



BLACK+BLUE

the golden age of steak



at BLACK+BLUE

TOP 10% OF  
RESTAURANTS  
WORLDWIDE



Canada  
Kobe-Beef Certified





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.



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

Certificate of Excellence  
Trip Advisor  
Gold | Best Steakhouse  
Westender Best of the City

## 2013

1st Place, Best Restaurant Interior Design  
Georgia Straight  
Wine Spectator Award of Excellence  
Trip Advisor Award of Excellence  
Best Steak Finalist  
Where Awards

## 2017

Best Steakhouse  
Vancouver Magazine  
Award of Excellence  
Wine Spectator  
Certificate of Excellence  
Trip Advisor  
Award of Excellence  
Wine Spectator

## 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

## 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

## 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

## 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

## 2016

Best Steak  
Golden Plate Awards  
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.

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## **BLACK + BLUE BRINGS DECADENCE AND GLAMOUR BACK ON THE VANCOUVER DINING SCENE.**

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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.”

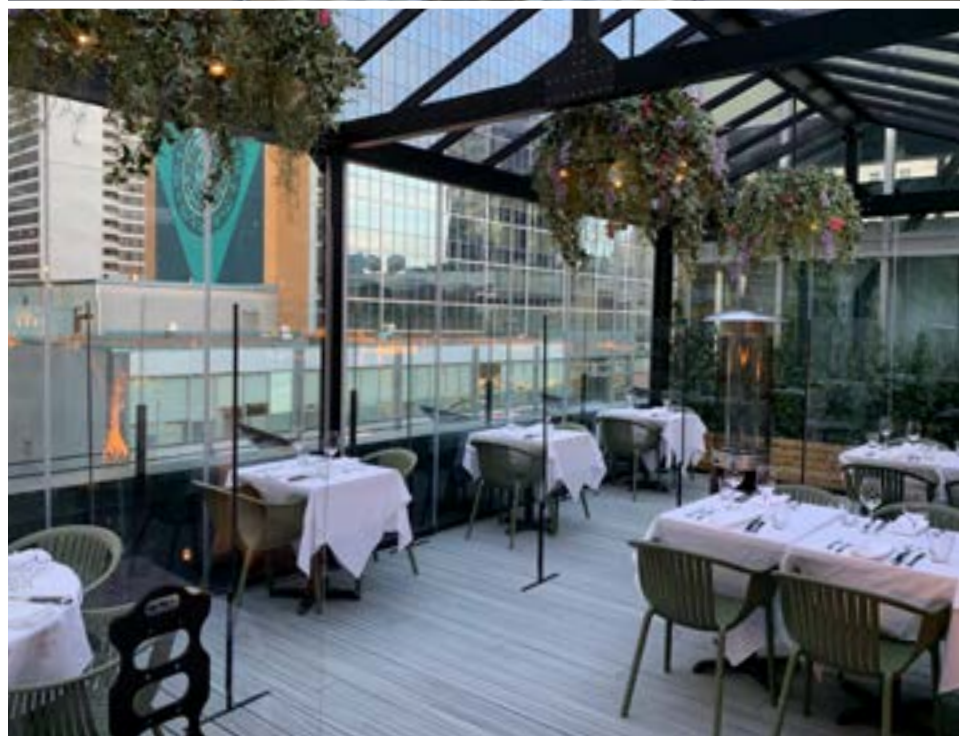
- *National Geographic China*

“With such an 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*





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 Jospier 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 Jospier 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

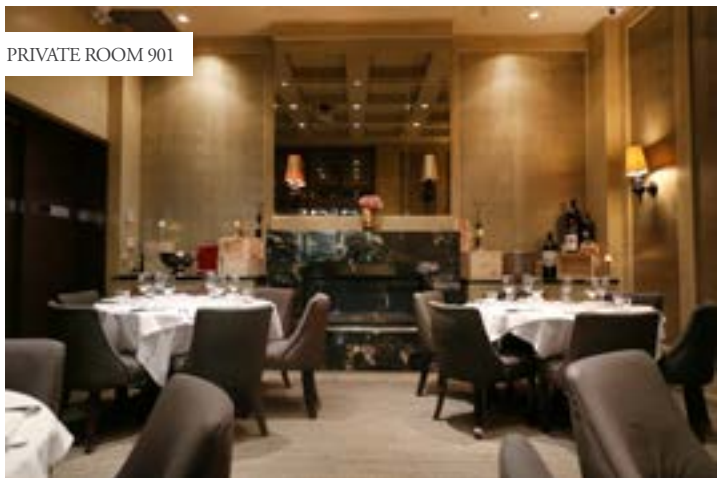


## **BOOKING POLICY**

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



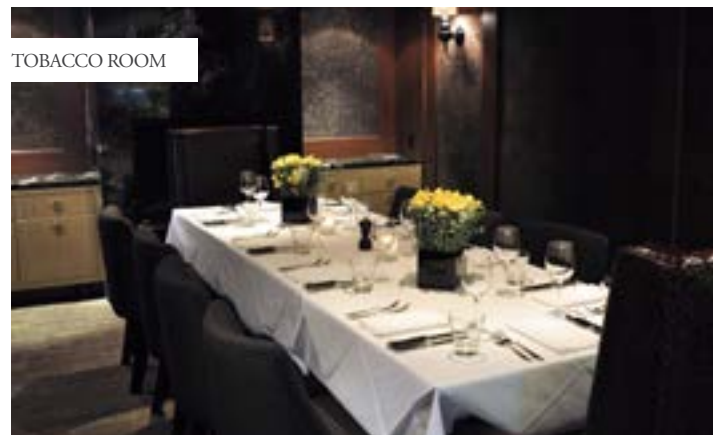
PRIVATE ROOM 801



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+

BUYOUT  
AVAILABLE

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

## BOOKING POLICY

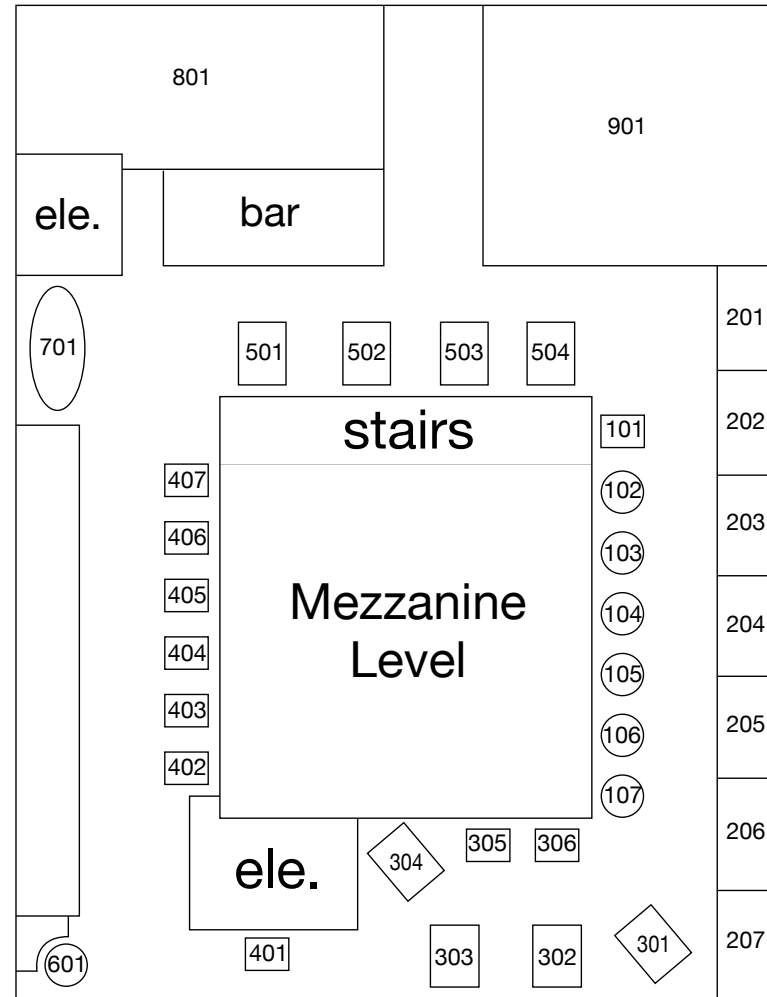
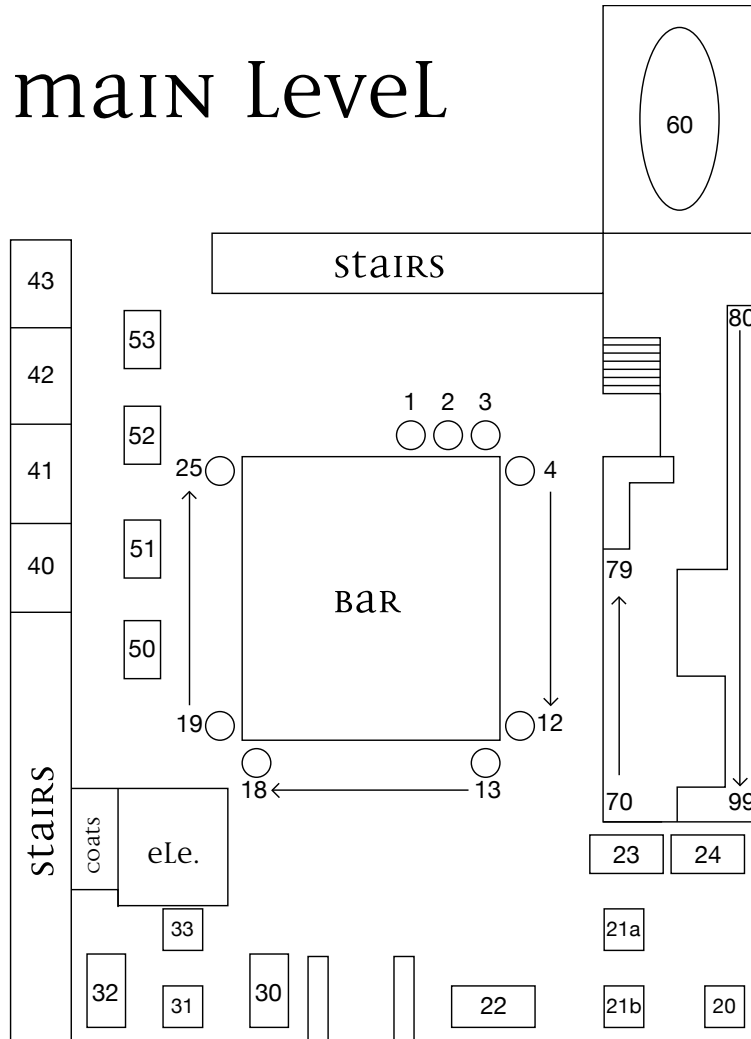
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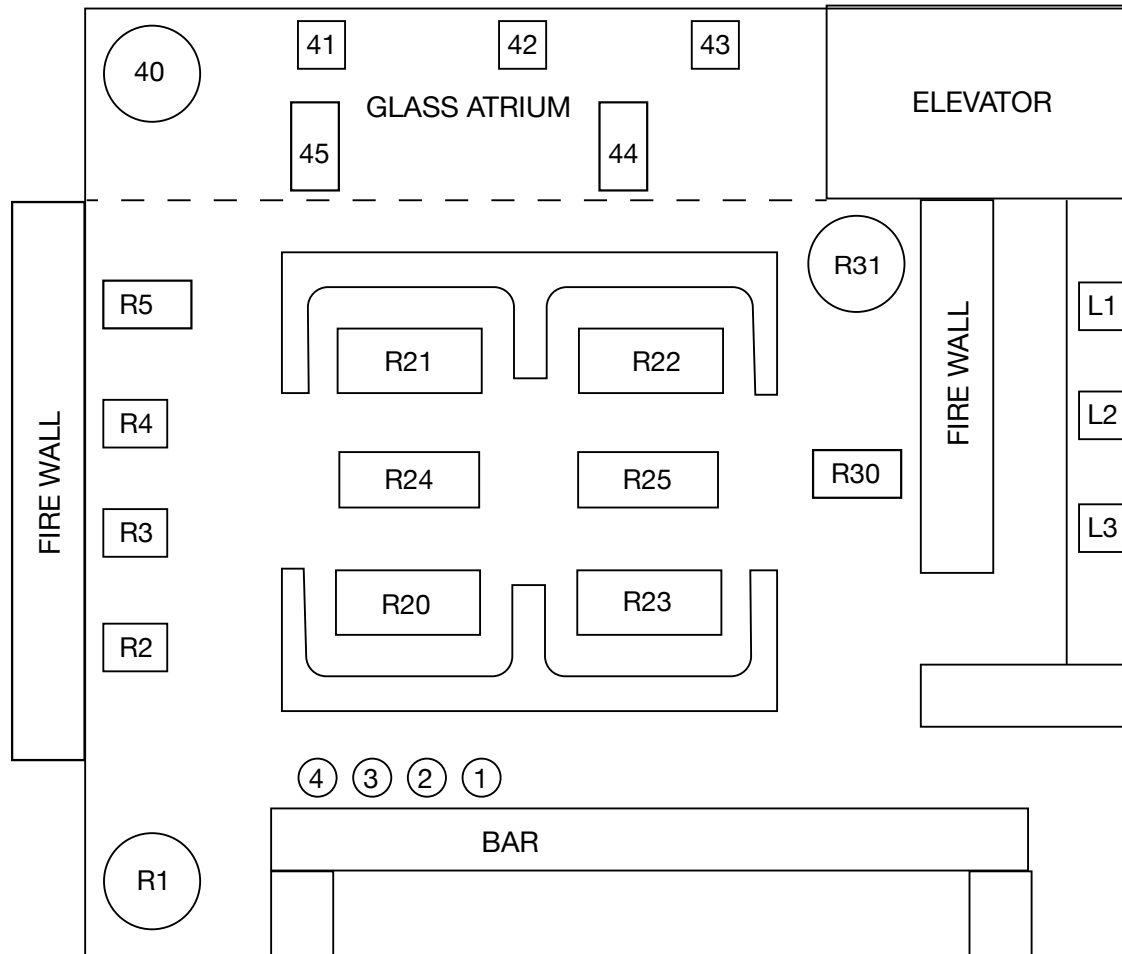
THE GLASS ATRIUM



# main Level



# the roof





BLACK+BLUE



GROUP MENUS 2024



at BLACK+BLUE

## LUNCH MENU A

*\$78 per guest*

### Gruyère Brioche

served warm with a seasonal whipped butter

### APPETIZER

#### Caesar Salad

romaine lettuce, garlic gruyère brioche croutons  
anchovy, grilled lemon

### ENTRÉE

#### King Salmon

cured & seared, spiced cauliflower purée  
lemon chive beurre blanc

- OR -

#### Roasted Chicken Piccata

maple hill farms half chicken, brown butter, capers, lemon, parsley

- OR -

#### Eggplant Parmesan

parmigiano reggiano, wild seasonal mushrooms

### DESSERT

#### Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

+ Tax and Gratuity

## LUNCH MENU B

*\$98 per guest*

### Gruyère Brioche

served warm with a seasonal whipped butter

### APPETIZER

#### Canadian Prime Steak Tartare

grated egg yolk, cornichon, pickled shallot  
charred jalapeño, spiced tomato ketchup, toast points

- OR -

#### Beets

pickled & roasted beets, smoked yogurt, confit shallot, za'atar  
grilled treviso, frisée, crispy prosciutto

- OR -

#### Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche, toast point crouton

### ENTRÉE

#### King Salmon

cured & seared, spiced cauliflower purée  
lemon chive beurre blanc

- OR -

#### Steak Frites

10oz canadian prime striploin, parmesan fries  
truffle aioli, red wine jus

- OR -

#### Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

### DESSERT

#### Basque-Style Cheesecake

bourbon caramel sauce

+ Tax and Gratuity



## LUNCH MENU C

*\$121 per guest*

### Gruyère Brioche

served warm with a seasonal whipped butter

### APPETIZER

#### Beef Carpaccio

horseradish crema, pickled shimeji, crispy shallot, fried capers, shaved parmesan

- OR -

#### Heirloom Tomato

blue cheese buttermilk, marinated red onion, raw white onion, crispy shallot, chive croutons

- OR -

#### Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche

### ENTRÉE

#### Tableside Carved Beef Wellington

mushroom duxelles, puff pastry, crêpe  
red wine jus, seasonal vegetables, pommes purée

#### ENHANCEMENT | +\$15pp

extra-large jumbo prawns, sautéed with garlic

### DESSERT

#### Butter Cake

salted caramel sauce, white chantilly cream, fresh berries





## DINNER MENU A

*\$98 per guest*

### Gruyère Brioche

served warm with a seasonal whipped butter

### APPETIZER

#### Canadian Prime Steak Tartare

grated egg yolk, cornichon, pickled shallot  
charred jalapeño, spiced tomato ketchup, toast points

- OR -

#### Caesar Salad

romaine lettuce, garlic gruyère brioche croutons  
anchovy, grilled lemon

### ENTRÉE

#### King Salmon

cured & seared, spiced cauliflower purée  
lemon chive beurre blanc

- OR -

#### Striploin

10oz canadian prime striploin, pommes purée  
seasonal vegetables, red wine jus

- OR -

#### Eggplant Parmesan

parmigiano reggiano, wild seasonal mushrooms

### DESSERT

#### Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

+ Tax and Gratuity

## DINNER MENU B

*\$115 per guest*

### Gruyère Brioche

served warm with a seasonal whipped butter

### APPETIZER

#### Shrimp Cocktail

cocktail sauce, marie rose sauce, lemon

- OR -

#### Beets

pickled & roasted beets, smoked yogurt, confit shallot, za'atar  
grilled treviso, frisée, crispy prosciutto

- OR -

#### Heirloom Tomato Salad

blue cheese buttermilk, pickled red onion  
crispy shallots, chives, croutons

### ENTRÉE

#### Roasted Sablefish

braised cipolini onion, sunchoke, yuzu miso butter

- OR -

#### Canadian Prime Beef Tenderloin

8oz tenderloin, red wine jus, seasonal vegetables, pommes purée

- OR -

#### Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

### DESSERT

#### Valrhona Milk Chocolate Tart

chantilly cream, dulce de leche, maldon salt

+ Tax and Gratuity



## DINNER MENU C

*\$125 per guest*

### Gruyère Brioche

served warm with a seasonal whipped butter

### APPETIZER

#### Beef Carpaccio

horseradish crema, pickled shimeji, crispy shallot  
fried capers, parmigiano reggiano

- OR -

#### Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche, toast point crouton

- OR -

#### Crab Cake

dungeness & rock crab, celery charred lemon & dill aioli  
celeric & apple slaw, sherry vinaigrette

### ENTRÉE

#### Tableside Carved Beef Wellington

mushroom duxelles, puff pastry, crêpe  
red wine jus, seasonal vegetables, pommes purée

#### ENHANCEMENT | +\$15pp

extra-large jumbo prawns  
sautéed with garlic

### DESSERT

#### Basque-Style Cheesecake

bourbon caramel sauce

+ Tax and Gratuity

## DINNER MENU D

*\$240 per guest*

### Gruyère Brioche

served warm with a seasonal whipped butter

### APPETIZER

#### Beef Carpaccio

horseradish crema, pickled shimeji, crispy shallot  
fried capers, shaved parmesan

- OR -

#### Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche, toast point crouton

- OR -

#### Crab Cake

dungeness & rock crab, celery charred lemon & dill aioli  
celeric & apple slaw, sherry vinaigrette

### ENTRÉE

#### Wagyu Ribeye

6oz wagyu ribeye, pommes purée  
red wine jus

- OR -

#### Roasted Sablefish

braised cippolini onion, sunchoke, yuzu miso butter

- OR -

#### Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

### DESSERT

#### Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

- OR -

#### Valrhona Milk Chocolate Tart

chantilly cream, dulce de leche, maldon salt

+ Tax and Gratuity



## ADD ON'S

### *Curate Your Experience*

#### **Jumbo Prawns**

garlic sautéed, fresh parsley

*\$15 per guest*

#### **Half Pound Atlantic Lobster**

cocktail sauce, marie rose sauce, lemon

*\$36 per guest*

#### **Tableside Cheese Cart**

enjoy the selection of our cheese cart, served with preserves, roasted nuts, and crackers

*\$20 per guest | 2oz per guest*

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#### **Seafood Tower**

½ dozen oysters, shrimp, ½ dungeness crab, ½ atlantic lobster

king crab, marinated mussels & clams

cocktail sauce, marie rose, mignonette, horseradish

*\$250 (serves 4-6)*

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## UPGRADE YOUR STEAK

#### **8oz Canadian Prime Tenderloin**

*\$20 per guest*

#### **6oz Wagyu Ribeye**

*\$70 per guest*

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The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

# Canapé Menu

MINIMUM ORDER - 24 PIECES - PRICES PER PIECE

## VEGETARIAN

<b>Wild Mushroom Arancini</b> truffle aioli	6.00	V
<b>Roasted Beet Tartare</b> goat cheese mousse, candied walnut *VEGAN OPTION: REMOVE CHEESE	5.00	V
<b>Crispy Mac &amp; Cheese</b> truffle cream	5.00	V
<b>Mini Double Stuffed Baked Potato</b> crème fraîche, chive	5.50	V G
<b>Garden Gem Tomato &amp; Italian Burrata</b> crostini, chive	5.00	V
<b>Fried Oyster Mushroom "Calamari"</b> lemon dill	5.00	VG D

## MEAT

<b>Grilled Lamb Chop "Popsicles"</b> chimichurri	10.00	G D
<b>Canadian Prime Steak Tartare</b> grated egg yolk, toast point	7.50	
<b>Mini Yorkshires</b> prime rib, horseradish crema, red wine jus	7.00	
<b>Short Rib "Martini"</b> caramelized onions, red wine jus, pomme purée, crispy shallot	9.00	G
<b>Beef Slider</b> american cheddar, thousand island, spicy ketchup	7.00	
<b>Chicken Croquette</b> curry mayo, apricot	6.00	
<b>A5 Beef "Aburi"</b> crispy rice cake, garlic shoyu	10.00	G D

## SEAFOOD

<b>Fresh Shucked Oysters</b> red wine mignonette	4.00	G D	<b>Tuna Tartare Cornets</b> avocado crema, green apple, sesame, ponzu, shiso	9.00	D
<b>Lobster Roll</b> cognac crème fraîche, dill, brioche bun	8.00	G	<b>Jumbo Prawn Cocktail</b> house cocktail sauce, lemon	9.00	G D
<b>Hokkaido Scallop Crudo</b> green pea & fennel emulsion, squid ink tapioca crisp	8.00	G D	<b>Mini Crab Cake</b> charred jalapeño aioli, fresh dill	8.00	D

## SWEET

Chocolate Mousse Cup 6.00 | Mini Butter Cakes 6.00 | Assorted Macarons 6.00 | Mini Cheesecake 6.00

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V VEGETARIAN

VG VEGAN

G GLUTEN FREE

D DAIRY FREE

# Food Stations

PRICES PER PERSON

## SEAFOOD

### **Chilled Seafood Station**

**45.00**

east & west coast oysters, prawn cocktail  
dungeness crab, atlantic lobster, scallop ceviche  
served with cocktail sauce, marie rose  
mignonette, horseradish  
**minimum order for 20 guests**

### **Deluxe Chilled Seafood Station**

**55.00**

east & west coast oysters, prawn cocktail  
bluefish sashimi, snow crab claws, king crab  
atlantic lobster, scallop ceviche  
served with cocktail sauce, marie rose  
mignonette, horseradish  
**minimum order for 20 guests**

### **Oyster Shucking Station\***

**18.00**

chef's selection of east & west coast oysters  
served with cocktail sauce, mignonette  
tabasco, fresh horseradish

### **Caviar Bar**

**MARKET PRICE**

osetra, sevruga, beluga  
served with blinis, crème fraiche  
hard cooked egg yolks, shallots, chives

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### **Antipasto Platter 18.00**

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

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\* Chef Manned | \$250 labour charge per Chef | 3 hours minimum

**V** VEGETARIAN

**VG** VEGAN

**G** GLUTEN FREE

**D** DAIRY FREE

# Food Stations

PRICES PER PERSON

## SKEWERS | 20.00

### Grilled Beef

garlic butter, fresh herbs

### Grilled Chicken

“souvlaki”, tzatziki

### Marinated Prawn

jumbo prawns, lemon garlic

### Charcoal Grilled Vegetable

chimichurri marinated

### Jerk Chicken

pineapple glaze  
marinated chicken thighs

## VEGETABLES | 12.00

CHOOSE THREE

### Crispy Brussels Sprouts

### Pommes Purée

### Asparagus

### Parmesan Truffle Fries

### Sautéed Wild Mushrooms

## SALADS

### Boston Bibb Salad

12.00

endive, radicchio, candied pecans, pickled shallots  
radish, house made boursin cheese  
honey mustard dressing

### Beet Salad

12.00

roasted beets, endive, candied pecans, confit shallots

### Black+Blue Caesar Salad

10.00

crisp romaine, parmigiano-reggiano  
lemon & anchovy dressing, brioche croutons

## PASTA

### Bianco Risotto\* 12.00

white wine, parmigiano-reggiano  
lemon

### Wild Mushroom Risotto\* 14.00

parmigiano-reggiano  
wild seasonal mushrooms

### Seafood Risotto\* 18.00

atlantic lobster meat, lobster stock  
truffle espuma

\* Chef Manned | \$250 labour charge per Chef | 3 hours minimum

**V** VEGETARIAN

**VG** VEGAN

**G** GLUTEN FREE

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# Food Stations

PRICES PER PERSON

## CARVING STATIONS

<b>Whole Roasted Striploin*</b> classic dinner rolls, horseradish, hot mustard, red wine jus	<b>28.00</b>	<b>Beef Wellington*</b> mushroom duxelles, crepe, puff pastry, truffle jus	<b>28.00</b>
<b>Roasted Prime Rib*</b> mini yorkshire pudding, hot mustard, red wine jus	<b>24.00</b>	<b>Salmon Wellington*</b> mushroom duxelles, crêpe, puff pastry, bearnaise	<b>24.00</b>

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**USDA Prime Full Rack Tomahawk\*** 45.00  
caramelized onions, pommes purée, crispy shallots, red wine jus  
**minimum order for 25 guests**

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## DESSERTS

<b>Assorted Classic Black+Blue Desserts</b> mini butter cakes, macarons, basque cheesecake chocolate mousse cup	<b>12.00</b>	<b>Tableside Dessert Station</b> crêpes suzette or bananas foster	<b>18.00</b>
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\* Chef Manned | \$250 labour charge per Chef | 3 hours minimum

**V** VEGETARIAN

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## Suggested Wines

### BUBBLES

Mionetto	Prosecco NV Treviso, Italy	67
Louis Bouillot	Cremant Rosé NV Burgundy, France	94
Laurent-Perrier	Brut Champagne NV Tours-Sur-Marne, France	155

### WHITE

Beringer	Chardonnay 2020 Napa Valley, California	88
Castiglioni del Bosco	Chardonnay 2020 Tuscany, Italy	89
Garnier & Fils	Chablis 2021 Burgundy, France	114
Elk Cove	'Estate' Pinot Gris 2022 Willamette Valley, Oregon	98
Burrowing Owl	Sauvignon Blanc 2021 Oliver, BC	79
Craggy Range	Sauvignon Blanc 2022 New Zealand	82
Bailly-Reverdy	'La Mercy-Dieu Sancerre 2022 Loire Valley, France	98
Tantalus	Riesling 2022 Okanagan, BC	84
Elk Cove	'Estate' Riesling 2020 Willamette Valley, Oregon	99

### ROSÉ

Mission Hill	'Reserve' 2023 Okanagan Valley, BC	75
Château d'Esclans	'Whispering Angel' 2021 Provence, France	108

### RED

Mission Hill	'Reserve' Meritage 2021 Okanagan Valley, BC	74
Joel Gott	'815' Cabernet Sauvignon 2019 California	89
Quails' Gate	'Queue' Cabernet-Merlot 2021 Okanagan Valley, BC	123
Black Stallion	Cabernet Sauvignon 2019 Napa Valley, California	128
Austin Hope	Cabernet Sauvignon 2020 Paso Robles, California	190
Château Croix-Mouton	2020 Bordeaux Superieur	97
Burrowing Owl	Pinot Noir 2020 Oliver, BC	93
Black Stallion	'Los Carneros' Pinot Noir 2020 Napa Valley, California	117
Elk Cove	'Estate' Pinot Noir 2021 Willamette, Oregon	141
Burrowing Owl	Merlot 2021 Oliver, BC	83
Decero	Malbec 2018 Mendoza, Argentina	78
Burrowing Owl	Syrah 2020 Okanagan Valley, BC	89
Tenuta di Arceno	Chianti Classico 2020	85
Luce della Vite	'Lucente' Sangiovese-Merlot 2019	99
Frescobaldi	'Castelgiocondo' Brunello di Montalcino 2017	148
Gaja	'Ca'Marcanda Promis' Merlot-Syrah-Sangiovese 2020	160
Fontanafredda	'Serralunga' Barolo 2018	138





GLOWBAL RESTAURANT GROUP



**BOOK WITH US TODAY**

604 637 0777 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST



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