BLACK+BLUE

the golden age of steak

THE ROOF
AT BLACK+BLUE

GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.

GLOWBAL COAST Italian Kitchen trattoria

BLACK+BLUE THE ROOF FIVE SAILS RILEY'S FISH & STEAK

GLOWBALGROUP.COM

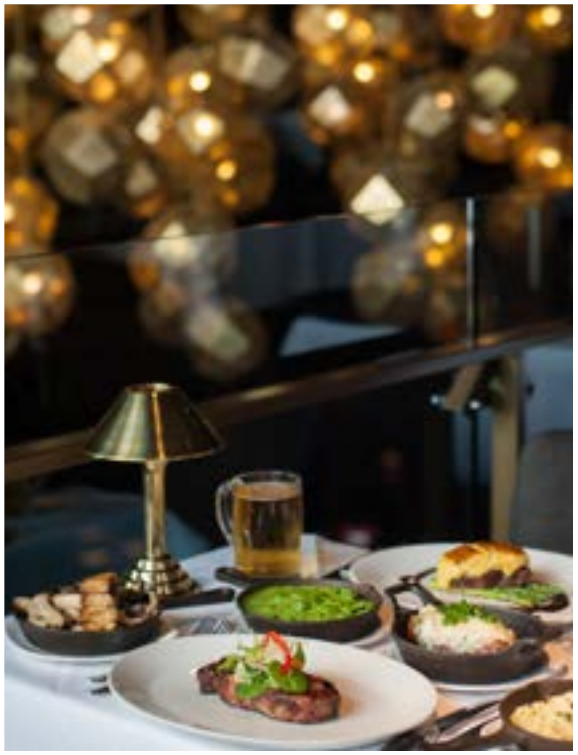
BLACK+BLUE

1032 aLberni st, vancouver | 604 637 0777

Black+Blue re-imagines the concept for a new generation. A massive dining room built around a custom-built meat locker, filled with the most exotic and precious cuts, it's the sexiest room and hottest vibe in the city. A three-storey temple dedicated to creating amazing experiences.

specialties

The range of offerings is an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Guests can also expect to be wooed with a diverse mix of seafood classics: Oysters; Wild Salmon; and Atlantic Lobster. Tableside Caesar salads and shaker cocktails add charm.



awards & accolades

2012

Best of Competition Award
International Interior Design Association

Award of Excellence
Interior Designers Institute of BC

2013

1st Place, Best Restaurant Interior Design
Georgia Straight

Wine Spectator Award of Excellence

Trip Advisor Award of Excellence

Best Steak Finalist
Where Awards

2014

Diners' Choice
Open Table Awards

Golden Plate Awards
Interior Design

Best Interior Décor
WestEnder Best of the City

Best Patio
WestEnder Best of the City

Award of Excellence
Wine Spectator

2015

Diners' Choice
Open Table Awards

Award of Excellence
Wine Spectator

Best FineDining Restaurant Black + Blue
Readers Choice | Vancouver Courier

Best Steakhouse | Bronze
Vancouver Magazine

Silver Service Award
Clef d'Or Canada

Award of Excellence
Trip Advisor

2016

Best Steak
Golden Plate Awards

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

Gold | Best Steakhouse
Westender Best of the City

2017

Best Steakhouse _
Vancouver Magazine

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2018

Best Italian Italian Kitchen
Van Courier

Best Steakhouse
Vancouver Magazine

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

Certificate of Excellence
Trip Advisor
Award of Excellence
Wine Spectator

2019

The Very Best in Dining
Vancouver Magazine

One of Canada's Best Restaurants
for a Big Night Out
Trip Advisor

Award of Excellence
Wine Spectator

Certificate of Excellence
Trip Advisor

Certificate of Excellence
Trip Advisor

Award of Excellence
Wine Spectator

2020

Diners Choice
Open Table

Black+Blue signals a throw-back to 'The Golden Age' of hospitality. From juicy steaks to crisp service, classic cocktails to sumptuous décor, Black + Blue brings decadence and glamour back on the Vancouver dining scene.

"The concept for Black+Blue echoes the lively and popular steakhouses of the past along with the nostalgic pleasure of experiencing a stand-out meal," says Proprietor Emad Yacoub. "The twist is that from the moment you enter the restaurant, guests are dazzled by tangible energy and gracious West Coast hospitality our GLOWBAL team offers like no others in the city."

Taking a cue from the restaurant's name, whether you prefer black or blue, all cuts are prepared to perfection. The range of offerings is also impressive with an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Hand-selected exclusive boutique products are also offered.

In addition to steak, guests can expect to be wooed with a diverse mix of seafood classics: Oysters; Wild Salmon; and Atlantic Lobster. Tableside Caesar salads and shaker cocktails add charm.

Black + Blue brings decadence and glamour back on the Vancouver dining scene.

As for the aesthetic, BOX Interior Design is behind the impressive 240-seat, three-level space design. Gold accents pop against a palette of rich tones to highlight classic-steakhouse finishes in velvet and leather.

Striking details include: the meat cooler's Himalayan Rock Salt 'Wall' where the salt acts as a canvas for the aged and cured meats on display; the glass-walled elevator, elegantly transporting guests between the three floors; a custom designed lighting installation suspended over the central bar from famed UK industrial designer Tom Dixon; and the private and semi-private dining rooms boasting smoked tobacco wall panelling, high coffered ceilings and granite-clad fireplaces.

"Black + Blue is a steak lover's heaven. With its high ceiling, large dropdown glass windows, and stunning chandeliers, Black+Blue emanates luxury and sophistication."

- National Geographic China

"With such and evocative name, you would expect Black+Blue to pull out all the stops when it comes to fine dining in Vancouver and they've done just that."

- Taste Magazine

"Where other steakhouses have lost me (good steaks but that's about it), Black+Blue won me. It's the best steak house in Vancouver."

- Mia Stainsby, Vancouver Sun

THE ROOF AT BLACK+BLUE

The Roof, Vancouver's largest rooftop dining destination, offers platinum seating to the city's patio scene. While few things can rival the pleasure of al fresco dining, an outdoor rooftop patio is inexplicably so much better.

"We're excited to add something unique to Vancouver's patio scene," says Emad Yacoub, GLOWBAL Proprietor. "The Roof is something we've envisioned at Black+Blue from the outset and we are looking forward to welcoming everyone to dine on the upper deck or enjoy cocktails in the lounge area with neighbouring city views."

A private, glass-walled elevator transports guests to The Roof. The space features standout décor elements, including a custom bull head sculpture which greets guests upon arrival and airy, bronze light fixtures suspended over the bar. Two fireplace walls running the length of the space create warmth and dramatic flair.

Appointed with its own kitchen, The Roof features a state-of-the-art Josper Charcoal Broiler Oven by Wood Stone – the first of its kind in Canada.

As an extension of Black+Blue's offer, our Chef has crafted a patio dining menu with generous cuts of prime meats, skewered fish, seafood and poultry cooked over wood coals in the Josper Grill.

while few things can rival the pleasure of al fresco dining, an outdoor rooftop patio is inexplicably so much better.

PRIVATE ROOM 801

events & PRIVATE DINING

We have a number of private dining options here at Black+Blue. Two grand private rooms, and a semi-private tobacco room.

maximum seating capacity

TOTAL - 260

UPPER - 150

private rooms

SEMI PRIVATE - 12

PRIVATE ROOM 901 - 24

PRIVATE ROOM 801 - 16

BUYOUT AVAILABLE

buyout cost contingent on day of the week and time of the year

BOOKING POLICY

Set Menus for groups over 10 guests. A 50% deposit is required to secure the space.
Guaranteed number of attendees are due 72 hours before the event. 18% gratuity applicable.

PRIVATE ROOM 901

PRIVATE ROOM 901

PRIVATE ROOM 901

PRIVATE ROOM 801

PRIVATE ROOM 801

TOBACCO ROOM

THE ROOF AT BLACK+BLUE

From wedding receptions to graduation celebrations, office parties to festive libations, The Roof is the perfect spot to host your next function.

maximum seating capacity

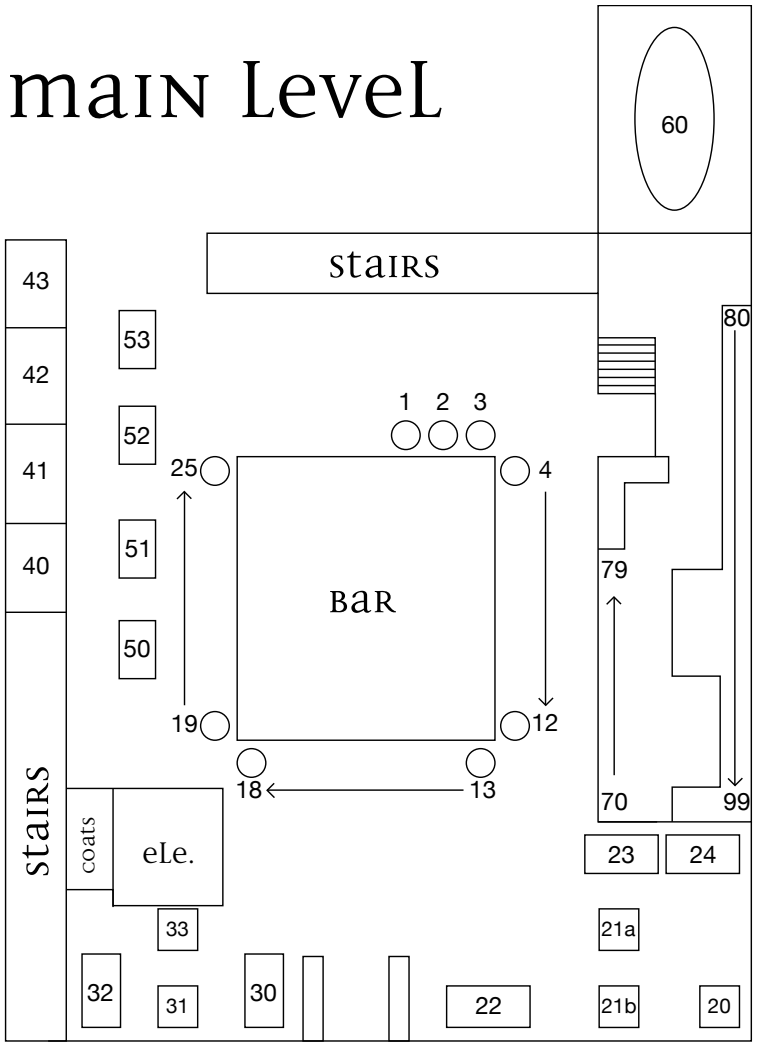
SEATED - 85
STANDING - 120+

BOOKING POLICY
Set Menus for groups over 10 guests. A 50% deposit is required to secure the space. Guaranteed number of attendees are due 72 hours before the event.
18% gratuity applicable.

BUYOUT AVAILABLE

buyout cost contingent on day of the week and time of the year

main Level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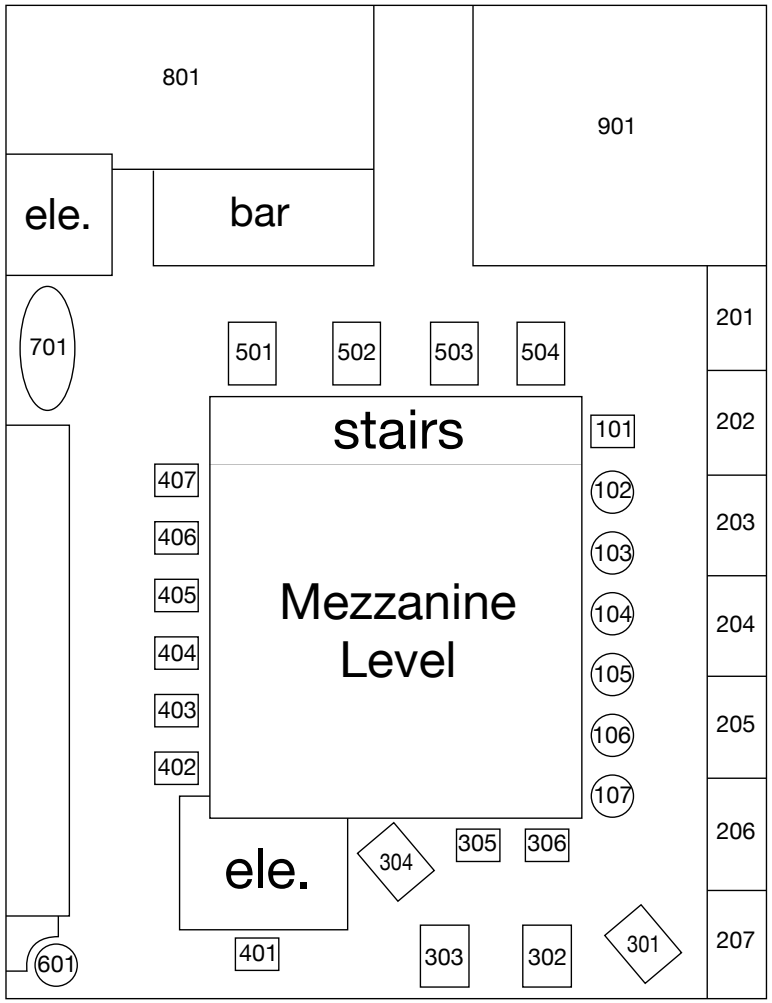
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Mezzanine Level
ele.
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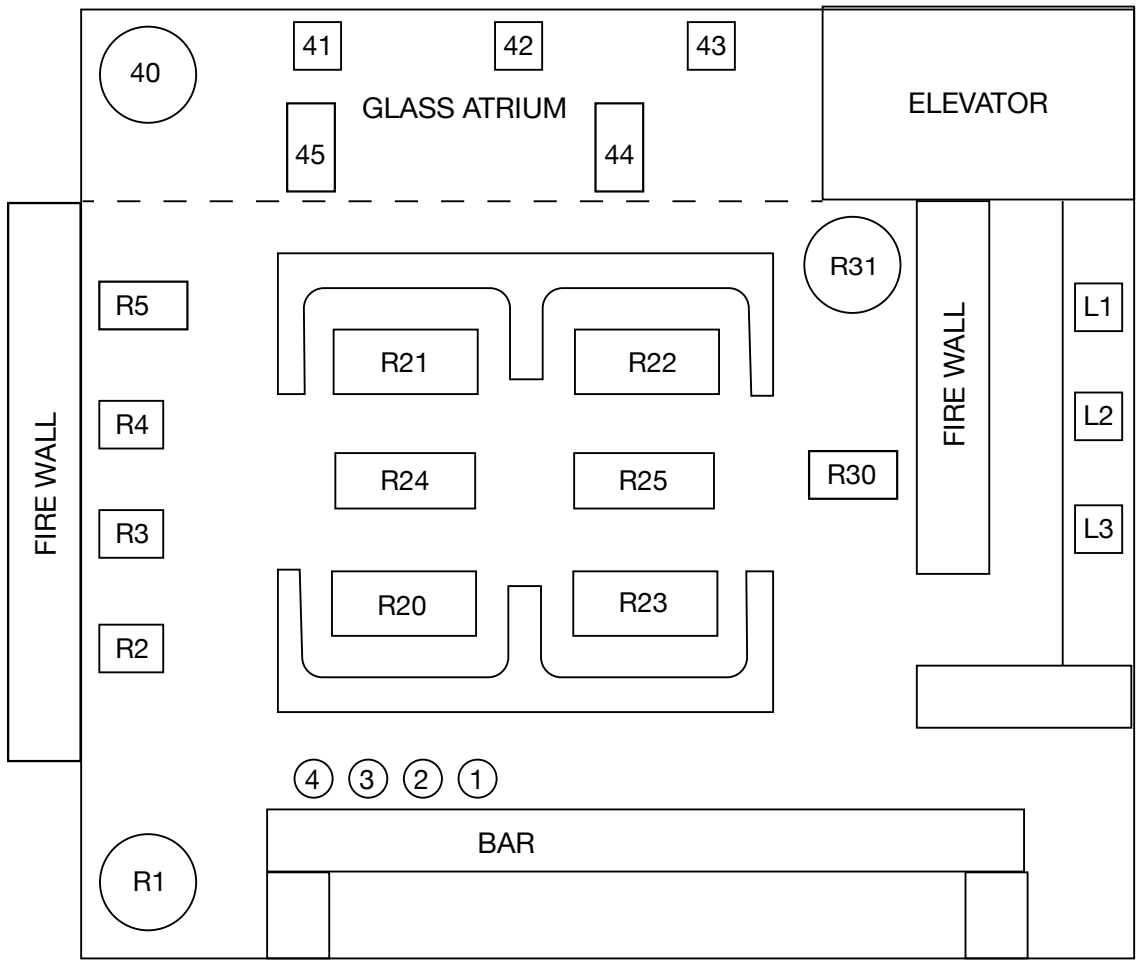
the roof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GLASS ATRIUM
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ELEVATOR
R31
R5
R21
R22
L1
FIRE WALL
R4
L2
R24
R25
R30
FIRE WALL
R3
L3
R20
R23
R2
4
3
2
1
BAR
R1

BLACK+BLUE

menus

THE ROOF
AT BLACK+BLUE

LUNCH MENU I - $75

FOR THE TABLE

B+B Bread
caramelized onion, black olive tapenade
balsamic butter

FIRST COURSE

Cream of Woodland Mushroom Soup
herbed goat cheese, roasted garlic crouton

- or -

Caesar Salad
baby romaine lettuce, creamy dressing
parmigiano reggiano

SECOND COURSE

Lois Lake Steelhead Salmon
seasonal vegetables, mashed potatoes, beurre blanc

- or -

Canadian Prime Striploin
seasonal vegetables, mashed potatoes, red wine jus

DESSERT

Dark Chocolate Ganache Tart
white chocolate chantilly, raspberry gel

+ Tax and Gratuity

LUNCH MENU II - $90

FOR THE TABLE

B+B Bread
caramelized onion, black olive tapenade
balsamic butter

FIRST COURSE

French Onion Soup
caramelized onions, brandy, gruyère cheese, herb crouton

- or -

Caesar Salad
baby romaine lettuce, creamy dressing
parmigiano reggiano

SECOND COURSE

Ahi Tuna Tataki
blackened sesame tuna loin, wakame salad
fresh avocado, preserved lemon

- or -

Wagyu Beef Carpaccio
snake river farms wagyu, pickled onion, black garlic
reggiano cheese, toasted baguette

THIRD COURSE

Pan Seared Sablefish
roasted sweet potato mash, crisp brussels sprouts, spiced maple beurre blanc

- or -

Canadian Prime Striploin
seasonal vegetables, mashed potatoes, red wine jus

DESSERT

Buttercake
tahitian vanilla anglaise, chantilly, seasonal berries

+ Tax and Gratuity

DINNER MENU I - $85

FOR THE TABLE

B+B Bread
caramelized onion, black olive tapenade
balsamic butter

FIRST COURSE

Cream of Woodland Mushroom Soup
herbed goat cheese, roasted garlic crouton

- or -

Caesar Salad
baby romaine lettuce, creamy dressing, parmigiano reggiano

SECOND COURSE

Lois Lake Steelhead Salmon
seasonal vegetables, mashed potatoes, beurre blanc

- or -

Canadian Prime Striploin
seasonal vegetables, mashed potatoes, red wine jus

ENHANCE YOUR STEAK
6oz Wagyu Striploin $70

DESSERT

Dark Chocolate Ganache Tart
white chocolate chantilly, raspberry gel

- or -

Tahitian Vanilla Crème Brûlée
seasonal berries

+ Tax and Gratuity

DINNER MENU II - $115

FOR THE TABLE

B+B Bread
caramelized onion, black olive tapenade
balsamic butter

FIRST COURSE

French Onion Soup
caramelized onions, brandy, gruyère cheese, herb crouton

- or -

Caesar Salad
baby romaine lettuce, creamy dressing, parmigiano reggiano

SECOND COURSE

Ahi Tuna Tataki
blackened sesame tuna loin, wakame salad, fresh avocado, preserved lemon

- or -

Wagyu Beef Carpaccio
snake river farms wagyu, pickled onion, black garlic
reggiano cheese, toasted baguette

THIRD COURSE

Pan Seared Sablefish
roasted sweet potato mash, crisp brussels sprouts, spiced maple beurre blanc

- or -

Surf & Turf
canadian prime striploin, jumbo tiger prawns
seasonal vegetables, mashed potatoes red wine jus

ENHANCE YOUR STEAK
6oz Wagyu Striploin $70

DESSERT

Buttercake
tahitian vanilla anglaise, chantilly, seasonal berries

- or -

Dark Chocolate Ganache Tart
white chocolate chantilly, raspberry gel

+ Tax and Gratuity

DINNER MENU III - $145

FOR THE TABLE

B+B Bread
caramelized onion, black olive tapenade
balsamic butter

FIRST COURSE

Chilled Seafood Tower
alaskan king crab, nova scotia lobster, jumbo prawns, ahi tuna tataki
seasonal oysters, scallop ceviche, cognac sauce
mignonette, cocktail sauce, lemon

SECOND COURSE

Heirloom Beet Salad
goat cheese, candied walnuts, navel orange, baby arugula, dill lime yogurt

- or -

Chimichurri Tiger Prawns
charred corn and heirloom tomato relish, micro herb salad, lemon vinaigrette

- or -

Beef Tenderloin Tartare
brandy, gherkins, capers, quail egg yolk, herbed crostini

THIRD COURSE

Pan Seared Halibut Filet
crisp fingerling potatoes, garlic & chili broccolini, citrus butter sauce

- or -

Grilled Prime Beef Tenderloin
butter whipped mashed potatoes, green asparagus
jumbo lump crab hollandaise

DESSERT

Tahitian Vanilla Crème Brûlée
seasonal berries

- or -

Dark Chocolate Ganache Tart
white chocolate chantilly, raspberry gel

+ Tax and Gratuity

DINNER MENU IV - $165

FOR THE TABLE

B+B Bread
caramelized onion, black olive tapenade
balsamic butter

FIRST COURSE

Chilled Seafood Tower
alaskan king crab, nova scotia lobster, jumbo prawns, ahi tuna tataki
seasonal oysters, scallop ceviche, cognac sauce
mignonette, cocktail sauce, lemon

SECOND COURSE

Appetizer Platter
crispy calamari, fresh jalapeno, cilantro, citrus aioli
stuffed yorkshire pudding, slow roasted prime rib, horseradish cream
jerk marinated chicken thighs, chimichurri

THIRD COURSE

Surf & Turf Platter
canadian prime beef tenderloin, ribeye, striploin
pan seared sablefish, charred jumbo prawns
beurre blanc, red wine jus

SIDES FOR THE TABLE:

crisp brussel sprouts, butter whipped potatoes
sautéed mushrooms, buttered asparagus with béarnaise
mac and cheese sticks

DESSERT PLATTER

mini buttercake, dark chocolate and raspberry mousse
assorted handmade truffles, macarons and petit fours
seasonal fruit and berries

+ Tax and Gratuity

ADD ONS

Chilled Platter | $40 per person

alaskan king crab, nova scotia lobster, jumbo prawns, ahi tuna tataki
seasonal oysters, scallop ceviche, cognac sauce, mignonette, cocktail sauce, lemon

Add Whole Atlantic Lobster | MP
Add Caviar 30g | MP

Fresh Shucked Oysters

market availability

Premium Oysters **$48 per dozen**
Standard Oysters **$42 per dozen**

served with cocktail sauce, fresh horseradish, mignonette & lemon

Antipasto Platter | $18 per person

locally made cheese, local & imported cured meats, olives
confit tomato, pickled vegetables, crostini
candied nuts & dried fruit

GLOWBAL RESTAURANT GROUP

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BLACK+BLUE · ROOF · FIVE SAILS · RILEY'S FISH & STEAK