

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' Charcuterie *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

DESSERT

Chocolate Pudding

red wine, coconut, cherries (v) (gf) 10

'Little Bear' Gelato Sundae

*vanilla gelato, whipped cream, chocolate sauce,
candied almonds (gf)* 10



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 Hattan *so 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 Fight

(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.*

Curated by Ayana Iki @sakegamicorp

VINO / bottle



Wine Flights 3 x 2oz Feature Pours 15

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

*Chatfou Cinsault Grenache & White Grapes
- France 68*

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

Curated by sommelier Valerie Walker

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

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