

# FOOD LIST

Updated September 14th, 2018

## CHEESE & CHARCUTERIE

create your own board - make selections below  
served with baguette, housemade crackers, daily accoutrements  
(sub care bakery gluten-free bread \$3)

### SOFT CHEESES \$

LE DAUPHIN · FR · pasteurized, cow - smooth, full, textured	9
CHATEAU DE BOURGOGNE · FR · pasteurized cow - rich, sweet	9

### MEDIUM & SEMI-SOFT CHEESES \$

MORBIER · FR · thermalized, cow - citrusy, nutty, tangy	9
TALEGGIO · IT · pasteurized, cow - grassy, tangy	9

### HARD CHEESES \$

PIAVE · IT · pasteurized, cow - parmesan's cool cousin, fruity	9
KOOTENAY NOSTRALA · BC · organic raw, cow - fontina style, earthy	9.25
*TRONCHON · ES · pasteurized, cow, sheep, goat - aromatic, sharp	11

### BLUE CHEESES \$

BLUE DE BRESSE · FR · pasteurized, cow - rich, salty	9
ST. AGUR · FR · pasteurized, cow - creamy, spicy	9.5

### CHARCUTERIE \$

*FOIE GRAS TORCHON · bourbon cured duck liver	11
DUCK HAM · brown sugar cured & house smoked	9
COUNTRY TERRINE · herbed pork & braised rabbit with brandy	9.5
'GINGER BEEF' JERKY - house made spicy maple eye of round	9
GRAVLAX · house-made, brown sugar cured	9
VEGAN LENTIL 'SAUSAGE' · fennel, cumin, coriander	7
SPICY SOPPRESSATA · pressed hot Calabrese salami	9
'VDG' STROLGHINO · tender pork salami, peppercorn	9
'VDG' COPPA · locally made cured pork shoulder	9.25
'VDG' FINOCCHIONA · fermented fennel salami	9
PROSCIUTTO · 12-month Italian dry cured ham	9
'EMPIRE' SHERRY WALNUT SALAMI · fino sherry, spices	9.25

### CHEF'S CHOICE \$


put your trust in us ... let the chef create a board for you	\$
meat + cheese - chef's selection of three	26
meat + cheese - chef's selection of five	42

\*not included in happy hour  
the health board insists we remind you of the potential risks of  
consuming raw meat- we serve raw meat and it's delicious!

## DAILY FEATURES

	\$
BEAKERHEAD "BRASSICA FAMILY" CHEF'S SALAD canola infusions, canola cracker, canola seed mustard	15.50
SUSTAINABLE YELLOWFIN TUNA seared cucumber, pattypan squash & sesame salad	19.5
HANDROLLED RICOTTA CAVATELLI braised rabbit, Alberta peas, kuri squash puree	21
½ DOZEN 'SEX ON THE BAY' OYSTERS fresh horseradish, lemon, balsamic strawberry mignonette	21

## THE STAPLES

	\$
WINEBAR SNACKS olives, house pickles, spiced nuts	11
HOUSE MADE POTATO CHIPS everything bagel style chip dip	7.5
STEELHEAD GRAVLAX CROSTINI horseradish cream, crispy capers, pickled cucumbers	12
SPINACH, GOAT'S FETA & BEET SALAD nicoise olives, spiced nuts, honey balsamic vinaigrette	17
ROASTED CAULIFLOWER 'CAESAR' white anchovy, panko, parmesan, Caesar aioli, crispy pork	16.5
 ROASTED OCTOPUS pepper hummus, chickpeas, cherry tomato, arugula, lemon	18
PAN ROASTED DUCK BREAST spiced farro & beet salad, blueberry gastrique	23
COCONUT-CURRIED LENTIL DIP olive oil, spiced raita, flatbread	16.75
PEI MUSSELS WITH WHITE WINE GARLIC SAUCE toasted baguette, basil, cherry tomato, lemon	19.5
TRUFFLE CHEESE FONDUE toasted baguette, maldon salt	17.5
MAPLE BALSAMIC GLAZED ALBERTA BEEF peas & carrots, gnocchi, herbs	24
OLIVE OIL FLATBREAD prosciutto, fior di latte, arugula, basil pesto	17.75
GARGANELLI AGLIO E OLIO WITH CHICKEN spicy garlic olive oil, cherry tomatoes, broccolini, parmesan	21

## SWEET FINISHES

	\$
POPPY SEED LOAF lemon curd, vanilla gelato, nut praline	9
CAMPFIRE S'MORES chocolate, coconut, Italian meringue, graham wafer	11
UNBAKED PASSIONFRUIT CHEESECAKE pine nut crumble, blueberry, strawberry	10



for each Mealshare dish you order,  
we give a meal to a youth in need

winebar

KENSINGTON

