

FOOD

SALTY YUMMIES

Olive me' Olives 8

Spanish Tomato Bread *parmigiana, olive oil* 7

Japanese Edamame *mentsuyu sauce* 7

House Tortilla Chips & Dip 6

Candied Almonds 6

DIPS

served with grilled 'Bonjour Bakery' Baguette or GF spiced tortillas (extra bread + 2)

Warm Beer Cheese 12

Olive Tapenade 8

Vegan Beer Cashew Cheese 13

Culina's Truffled Hummous 13

Creamed Mushrooms *garlic, leek* 13

CICCETTI TO SHARE

Japanese Tuna Tartar *sesame oil, soy sauce, served with grilled baguette* 15

El Chorizo Dog *chorizo sausage, crema, red onion* 8

Spanish Stew *chorizo pork, chickpea, red wine, tortillas* 13

Bacon Wrapped Dates *spanish crema* 12

Beef Carpaccio *arugula, Parmigiana & extra virgin olive oil, served with grilled baguette* 15

'El Chorizo' Meat Charcuterie Board *pickled vegetables, spanish crema, nuts* 21

Culina House Salad *berries, nuts, seasonal vegetables* 12

Cheese Board *local & imported cheese, jam, nuts, served with grilled baguette* 21

CRAFTED COCKTAILS / 14

Aperol Cranberry Spritz 2oz

aperol, cava, cranberry juice

Kentucky Mule 2oz

bourbon, ginger beer, lime

Midori Sour 2.5oz

midori, vodka, lime, lemon, soda

Manhattan 2oz

rye or bourbon, red vermouth, bitters, cherry

French Connection 2.5oz

cognac, amarato, cherry garnish

Florentine Negroni 2.5 oz

gin, vermouth, campari

Old Fashioned 2oz

rye whisky, bitters, orange

The Cosmopolitan 2oz

vodka, cointreau, lime, cranberry

Classic Martini 2oz

gin or vodka, white vermouth

St. Germain Martini 2oz

gin, st. germain, lemon, cherry

Kir Royal 2oz

chambord or salvia limone, cava

Gin & Tonic 2oz

ask your server about our rotating gin

Tequila Espresso Martini 2oz

Transcend espresso, tequila, coffee liqueur, lime 15

VINO / bottle



Red

Omphalos Bovale- *Italy* 70

Peter Sichel Blend - *France* 62

Denim by Beaubois - *France* 73

Escape Artist - *Sonoma* 70

The Fledge & Co. "Red Blend" - *South Africa* 80

White

21 Gables Chenin Blanc - *South Africa* 72

Iris Pinot Gris - *Oregon - USA* 55

Manzano Rioja Blanco - *Spain* 68

Bubbles

Gallina De Plel Keiva Cava Brut Nature - *Spain* 59

Taittinger Champagne - *France* 120

Vina Costeria Brut Treixadura Lua Jaz - *Spain* 60

Baron Fuentes Delore Rose - *France* 107

Natural

Red - Alicante di Ampeleia Grenache - *Tuscany* 68

White Blend - Catavela Vinobianco - *Italy* 58

Red & White Blend - Chat Fou - *France* 68

Wine Flight

(3 x 2oz) feature pours 15



SAKE

CHILLED SAKE

5oz. 15 / 10oz. 28 / bottle 65

Tenbi Junmai Ginjo Yamaguchi, Japan

-juicy and pleasant effervescence w. bright aroma of kumquat and pomelo

Lucky Cat Shizuoka, Japan

-bright and crisp with excellent dry finish.

Each batch of Lucky Cat is uniquely designed to match seasonal conditions and food pairings.

Fukucho Hattanso Hiroshima, Japan

-uses unique brewing process creates a refreshing ginjo style sake with a smooth kimoto character

Masumi Miyasaka Junmai Ginjo Nagano,

Japan 5oz. 18/bottle 82

Samid Cloudy 5oz. 12/bottle 45

Plum Sake 2 oz. on the rocks w. soda 14

Togouchi Japanese Blended Whisky

1 oz. 15 2oz. 26

BIBO Sake Flight

(1.5 oz X 3 or 5 kinds) 15 / 23

Tenbi / Lucky cat / Fukucho + rotating

HOT SAKE

6 oz. 15 / 12 oz. 28

Kawatsuru Oseto Tokubetsu Junmai

Kagawa, Japan. Rounded full flavours of ripe fruits, soft umami and excellent acidity.

BEER ON TAP

12 oz sleeve 8 / 20 oz pint 9.75

70 Acre Brewing

Hazy Pale Ale

Cream Ale (nitro)

Chocolate Stout (nitro)

Odd Company

Italian Pilsner

Monolith Fermented Beer

7oz 6 / 11oz 9

Little Poco

6.9% - The Little Poco is a Mixed Fermentation blend that spends 24 months in Moscato Bianco barrels.

The time spent in these barrels results in flavors of white wine fruitiness, citrus and floral notes, and subtle bitterness. Little Poco has a medium-light acidity with high carbonation.

Mega Purple

5% - Mega Purple is a mixed fermentation beer made with blueberries from Steve & Dan's Fresh BC Fruit for 2 months. The time spent on the blueberries adds the intense flavours, aromas, and textures. This is all balanced by a medium acidity and bright high carbonation

DESSERT

Green Tea-Lemon Cheesecake Parfait

a delicate balance of matcha and zesty lemon layered to perfection (gf). 12

Chocolate Fudge Cake

rich & decadent served with raspberry coulis & fresh whipped cream. 12

Sticky Toffee Pudding

a Culina classic, paired with velvety 'Little Bear' vanilla gelato. 13

NON ALCOHOLIC

Lautus non-alc Rosé 8

House-made Saskatoon Lemonade 6

Sparkling Water 720 ml 7

ESPRESSO

Espresso 4

Cappuccino 5

Latte 5

Americano 4

JAPANESE GREEN TEA

Matcha Latte (hot or iced) sweet, nutty, high in caffeine 6

Pot of Hojicha nutty, caramel, toasty, low in caffeine 7

Pot of Genmaicha light, nutty, toasted rice, medium caffeine 7

Pot of Sencha fresh, aromatic, slightly sweet, medium caffeine 7