

Marinated Olives \$5
Grilled Sikorski Chorizo \$9



Truffle Frites \$6
Panko Breaded Onion Rings \$8

Appetizers

While sampling our wine you may wish to enhance your experience by sampling one or more of our truly tantalizing appetizers. Find out why we call ourselves "The Tasting Room"!

Roasted Garlic Brie \$13
Oven baked and served with toasted baguette

**** Kalbi Kui \$14**
Korean style short ribs grilled and served with a spiced cabbage slaw and sriracha aioli

*** Carnitas Asadas \$14**
Crispy beef, pickled onions, cabbage, cilantro and salsa picante on a corn tortilla

**** Seared Ahi Tuna Loin \$17**
Served with mixed baby greens, black sesame vinaigrette, wasabi aioli and pickled ginger

*** Duck Confit Arepa \$15**
Tender duck, curtido, salsa roja and oka cheese on house made corn arepa

*** Chipotle Bacon Wrapped Shrimp \$14**
Spicy, served with sriracha sauce for dipping

Crispy Vegetable Spring Rolls \$11
Served with a sweet chili dipping sauce

Kang's Fiery Pork \$15
Spicy marinated pork tenderloin served with a sesame-cilantro spaetzle

**** Asian Style Beef Tenderloin Tips \$16**
Served with a soy-cilantro-ginger demi

Tomato Bruschetta \$12
Toasted baguette with herb cream cheese, feta, roma tomatoes, red onion, garlic and fresh basil

*** Albondigas de Carne \$14**
Meatballs in a smoky, roasted tomatillo sauce with fresh manchego cheese

*** Fresh Shrimp Rolls \$14**
Served with fresh mint and a spicy Vietnamese dipping sauce

*** Mussels \$14**
Steamed in a saffron, white wine and onion broth with frites for dipping

Mushroom Ravioli \$12
Exotic mushroom filled ravioli crispy fried and served with a porcini cream and an ancho chili flavoured mascarpone

Tuna Poke \$16
Marinated fresh tuna, sesame seeds, avocado and mango salsa on crispy wonton chips

**** Duck Wings \$13**
Duck wing confit, crisped and tossed with an Asian chili sauce, served with blue cheese dipping sauce and pickled crudite

*** Beef Tenderloin Carpaccio \$13**
Served RAW with parmigiano reggiano, arugula, horseradish cream, cayenne oil and grilled lemon

Calamari \$13
Lightly dusted and fried, served with a roasted lemon and dill aioli

*** Scallops Wrapped with Bacon \$17**
Served with a chili aioli

Crab Cakes \$14
Served on a bed of Asian slaw with chili aioli

Garlic and Artichoke Dip \$13
Lots of garlic, artichokes and parmesan oven baked and served with toasted baguette

Shrimp Jalfrezi \$14
Simmered in an Indian-Chinese fusion of flavours served with warm naan bread for dipping

* Gluten free ** Less than 20ppm Gluten

All prices subject to HST