



FEBRUARY 12TH - 14TH

VALENTINE'S DAY FEATURES

APPETIZERS

BC Winter Squash Velouté \$18

crab & squash roulade, baby celery leaves, toasted pumpkin seeds

Pan Seared Jumbo Scallop \$22

savoy cabbage, smoked bacon lardon, cauliflower purée, brown butter foam

Baby Kale Salad \$16

aged manchego, grapes, almonds, rye croutons

ENTRÉES

Prime Tenderloin & Lobster Ravioli \$62

caramelized onion potato purée, broccolini, red wine jus

Wild Mushroom Risotto \$34

forest mushrooms, porcini, snap peas, shaved black truffle

Crab Crusted Sablefish \$44

chorizo & butter bean cassalette, broccolini
carrot purée, charred tomatoes & garlic

CHILL BAR

Seafood Tower \$120

fresh shucked west coast oysters, marinated tiger prawns, seared ahi tuna crudo
snow crab legs, fresh half lobster, escabeche honey mussels, seaweed salad

One Dozen Hand Shucked Kusshi Oysters \$36

cocktail sauce, mignonette, lemon wedge, grated horseradish

Northern Divine Caviar Tasting \$95

blini, chives, crème fraîche, egg, shallots & gherkins

LIMITED À LA CARTE MENU

APPETIZERS

Beef Carpaccio \$21

fresh truffle shaved tableside

pickled hon shemiji, mushroom ketchup, toasted garlic
shaved parmesan, lemon aioli, tuscan loaf

East Coast Lobster Bisque \$16

lobster knuckles, wild mushrooms, double smoked bacon

Heirloom Tomato Salad \$18

pickled red onion, pomegranate, preserved lemon, crisp basil

Calamari \$18

jalapeño peppers, scallions, cilantro, citrus aioli

Lobster & Avocado Salad \$26

baby frisee, green goddess dressing, crispy onions

ENTRÉES

Duck Duo \$42

brome lake duck breast, seared fois gras
candied yam pave, broccolini, balsamic cippolini
& red wine reduction

Truffled Spaghetti & Signature Meatballs \$32

tomato fondue, tête de moine, shaved truffle

Half Rack Of Lamb \$44

cracked coriander & root vegetable curry, lamb jus

Pan Roasted Salmon & Tiger Prawns \$38

chorizo & butter bean cassalette, broccolini
carrot purée, charred tomatoes & garlic

14oz Grilled US Prime Striploin \$59

truffle whipped potatoes, seasonal vegetables
chimichurri, maldon sea salt

PLATTERS

Lobster & Crab Paella for Two \$80

1/2 lobster, 1/2 lb crab, clams, mussels, jumbo tiger prawns, chorizo, tomatoes, saffron

40oz Prime Porterhouse & 1lb Lobster \$180

truffle mashed potatoes, seasonal vegetables, crispy onions, red wine jus, chimichurri

COCKTAILS IIII

SISTER RESTAURANT COCKTAILS

Glowbal grey goose vodka, st-germain liqueur, lemon juice simple syrup, topped with pomegranate juice, mint	2oz 15
Coast gekkeikan sake, mint, yuzu, orange juice, simple syrup, soda	12
Black+Blue woodford bourbon, amaro averna, giffard menthe bittered sling kensington bitters, cherry	14
The Roof cazadores reposado tequila, aperol, lime juice jalapeño agave syrup, dehydrated lime	13
Italian Kitchen bombay east gin, pink grapefruit, honey syrup, lemon juice grapefruit bitters, pinch of salt, grapefruit	13

RE-INVENTED CLASSICS

São Pablo Sour leblon cachaça, peach liqueur, lemon juice passion fruit syrup, egg white	2oz 15
Fashionably Old woodford bourbon, grand marnier, vanilla infused brown sugar syrup fee brothers old fashion bitters, orange peel	15
Glowbal G&T bombay east, bittermens house made tonic, soda grapefruit bitters	16
Glowbal Pick Me Up kahlúa, chilled espresso, baileys cream foam, coffee bean *ASK YOUR SERVER FOR YOUR FAVOURITE CLASSIC*	13

THE EXECUTIVES

Empress Martini empress gin, chamomile syrup, lemon juice, egg white angostura bitters, rosemary smoke bubble	2oz 18
Melon Ball absolut lime vodka, lychee liqueur, lime juice watermelon syrup, cotton candy	18
Smoked Old Fashioned bookers bourbon, vanilla infused brown sugar syrup angostura bitters, smoked in cloche	22
The Illusionist aperol, chamomile & honey infused ice sphere topped with champagne	26

DRAUGHT BEER IIII

Glowbal	AMBER BRITISH COLUMBIA	16oz 7 ⁷⁵
Stella	PILSNER BELGIUM	8 ⁵⁰
Parallel 49	CRAFT LAGER BRITISH COLUMBIA	7 ⁷⁵
Parallel 49 Wobbly Pop	PALE ALE BRITISH COLUMBIA	7 ⁷⁵
Driftwood Fat Tug	IPA BRITISH COLUMBIA	7 ⁷⁵

BOTTLED BEER & CIDERS IIII

330ML		
Stiegl Grapefruit Radler	AUSTRIA	9 ⁷⁵
Heineken	HOLLAND	7 ⁵⁰
Corona	MEXICO	7 ⁵⁰
Guinness Stout	IRELAND	9 ⁵⁰
Kronenbourg Blanc	FRANCE	8 ⁷⁵
Strong Bow Cider	ENGLAND	8 ⁷⁵
33 Acres of Darkness	BRITISH COLUMBIA	8 ⁰⁰
Estrella Damm Daura (GF)	SPAIN	8 ⁷⁵

WINE BY THE GLASS IIII

	5oz	8oz	BTL
BUBBLES			
Itynera Prosecco NV VENETO, ITALY	10 ⁵⁰		62
Ferrari Brut Rosé NV TRENTO ALTO-ALDIGE, ITALY	15 ⁵⁰		93
Laurent-Perrier NV CHAMPAGNE, FRANCE	25 ⁵⁰		150

ROSÉ

Roseline 'Prestige' 2017 PROVENCE, FRANCE	13 ⁵⁰	21 ⁵⁰	67
Whispering Angel 2018 PROVENCE, FRANCE	18 ⁵⁰	29 ⁵⁰	108

WHITE

Glowbal House White OKANAGAN, BC	8 ⁷⁵	14 ⁰⁰	44
Giacondi Pinot Grigio PIAVE, ITALY	9 ⁵⁰	14 ⁵⁰	47
Riverlore Sauvignon Blanc NEW ZEALAND	10 ⁷⁵	17 ²⁵	55
Quail's Gate Dry Riesling OKANAGAN, BC	10 ⁷⁵	17 ²⁵	55
Borrowing Owl Pinot Gris OKANAGAN, BC	11 ⁷⁵	18 ⁷⁵	59
Tantalus 'Bear' Chardonnay OKANAGAN, BC	14 ⁵⁰	23 ⁰⁰	65

RED

Glowbal House Red OKANAGAN, BC	8 ⁷⁵	14 ⁰⁰	44
Trapiche Malbec MENDOZA, ARGENTINA	9 ⁷⁵	15 ⁵⁰	49
Rocca della Macie Syrah-Sangiovese TUSCANY, ITALY	11 ⁵⁰	18 ⁵⁰	57
Mission Hill estate Pinot Noir OKANAGAN, BC	11 ⁷⁵	18 ⁵⁰	59
Aquinas Cabernet Sauvignon CALIFORNIA	14 ⁵⁰	23 ⁰⁰	65



INSTEAD OF FRENCH KISS

		5oz	BTL
Gray Monk 'Odyssey' Brut	2016 OKANAGAN, BC	14 ⁰⁰	83
Tantalus Blanc de Blanc	2016 OKANAGAN, BC	14 ⁵⁰	86
Ferrari Brut Rosé	NV TRENTO ALTO-ALDIGE, ITALY	15 ⁵⁰	93
Laurent-Perrier	NV CHAMPAGNE, FRANCE	25 ⁵⁰	150
Moët & Chandon 'Dom Pérignon'	2009 ÉPERNAY, FRANCE		475

SHOOT YOUR SHOT

ROSES ARE RED, VIOLETS ARE BLUE | TWO SHOTS: HPNOTIQ & ALIZE RED PASSION - 15

B52 kahlua, baileys, absinthe	8	Crispy Crunch frangelico, crème de cacao	8
Bazooka Joe baileys, blue curaçao, banana	8	Kamikaze cointreau, vodka, lime juice	8
China White crème de cacao, baileys, cinnamon	8	King Kong crown royal, banana	9
Liquid Cocaine jägermeister, goldschläger	9	Porn Star sour puss raspberry, blue curaçao	8

0% ALCOHOL

\$8 EACH

ELDERFLOWER & MINT FIZZ

elderflower syrup
mint, lime, soda

CUCUMBER & GINGER FIZZ

cucumber & ginger molasses
lime, soda

JASMINE & PASSIONFRUIT ICED TEA

jasmine tea, passionfruit
syrup, lime

NEVER SAY NO TO PANDA

mixed berries, pure+ klixir
kombucha, lime, soda