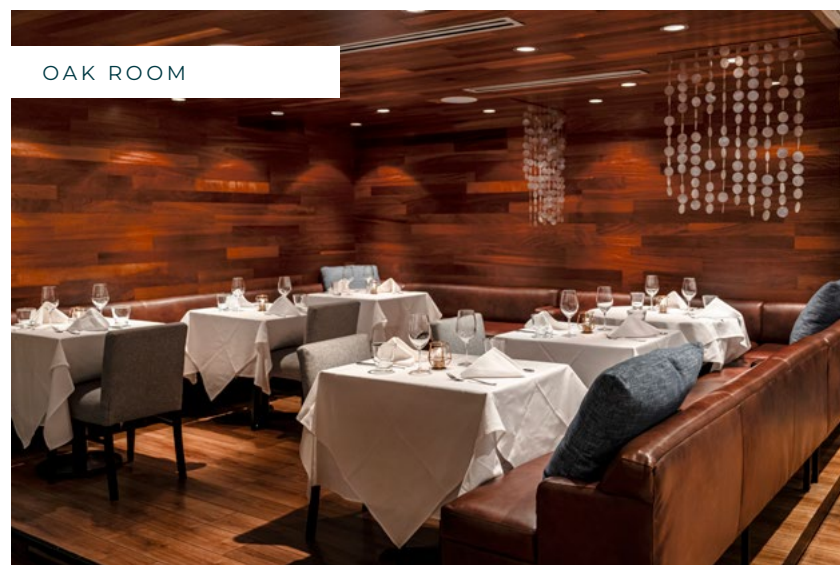
OAK ROOM



THE PORT ROOM



OAK ROOM



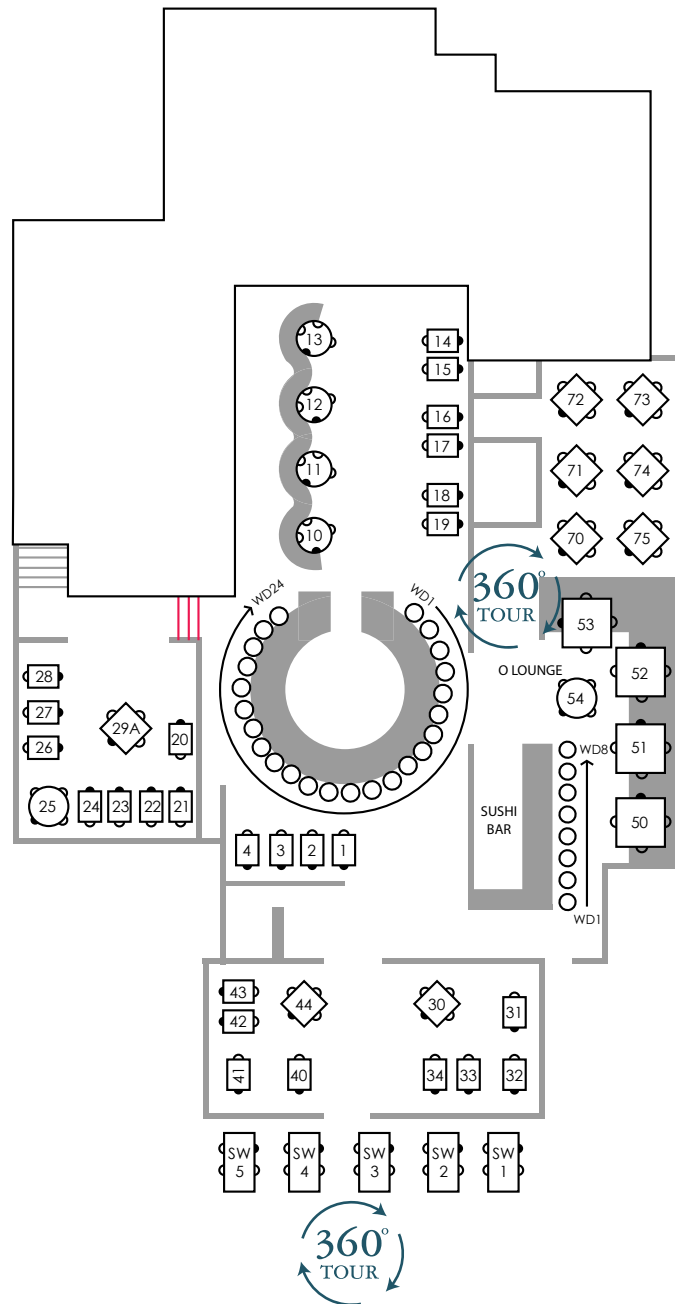
# O LOUNGE



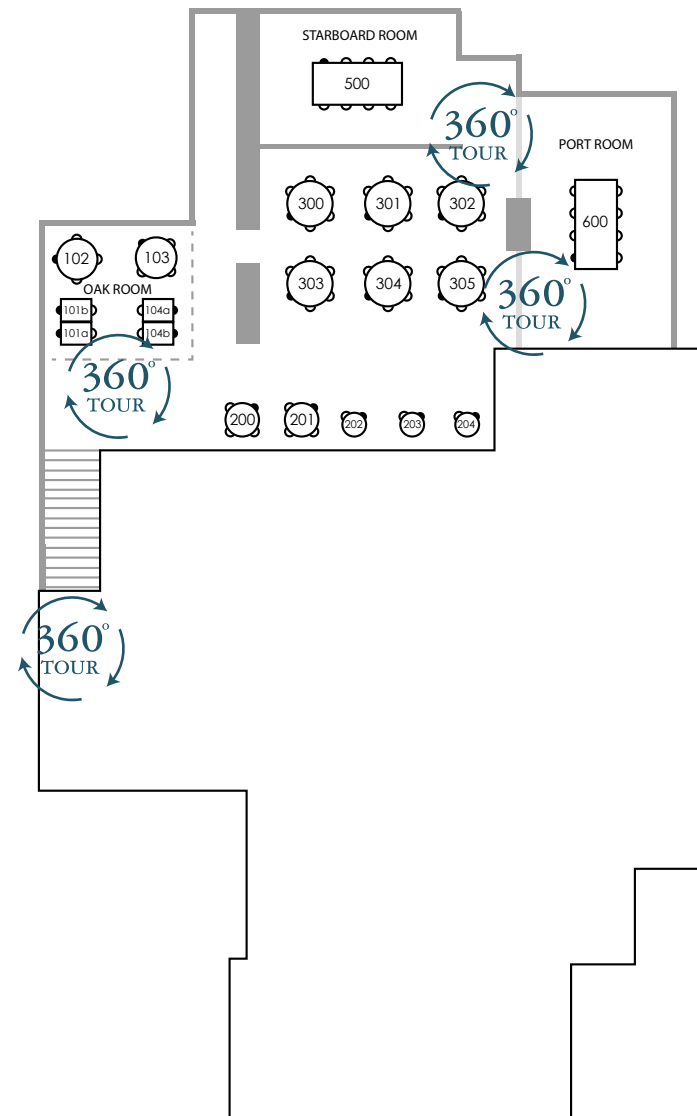


## THE STARBOARD ROOM





MAIN FLOOR & LOUNGE



MEZZANINE & PRIVATE DINING ROOMS



PREMIUM SUSHI BOX

## PREMIUM SUSHI BOX

**\$159 | PICKUP ONLY | SERVES 4-6**

Handcrafted by our award-winning Sushi Chefs at Coast, this sushi box highlights the finest, seasonally sourced ingredients, perfect for office parties and celebrations.

**1 Dynamite Roll**  
tempura prawn, spicy mayo, avocado

**2 Garden Roll**  
yam tempura, avocado, inari  
cucumber, shiso, chili crisp

**3 Torched Sablefish Oshi**  
pressed sablefish, miso mayo,  
shiso, sweet soy

**4 Spicy Bluefin Tuna Roll**  
sesame ginger chili sauce, green onion

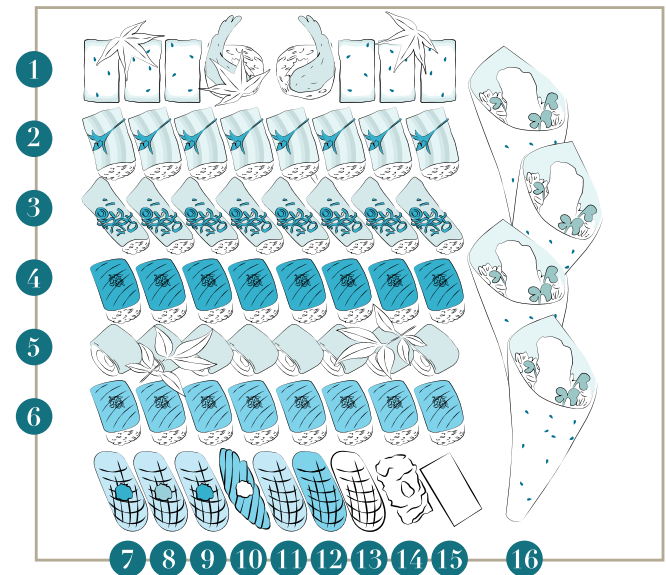
**5 Mango California Roll**  
crab, black tobiko, chili thread

**6 King Salmon Roll**  
snow crab, avocado, tobiko  
soy reduction

### Signature Nigiri (9pcs)

- 7** akami / bluefin tuna
- 8** toro / fatty tuna
- 9** shiro maguro / albacore tuna
- 10** masunosuke / king salmon
- 11** hamachi / yellowtail
- 12** madai / japanese sea bream
- 13** hotate / scallop
- 14** uni / hokkaido sea urchin
- 15** tamago / sweet egg omelette

**16 Fish & Chip Cones**  
tempura cod, yuzu tartar sauce  
crispy potato



Please allow 24hrs notice | Complimentary delivery within one block of Coast Restaurant (1054 Alberni St) with a minimum purchase of \$318.

The background is an aerial photograph of a coastline, showing a mix of dark, rocky land and lighter, sandy or pebbly areas. A large white circle is centered over the image, containing the text. The text is in a teal color that matches the background's palette. The word 'COAST' is at the top, followed by 'FESTIVE', then 'MENUS' in a larger font, and '2026' at the bottom.

COAST

FESTIVE

MENUS

2026



## FESTIVE LUNCH A \$49

+ Tax and Gratuity

### APPETIZER

#### **New England Chowder**

clams, bacon, roasted vegetables

- or -

#### **Caesar Salad**

romaine hearts, bacon, croutons, parmesan

### ENTRÉE

#### **Tuna Niçoise**

seared ahi tuna, white anchovies, six-minute egg, kalamata olives, tomato, fingerling potatoes, miso dressing

- or -

#### **Forno Chicken**

olive oil mashed potatoes, seasonal vegetables, red wine jus

- or -

#### **Mushroom Risotto**

roasted mushrooms, truffle tapenade, parmesan

- or -

#### **Sushi Plate**

feature maki roll, salmon sashimi  
crispy prawn tempura  
spinach gomaе

## FESTIVE LUNCH B \$62

+ Tax and Gratuity

### APPETIZER

#### **Lobster & Corn Bisque**

roasted corn, ginger, brandy & chili cream

- or -

#### **Beet Salad**

arugula, roasted beets, goat cheese  
pistachio, balsamic glaze

### ENTRÉE

#### **King Salmon**

herbed mashed potatoes, broccolini  
lemon beurre blanc

- or -

#### **Forno Chicken**

olive oil mashed potatoes, seasonal vegetables, red wine jus

- or -

#### **Mushroom Risotto**

roasted mushrooms, truffle tapenade, parmesan

### DESSERT

#### **Warm Banana & Coconut Butter Cake**

crème anglaise, berries

## FESTIVE LUNCH C \$82

+ Tax and Gratuity

### APPETIZER

#### **Dynamite Roll**

tempura prawn, spicy mayo, avocado

- or -

#### **Burrata Salad**

heirloom tomatoes, red onion, herb buttermilk

- or -

#### **West Coast Crab Cake**

dungeness & rock crab, herb mayo, cucumber, dill

### ENTRÉE

#### **Miso Marinated Sablefish**

broccolini, cabbage, shimeji mushroom, dashi broth

- or -

#### **Canadian Prime 10oz Striploin**

potato purée, baby heirloom vegetables, red wine jus

- or -

#### **Ricotta Gnocchi**

pesto, sundried tomatoes, asparagus, lemon

### DESSERT

#### **Buttermilk Panna Cotta**

marinated strawberries, fresh berries, raspberry sauce

## FESTIVE DINNER A \$82

+ Tax and Gratuity

### APPETIZER

#### **Lobster & Corn Bisque**

roasted corn, ginger, brandy & chili cream

- or -

#### **Burrata Salad**

heirloom tomatoes, red onion, herb buttermilk

- or -

#### **Squash Salad**

baby kale, roasted squash, cranberries  
feta cheese, candied walnuts

### ENTRÉE

#### **King Salmon**

herbed mashed potatoes, broccolini, lemon beurre blanc

- or -

#### **Forno Chicken**

olive oil mashed potatoes  
seasonal vegetables, red wine jus

- or -

#### **Ricotta Gnocchi Primavera**

handmade gnocchi, wild mushrooms  
sundried tomato, pesto sauce

### DESSERT

#### **Warm Banana & Coconut Butter Cake**

crème anglaise, berries

## FESTIVE DINNER B \$98

+ Tax and Gratuity

### APPETIZER

#### **West Coast Crab Cake**

dungeness & rock crab, herb mayo, cucumber, dill

- or -

#### **Coast Roll**

lightly torched salmon, scallop, crab  
spicy mayo, tobiko, green onion

- or -

#### **Burrata Salad**

heirloom tomatoes, red onion, herb buttermilk

### ENTRÉE

#### **Branzino**

crispy fingerling potatoes, broccolini, capers, salsa verde

- or -

#### **Canadian Prime 10oz Striploin**

potato purée, baby heirloom vegetables, red wine jus

- or -

#### **Ricotta Gnocchi**

pesto, sundried tomatoes, asparagus, lemon

### DESSERT

#### **Dark Chocolate Bar**

fresh berries, feuilletine crunch

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.

## FESTIVE DINNER C \$115

+ Tax and Gratuity

### Fresh Baked Dinner Rolls

salted whipped butter

## APPETIZER

### Tuna Tartare

bosc pear, niçoise olive, taro root

- or -

### Wagyu Beef Carpaccio

black pepper crusted, horseradish aioli, capers, arugula, shaved parmigiano

- or -

### Lobster & Corn Bisque

roasted corn, ginger, brandy & chili cream

## ENTRÉE

### Miso Marinated Sablefish

broccolini, cabbage, shimeji mushroom, dashi broth

- or -

### Canadian Prime 8oz Tenderloin

truffle whipped potatoes, baby carrots, asparagus, red wine jus

- or -

### Lobster Rigatoni Pomodoro

onion confit, pecorino, chilies

- or -

### Spinach Ricotta Cannelloni

truffle bechamel, mozzarella

## DESSERT

### Warm Banana & Coconut Butter Cake

crème anglaise, berries

- or -

### Apple Caramel Cheesecake

caramelized apple, caramel sauce

## FESTIVE DINNER D \$140

+ Tax and Gratuity | Minimum 12 people

### Fresh Baked Dinner Rolls

salted whipped butter

## TO START

### Coast Chilled Seafood Platters

oysters, tiger prawns, scallop ceviche, ahi tuna poke  
marinated mussels & clams, dungeness crab salad, lobster salad  
fresh lemon & house-made dips

## NEXT

### Signature Sushi Platters

spicy ahi tuna roll, salmon avocado roll, garden roll  
sashimi — albacore tuna, king salmon, ahi tuna

## ENTRÉE PLATTERS

### Canadian Prime Striploin

### Seabass Wellington

### Jumbo Tiger Prawns

### Ricotta Gnocchi Primavera

signature brussels sprouts, herbed mashed potatoes, broccolini

### Family-Style Caesar Salad

romaine hearts, bacon, croutons, parmesan

## DESSERT PLATTERS

### Apple Caramel Cheesecake

caramelized apple, caramel sauce

### Yuzu Lemon Tart

lime chantilly cream, strawberry sauce

### Dark Chocolate Bar

fresh berries, feuilletine crunch

SERVED  
FAMILY  
STYLE

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## FESTIVE DINNER E \$150

+ Tax and Gratuity

### **Fresh Baked Dinner Rolls**

salted whipped butter

## TO START

### **Coast Chilled Platter**

oysters, tiger prawns, scallop ceviche, ahi tuna poke, marinated mussels & clams  
dungeness crab salad, lobster salad, fresh lemon & dips

## APPETIZER

### **Tiger Prawn Cocktail**

cocktail sauce

### **Caesar Salad**

romaine, bacon, croutons, parmesan

### **Squash Salad**

baby kale, roasted squash, cranberry, feta cheese, candied walnuts

### **Coast Signature Sushi Rolls**

spicy ahi tuna roll, salmon avocado roll, garden roll

## ENTRÉE

### **Miso Marinated Sablefish**

broccolini, cabbage, shimeji mushroom, dashi broth

### **Prime Beef Striploin**

potato purée, baby heirloom vegetables, red wine jus

### **Ricotta Gnocchi**

pesto, sundried tomatoes, asparagus, lemon

## DESSERT

### **Apple Caramel Cheesecake**

caramelized apple, caramel sauce

### **Dark Chocolate Bar**

fresh berries, feuilletine crunch

### **Yuzu Lemon Tart**

lime chantilly cream, strawberry sauce

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## ADD ONS

### **Fresh Baked Brioche Bread | \$12 each**

whipped butter, capers, red onion

### **Fresh Shucked Oysters | \$45 per dozen**

yuzu mignonette, cocktail sauce, fresh horseradish

### **Sushi Tile | \$20 per guest**

coast signature selection of nigiri & maki, premium local and imported fish

### **Charcuterie & Cheese Board | \$24 per guest**

selection of local & imported meat & cheese, chutney, pickled vegetables, house bread

### **Deluxe Sushi & Seafood Tower | \$225 per tower**

east coast oysters, atlantic lobster, tiger prawns, scallop ceviche, salmon poke, tuna gomaе

marinated mussels & clams, dungeness crab salad, lobster & prawn salad

sashimi — hamachi, king salmon, albacore, bluefin tuna, california roll & king salmon roll



CANAPÉS

## CANAPÉS

### **Mushroom Arancini \$5**

truffle aioli

### **Burrata Crostini \$5**

heirloom tomato, pesto

### **Steak Tartare \$6**

brioche bread, cured egg yolk

### **Steak Bites \$6**

grilled beef striploin, horseradish aioli

### **Aburi Salmon Roll \$5**

avocado, miso mayo, rayu, garlic chili oil

### **Prawn Cocktail \$6**

cocktail sauce, romaine lettuce

### **Seared Scallops \$6**

butternut squash purée, crispy prosciutto

### **Fish & Chip Cone \$5**

tempura cod, japanese tartar sauce

### **Crab Cake \$7**

herb mayo, pickled cucumber

### **Crispy Oyster \$5**

miso mayo, micro greens

### **Fried Lobster Mac & Cheese Bites \$6**

chive aioli

### **Coconut Shrimp \$6**

curry & cumin marinated cucumber tzatziki

### **Mushroom Pâté Crostini \$5**

wild mushrooms, fig, balsamic glaze

### **Artichoke Strudel \$5**

filo pastry, caramelized artichoke, asparagus, black garlic sauce



FOOD STATIONS

## FOOD STATIONS

### **Fresh Shucked Oysters\* | \$22 per guest**

yuzu mignonette, cocktail sauce, fresh horseradish

### **Seafood Paella\* | \$24 per guest**

saffron rice, lobster, calamari, prawns, mussels, sausage

### **Sushi Station | \$29 per guest**

assorted rolls, nigiri & sashimi

### **Mushroom Risotto | \$18 per guest**

roasted mushrooms, truffle, porcini mushroom sauce, parmesan

### **Flambéed Prawns\* | \$18 per guest**

white wine, garlic, butter, parsley, lemon

### **Coast Seafood Station\* | \$65 per guest**

oysters, atlantic lobster, tiger prawns, scallop ceviche  
ahi tuna poke, marinated mussels & clams, crab & lobster salad

## CARVING STATIONS

### **Salmon Wellington\* | \$26 per guest**

mushroom duxelles, crêpe, puff pastry, béarnaise

### **Prime Striploin\* | \$32 per guest**

fresh rolls, horseradish, hot mustard, red wine jus

### **Prime Tenderloin\* | \$35 per guest**

fresh rolls, horseradish, hot mustard, red wine jus

### **Charcuterie & Cheese | \$24 per guest**

local & imported meats & cheese, chutney, pickled vegetables, house bread & crackers

### **Assorted Mini Coast Desserts | \$15 per guest**

butter cakes, caramelized yuzu tart, new york cheesecake, dark chocolate bar, macarons

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

# SUGGESTED WINES

## SPARKLING

### CANADA

**Maverick 'Ella'** Brut Rosé NV Okanagan Valley, BC  
**Tantalus** Blanc de Nior 2022 Okanagan Valley, BC  
**Mission Hill 'Exhilaration'** Brut Rosé NV Okanagan Valley, BC

### ITALY

**Mionetto** Prosecco NV Treviso

## CHAMPAGNE

### FRANCE

**Laurent-Perrier 'La Cuvée'** Brut NV Tours-Sur-Marne, France 155  
**Charles Heidsieck 'Réserve'** NV Reims 168  
**Laurent-Perrier 'Cuvée'** Brut Rosé NV Reims 234  
**Dom Perignon** Brut 2015 Épernay 595

## ROSÉ

### BRITISH COLUMBIA

90 **Poplar Grove** 2023 Okanagan Valley 75

98

### FRANCE

**Château d'Estoublon 'Roseblood'** 2024 Coteaux d'Aix-en-Provence 85

**Château d'Esclans 'Whispering Angel'** 2025 Côtes de Provence 108

75

# SUGGESTED WINES

## ITALY

### TUSCANY

**Rocca della Macie** Chianti Classico 2023  
**Marchesi Antinori 'Villa Antinori'** Sangiovese-Cabernet-Merlot 2022  
**San Polo 'Rubio'** Sangiovese 2019  
**Brancaia 'Tre'** Sangiovese-Merlot-Cabernet Sauvignon 2023  
**Antinori 'Le Mortelle Botrosecco'** Cabernet Sauvignon 2023  
**Antinori 'Il Bruciato'** Cabernet Sauvignon-Merlot-Syrah 2023  
**Luce delle Vite 'Lucente'** Merlot-Sangiovese 2021  
**Frescobaldi 'CastelGiocondo'** Brunello di Montalcino 2020  
**Antinori 'Pian delle Vigne'** Brunello di Montalcino 2018

### PIEMONTE

**Marchesi di Barolo 'Maraia'** Barbera del Monferrato 2022  
**Borgogno 'No Name'** Nebbiolo 2020  
**Fontanafredda 'Serralunga'** Barolo 2020

### VENETO

**Allegrini 'Palazzo delle Torre'** 2022  
**Corte Giara** Amarone della Valpolicella 2022

### SPAIN

**Faustino** Tempranillo 2023 Rioja  
**Bodegas Ego 'El Goru'** Monastrell-Syrah 2022 Jumilla

## SYRAH & SYRAH BASED

### BRITISH COLUMBIA

**75 Mission Hill 'Reserve'** 2020 Okanagan Valley **77**  
**85 Burrowing Owl** 2022 Okanagan Valley **82**

**86**

**89**

### FRANCE

**99 E. Guigal Côtes du Rhône** 2022 Rhône **72**  
**102 M. Chapoutier 'Les Meysonniers' Crozes-Hermitage** 2023 Rhône **85**  
**112 Ogier 'Clos de L'Oratoire des Papes' Châteauneuf-du-Pape** 2023 Rhône **155**

**156**

**179**

## PINOT NOIR

### BRITISH COLUMBIA

**79 CedarCreek 'Estate'** 2022 Okanagan Valley **79**  
**122 Burrowing Owl** 2023 Oliver **90**  
**139 Poplar Grove** 2023 Naramata **122**

### FRANCE

**85 Louis Latour 'Bourgogne'** 2022 **89**  
**154 Domaine Fourrey Bourgogne** Pinot Noir 2023 **105**

**59**

**75**

# SUGGESTED WINES

## MALBEC

### BRITISH COLUMBIA

**Mt. Boucherie 'Reserve'** 2024 Okanagan Valley

### ARGENTINA

**Salentein 'Reserve'** 2021 Mendoza

**Finca Decero** 2021 Mendoza

## CABERNET FRANC

### BRITISH COLUMBIA

**Burrowing Owl** Cabernet Franc 2022 Oliver, BC

## MERLOT & BLENDS

### BRITISH COLUMBIA

**Tinhorn** 2025 Okanagan Valley

**Mission Hill 'Reserve'** 2022 Okanagan Valley

**Poplar Grove** 2020 Naramata Bench

**Burrowing Owl** 2022 Oliver

**Laughing Stock 'Blind Trust'** 2023 Okanagan Valley

### FRANCE

**Château Recougne** 2021 Bordeaux Supérieur

## CABERNET SAUVIGNON & BLENDS

### BRITISH COLUMBIA

**92 CedarCreek Meritage** 2021 Okanagan Valley **79**

**Mission Hill 'Reserve'** Meritage 2022 Okanagan Valley **85**

**Burrowing Owl** Meritage 2021 Oliver **124**

**75 Quails' Gate 'Queue'** 2022 Okanagan Valley **135**

**80 Mt. Boucherie 'Summit'** 2019 Okanagan Valley **139**

**Osoyoos Larose 'Le Grand Vin'** 2020 Okanagan Valley **154**

**Black Hills 'Nota Bene'** 2022 Black Sage Bench **168**

### 88 FRANCE

**JM Cazes 'Michel Lynch'** 2023 Bordeaux **68**

## AROMATIC

### 69 BRITISH COLUMBIA

**79 Fitzpatrick 'The Mischief'** Pinot Blanc 2025 Okanagan Valley **69**

**80 Tantalus** Riesling 2025 Okanagan Valley **85**

**82 Q&A 'White Blend'** Roussane-Viognier 2022 Okanagan Valley **92**

### 94

### FRANCE

**Hugel 'Gentile'** Muscat Blanc-Riesling-Pinot Blanc 2023 Alsace **75**

### 77

### ITALY

**Rocca delle Macie 'Campo Maccione'** 2023 Vermentino Tuscany **68**

# SUGGESTED WINES

## SAUVIGNON BLANC

### NEW ZEALAND

**Sileni Sauvignon** Blanc 2025 Marlborough New Zealand

**Craggy Range 'Te Muna Road Vineyard'** 2025 Martinborough

### FRANCE

**Bailly-Reverdy 'La Mercy-Dieu'** Sancerre 2024 Loire Valley

**Plessis-Duval Sancerre** 2023 Loire Valley

## PINOT GRIS

### BRITISH COLUMBIA

**Poplar Grove** 2025 Okanagan Valley

**Burrowing Owl** 2023 Oliver Valley

### ITALY

**Santa Margherita** 2024 Alto Adige

## CHARDONNAY

### BRITISH COLUMBIA

**75** **Tinhorn** 2025 Okanagan Valley **67**

**88** **Mission Hill 'Reserve'** 2023 Okanagan Valley **80**

**Burrowing Owl** 2023 Okanagan Valley **84**

**Mission Hill 'Perpetua'** 2021 Okanagan Valley **139**

**105**

**138**

### FRANCE

**Louis Latour 'Grand Ardèche'** 2023 Ardèche **78**

**Domaine Foubey** Chablis 2025 Burgundy **112**

**Simonnet Febvre** Chablis 2023 Burgundy **116**

**65** **Domaine Bernard Defaix** Chablis 2024 Burgundy **132**

**70**

**67**



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BOOKING REQUEST

GLOWBAL

coast

Italian  
Kitchen

BY ITALIAN KITCHEN  
TRATTORIA

BLACK+BLUE

RCOF

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.