



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

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

### RE-INVENTED CLASSICS

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

### THE EXECUTIVES

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

## DRAUGHT BEER IIII

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

## BOTTLED BEER & CIDERS IIII

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

## WINE BY THE GLASS IIII

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

### ROSÉ

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

### WHITE

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

### RED

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



## INSTEAD OF FRENCH KISS

		5oz	BTL
Gray Monk 'Odyssey' Brut	2016 OKANAGAN, BC	14 <sup>00</sup>	83
Tantalus Blanc de Blanc	2016 OKANAGAN, BC	14 <sup>50</sup>	86
Ferrari Brut Rosé	NV TRENTO ALTO-ALDIGE, ITALY	15 <sup>50</sup>	93
Laurent-Perrier	NV CHAMPAGNE, FRANCE	25 <sup>50</sup>	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

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