



BLACK+BLUE

the golden age of steak



at BLACK+BLUE

TOP 10% OF
RESTAURANTS
WORLDWIDE



Canada
Kobe-Beef Certified



The Award
of Excellence
Distinguished
Restaurants
of North America
Since 1990





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

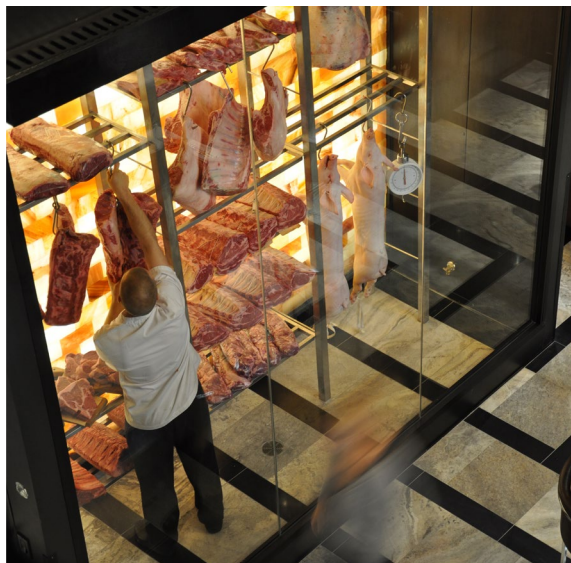
BLACK+BLUE

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

2023

Top 10% Of Restaurants Worldwide
Trip Advisor

Best Steakhouse
Golden Plate Finalist

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 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.

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CAN RIVAL THE
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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

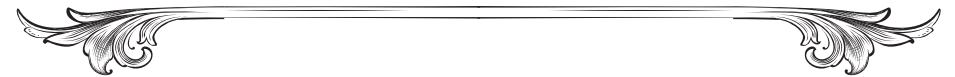
SEMI PRIVATE - 12

PRIVATE ROOM 901 - 24

PRIVATE ROOM 801 - 16

BUYOUT
AVAILABLE

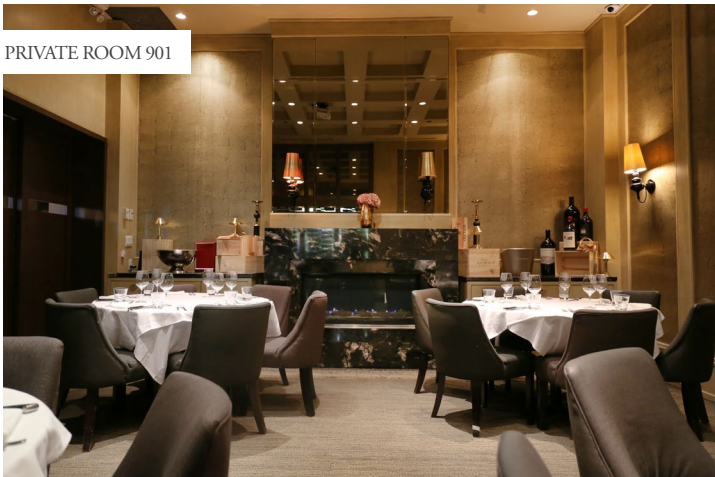
buyout cost
contingent on day of
the week and time of
the year



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



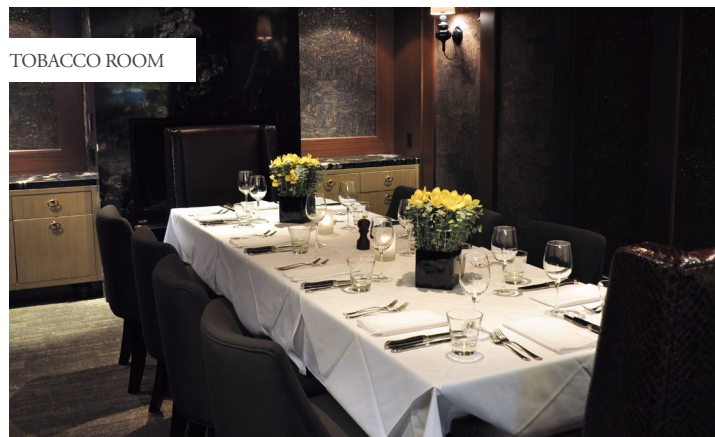
PRIVATE ROOM 801



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

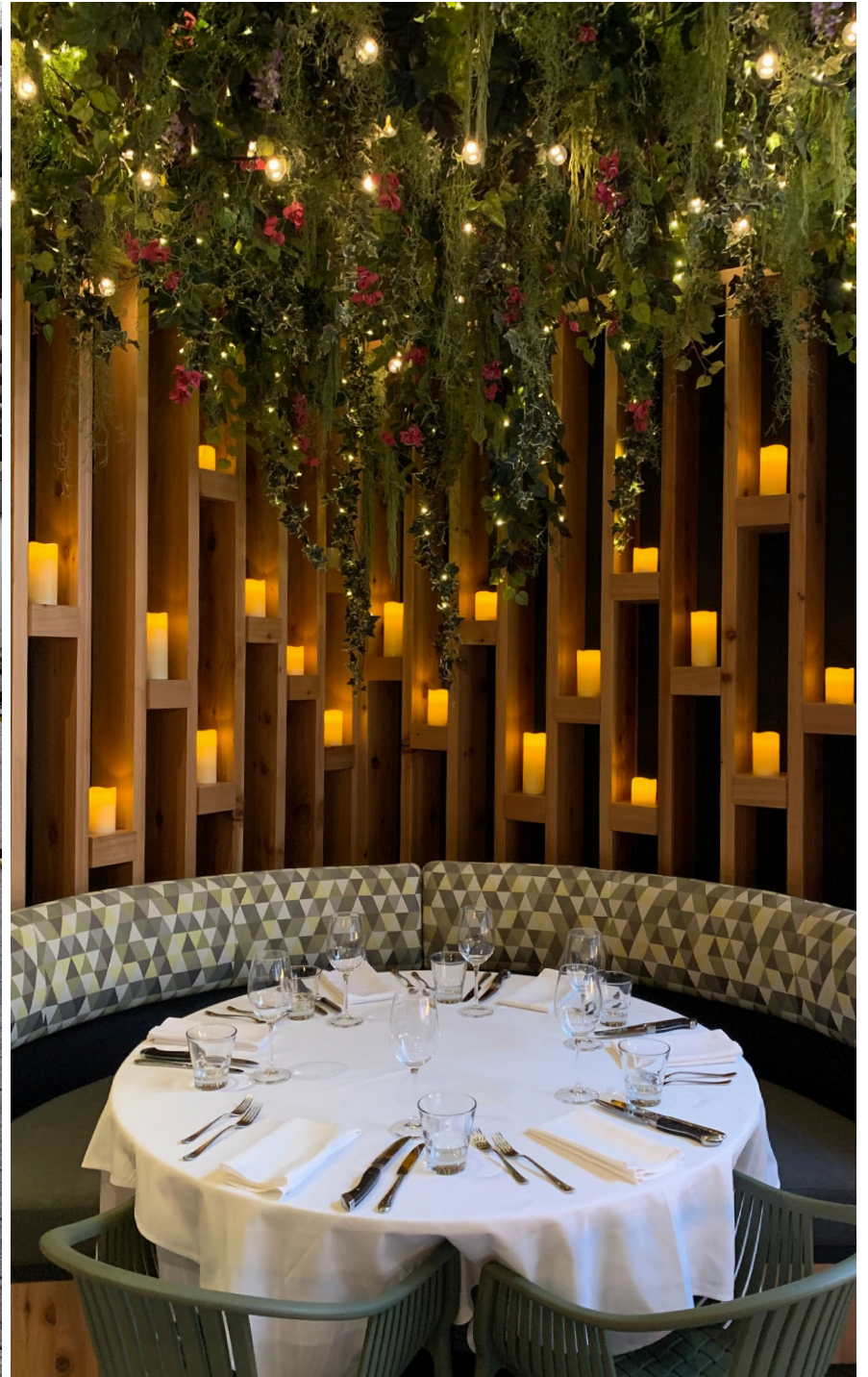
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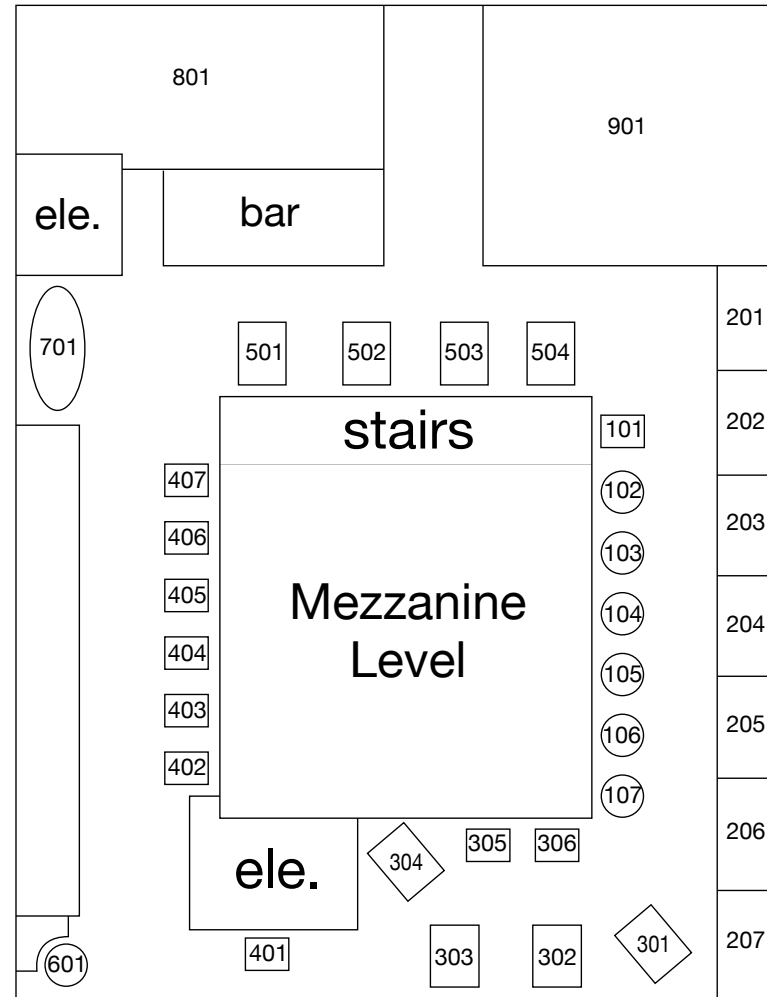
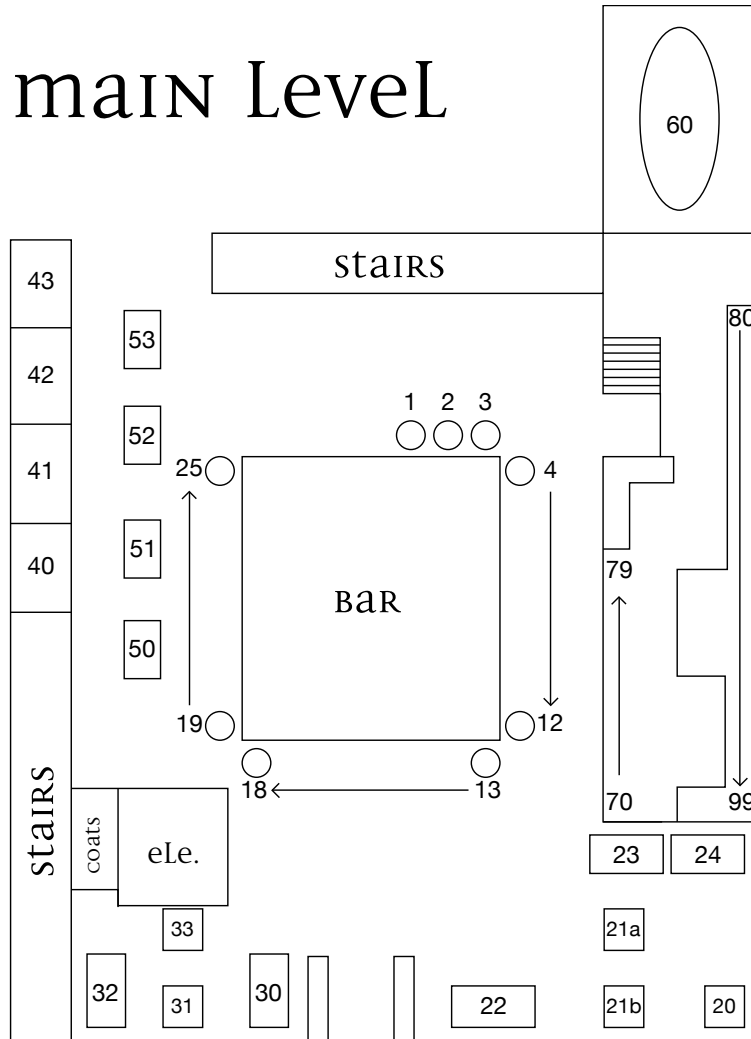
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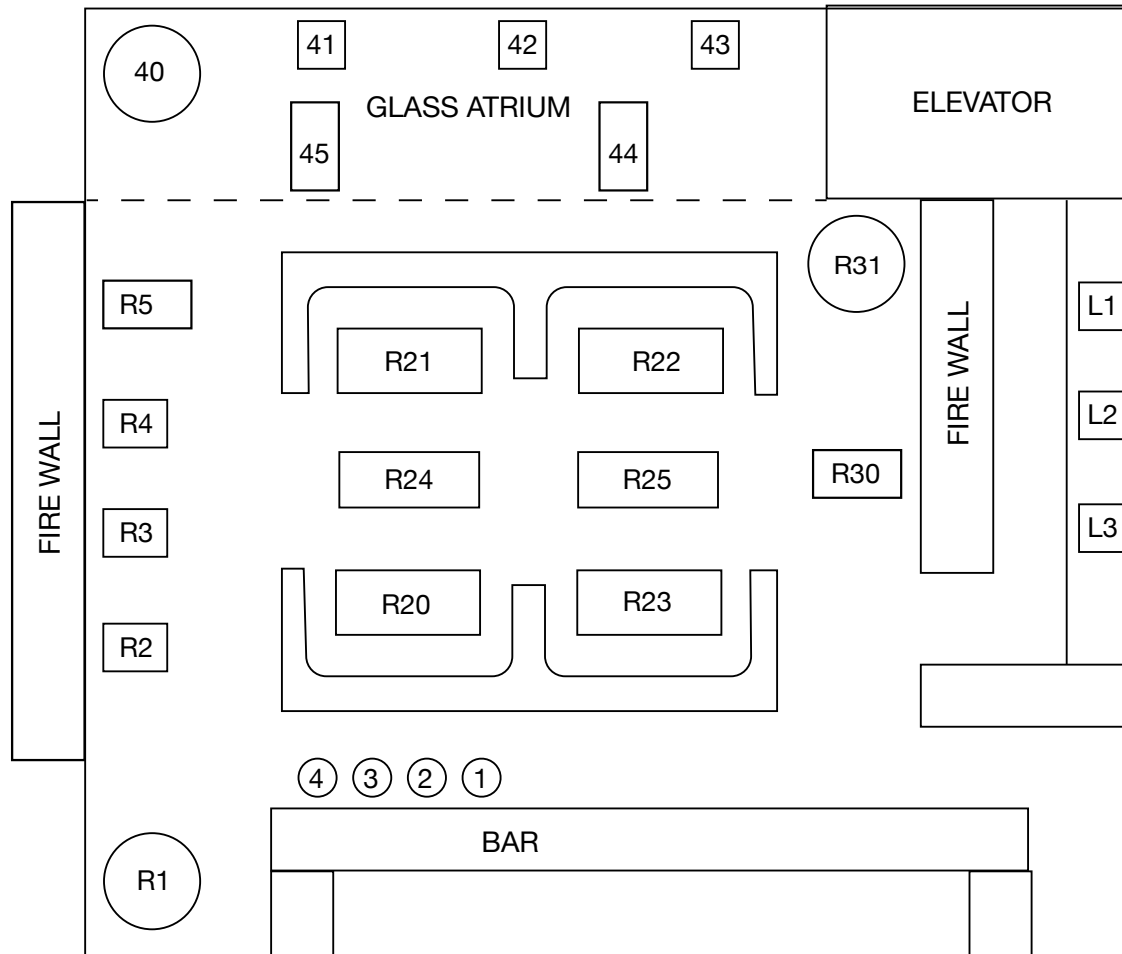
THE GLASS ATRIUM



main Level



the roof





BLACK+BLUE



GROUP MENUS 2024



at BLACK+BLUE

BRUNCH MENU

\$32 per guest

TO START

Assorted Pastries

donuts, croissants, pain au chocolate

ENTRÉE

Canadian Breakfast

scrambled eggs, double smoked bacon, sausage
grilled sour dough, fried tomato, brunch potatoes

- OR -

Crab Benny

dungeness & rock crab, avocado, english muffin
hollandaise, brunch potatoes, petite salad

- OR -

Spinach & Avocado Benny

sautéed spinach, english muffin
hollandaise, brunch potatoes, petite salad

- OR -

'Banoffee' Pancake

buttermilk pancakes, dulce de leche, brûlée banana
chantilly cream, toasted coconut



LUNCH MENU A

\$48 per guest | choose either appetizer & main or main & dessert

APPETIZER

French Onion Soup

glazed onions, beef stock, gruyère, mozzarella, crouton

- OR -

Boston Bibb Salad

endive, lollo rosso, candied pecans, pickled shallots, radish
housemade boursin cheese, honey mustard vinaigrette

- OR -

Beef Carpaccio

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

ENTRÉE

Steak Sandwich

grilled baguette, canadian prime striploin
sautéed mushrooms, garlic butter, green salad

- OR -

Niçoise Salad

seared ahi tuna, green beans, fingerling potatoes
niçoise olives, cherry tomatoes, baby gem lettuce, soft boiled egg
crispy shallots, mustard vinaigrette

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Buttercake

salted caramel sauce, white chantilly cream, fresh berries

- OR -

New York Cheesecake

graham cracker crust, strawberry rhubarb compôte
oat & cinnamon streusel

LUNCH MENU B

\$59 per guest

APPETIZER

Caesar Salad

romaine lettuce, garlic gruyère brioche croutons
anchovy, grilled lemon

- OR -

French Onion Soup

glazed onions, beef stock, gruyère
mozzarella, crouton

ENTRÉE

Steak & Frites

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

- OR -

King Salmon

cured & seared, spiced cauliflower purée
lemon chive beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms



LUNCH MENU C

\$72 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Boston Bibb Salad

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

- OR -

Lobster Bisque

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

ENTRÉE

Roasted Chicken

herb marinated half chicken, pommes purée
seasonal vegetables, red wine jus

- OR -

King Salmon

cured & seared, spiced cauliflower purée
lemon chive beurre blanc

- OR -

Eggplant Parmesan

tomato basil fondue, parmesan, fior di latte

DESSERT

Chocolate Mousse Cake

layered chocolate mousse, malted crémeux
cocoa nib crumble, candied orange

LUNCH MENU D

\$92 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Beef Carpaccio

horseradish crema, pickled shimeji mushrooms, crispy shallots
fried capers, shaved parmigiano reggiano

- OR -

Jumbo Shrimp Cocktail

cocktail sauce, marie rose sauce, lemon

- OR -

Burrata

heirloom tomatoes, pickled fennel
tomato pesto, olive crumble, basil

ENTRÉE

Tenderloin

6oz canadian prime tenderloin, pommes purée
seasonal vegetables, red wine jus

- OR -

Pan Seared Halibut

pommes purée, seasonal vegetables
lemon beurre blanc

- OR -

Eggplant Parmesan

tomato basil fondue, parmesan, fior di latte

DESSERT

New York Cheesecake

graham cracker crust, strawberry rhubarb compôte
oat & cinnamon streusel



DINNER MENU A

\$85 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

French Onion Soup

glazed onions, beef stock, gruyère cheese, parmesan, crouton

- OR -

Caesar Salad

romaine lettuce, garlic gruyère brioche croutons
anchovy, grilled lemon

ENTRÉE

Striploin

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

- OR -

King Salmon

cured & seared, spiced cauliflower purée
lemon chive beurre blanc

- OR -

Eggplant Parmesan

tomato basil fondue, parmesan, fior di latte

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream
fresh berries

DINNER MENU B

\$115 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, grilled sourdough

- OR -

Jumbo Shrimp Cocktail

cocktail sauce, marie rose sauce, lemon

- OR -

Heirloom Tomato Salad

heirloom tomatoes, pickled fennel
tomato pesto, olive crumble, basil

ENTRÉE

Tenderloin

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

- OR -

Pan Seared Halibut

pommes purée, seasonal vegetables
lemon beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Chocolate Mousse Cake

layered chocolate mousse, malted crèmeux
cocoa nib crumble, candied orange



DINNER MENU C

\$155 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

TO START

Chilled Seafood Tower

oysters, jumbo shrimp, dungeness crab, atlantic lobster
marinated mussels & clams, cocktail sauce, marie rose, mignonette, horseradish

SHARED APPETIZERS

Beef Carpaccio

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

- & -

Crispy Calamari

humboldt squid, lemon zest, italian parsley, charred jalapeño aioli

- & -

Beets

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

SHARED ENTRÉES

Surf & Turf Platter

striploin | pan seared halibut | grilled jumbo prawns
served with lemon beurre blanc & red wine jus

Sides For The Table

crispy brussels sprouts, mac & cheese sticks, mashed potatoes
mushrooms, broccolini

DESSERT PLATTER

Butter Cake

New York Cheesecake

Chocolate Mousse Cake



DINNER MENU D

\$200 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

TO START

Chilled Seafood on Ice

fresh shucked oysters, shrimp cocktail, marinated mussels, scallop ceviche

ADD CAVIAR - MP

APPETIZER

Beef Carpaccio

horseradish crema, pickled shimeji mushrooms, crispy shallots
fried capers, shaved parmigiano reggiano

- OR -

Burrata

heirloom tomatoes, pickled fennel, tomato pesto, olive crumble, basil

ENTRÉE

Wagyu Striploin

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

- OR -

Pan Seared Halibut & Half Atlantic Lobster

pommes purée, seasonal vegetables, lemon beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

- OR -

Chocolate Mousse Cake

layered chocolate mousse, malted crèmeux, cocoa nib crumble, candied orange

ADD ON'S

Curate Your Experience

Jumbo Prawns

roasted, garlic butter, parsley
\$15 per guest

Half Pound Atlantic Lobster

warm clarified butter, 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

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)

UPGRADE YOUR STEAK

8oz Canadian Prime Tenderloin

\$20 per guest

6oz Wagyu Ribeye

\$70 per guest

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.
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

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

MEAT

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

SEAFOOD

Fresh Shucked Oysters red wine mignonette	4.00	G D	Tuna Tartare Cornets avocado crema, green apple, sesame, ponzu, shiso	9.00	D
Lobster Roll cognac crème fraîche, dill, brioche bun	8.00	G	Jumbo Prawn Cocktail house cocktail sauce, lemon	9.00	G D
Hokkaido Scallop Crudo green pea & fennel emulsion	8.00	G D	Mini Crab Cake 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
bluefin 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
chopped egg white & yolks, shallots, chives

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

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Food Stations

SKEWERS PER DOZEN

Grilled Beef Striploin	108.00
garlic butter, fresh herbs	
Marinated Prawn	96.00
jumbo prawns, lemon garlic butter	
Charcoal Grilled Vegetable	84.00
zucchini, peppers, eggplant, mushroom	
Jerk Chicken	96.00
pineapple glaze	

VEGETABLES | 12.00 PER PERSON | CHOOSE THREE

Crispy Brussels Sprouts
Pommes Purée
Asparagus
Parmesan Truffle Fries
Sautéed Wild Mushrooms

SALADS PER PERSON

Boston Bibb Salad	12.00
endive, radicchio, candied pecans, pickled shallots radish, housemade 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	

RISOTTO PER PERSON

Bianco*	12.00	Wild Mushroom*	14.00	Seafood*	18.00
white wine, parmigiano-reggiano lemon		parmigiano-reggiano wild seasonal mushrooms		atlantic lobster meat, lobster stock truffle espuma	

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

V VEGETARIAN

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Food Stations

PRICES PER PERSON

CARVING STATIONS

Whole Roasted Striploin* 28.00
mini yorkshire pudding, horseradish, hot mustard, red wine jus

Beef Wellington* 28.00
mushroom duxelles, crepe, puff pastry, red wine jus

Roasted Prime Rib* 24.00
mini yorkshire pudding, hot mustard, red wine jus

Salmon Wellington* 24.00
mushroom duxelles, crêpe, puff pastry, bearnaise

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

DESSERTS

Assorted Classic Black+Blue Desserts 12.00
mini butter cakes, macarons, new york cheesecake
chocolate mousse cup

Tableside Dessert Station 18.00
crêpes suzette or bananas foster

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

V VEGETARIAN

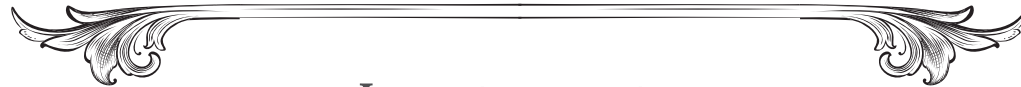
VG VEGAN

G GLUTEN FREE

D DAIRY FREE



GLOWBAL RESTAURANT GROUP



BOOK WITH US TODAY

604 637 0777 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST



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