**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
- 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 frisée, green goddess dressing, crispy onions

**ENTRÉES**
- Prime Tenderloin & Lobster Ravioli $62
  caramelized onion potato purée, broccoli, red wine jus
- Wild Mushroom Risotto $34
  forest mushrooms, porcini, snap peas, shaved black truffle
- Crab Crusted Sablefish $44
  chorizo & butter bean cassoulette, broccolini
carrot purée, charred tomatoes & garlic
- Duck Duo $42
  brome lake duck breast, seared fois gras
candied yam pave, broccoli, balsamic cippolini & red wine reduction
- Truffled Spaghetti & Signature Meatballs $32
  tomato fondue, tête de moine, shaved truffle
- Half Rack Of Lamb $44
  cracked corriander & root vegetable curry, lamb jus
- Pan Roasted Salmon & Tiger Prawns $38
  chorizo & butter bean cassoulette, broccolini
carrot purée, charred tomatoes & garlic
- 14oz Grilled US Prime Striploin $59
  truffle whipped potatoes, seasonal vegetables
  chimichurri, maldon sea salt

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**SEAFOOD 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

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**LIMITED À LA CARTE MENU**

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**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

SISTER RESTAURANT COCKTAILS

Global
gray goose vodka, st. germain liqueur, lemon juice, simple syrup, topped with pomegranate juice, mint
Coast
gkekakian sake, mint, yuzu, orange juice, simple syrup, soda
Black+Blue
woodford bourbon, amaro avana, giffard menthe bittered sling kingston bitters, cherry
The Roof
cazadores reposado tequila, aperol, lime juice, jalapeno agave syrup, dehydrated lime
Italian Kitchen
bombay east gin, pink grapefruit, honey syrup, lemon juice, grapefruit bitters
Global Pick Me Up
kahlua, chilled espresso, baileys cream foam, coffee bean

RE-INVENTED CLASSICS

Szó Pablo Sour
leblon cachaça, peach liqueur, lemon juice, passion fruit syrup, egg white
Fashionably Old
woodford bourbon, grand marnier, vanilla infused brown sugar syrup, fey brothers old fashion bitters, orange peel
Global &T
bombay east, bittersmens house made tonic, soda grapefruit bitters
Global Pick Me Up
kahlua, chilled espresso, baileys cream foam, coffee bean

THE EXECUTIVES

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

DRAUGHT BEER

Globalb AMBER | BRITISH COLUMBIA
Stella PILSNER | BELGIUM
Parallel 49 CRAFT LAGER | BRITISH COLUMBIA
Parallel 49 Wobbly Pop PALE ALE | BRITISH COLUMBIA
Driftwood Fat Tug IPA | BRITISH COLUMBIA

BOTTLED BEER & CIDERS

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

WINE BY THE GLASS

5oz 8oz BTL

BUBBLES
Itynera Prosecco NV VENETO, ITALY 10 30 62
Ferrari Brut Rosé NV TREVINTO ALTO-ALDIGE, ITALY 15 50 93
Laurent-Perrier NV CHAMPAGNE, FRANCE 25 150

ROSE
Roseline ‘Prestige’ 2017 PROVENCE, FRANCE 13 20 67
Whispering Angel 2018 PROVENCE, FRANCE 18 29 108

WHITE
Globalb House White OKANAGAN, BC 8 14 44
Giacconi Pinot Grigio PAVE, ITALY 9 30 47
Riverfore Sauvignon Blanc NEW ZEALAND 10 17 55
Quail’s Gate Dry Riesling OKANAGAN, BC 10 17 55
Borrowing Owl Pinot Gris OKANAGAN, BC 11 18 59
Tantalus ‘Bear’ Chardonnay OKANAGAN, BC 14 23 65

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

INSTEAD OF FRENCH KISS

5oz BTL

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

BS2 kahlua, baileys, absinthe
Bazooka Joe baileys, blue curaçao, banana
China White crème de cacao, baileys, cinnamon
Liquid Cocaine jägermeister, goldschlager

CRISPY CRUNCH frangelico, crème de cacao
Kamikaze contreau, vodka, lime juice
King Kong crown royal, banana
Porn Star sour pusz raspberry, blue curaçao

SHOOT YOUR SHOT

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