BLACK+BLUE

the golden age of steak

THE ROOF
AT BLACK+BLUE

TOP 10% OF
RESTAURANTS
WORLDWIDE

Travellers' Choice
Tripadvisor

Canada

Kobe-Beef Certified

GOLDEN PLATES 2025

VOTED VANCOUVER'S
BEST STEAKHOUSE

The Award of Excellence
Distinguished Restaurants of North America
Since 1990
DiRōNA

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

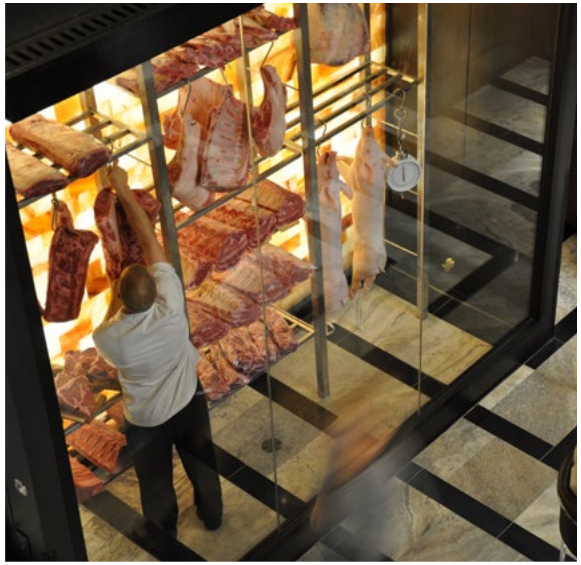
TRATTORIA

BLACK+BLUE

THE ROOF

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.

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
2nd Place - Golden Plate Awards

2024

Top 10% Of Restaurants Worldwide
Trip Advisor

Best Steakhouse
2nd Place - Golden Plate Awards

2025

Silver Award of Excellence
DiRōNA

Best Steakhouse
2nd Place - Golden Plate Awards

awards & accolades

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

EXIT

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.

area	seated	standing
BUYOUT	300	400
PDR #801	16	-
PDR #901	24	30
WINE ROOM	12	15
TOBACCO ROOM	12	-
SEMI-PRIVATE MEZZANINE AREA	36	50
LA BALCONE	24	40

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

VIRTUAL TOUR

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

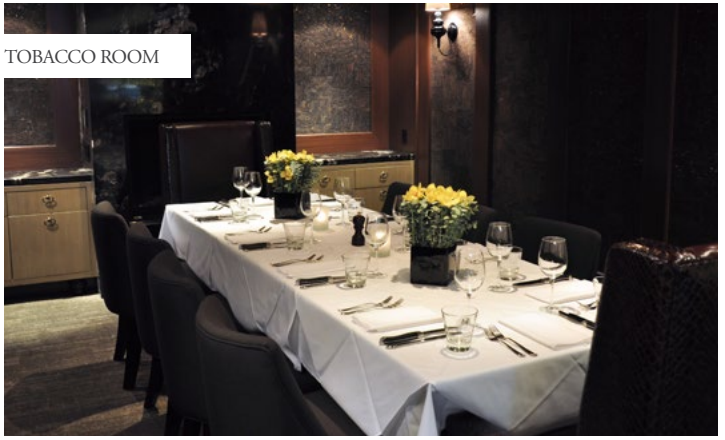
PRIVATE ROOM 901

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.

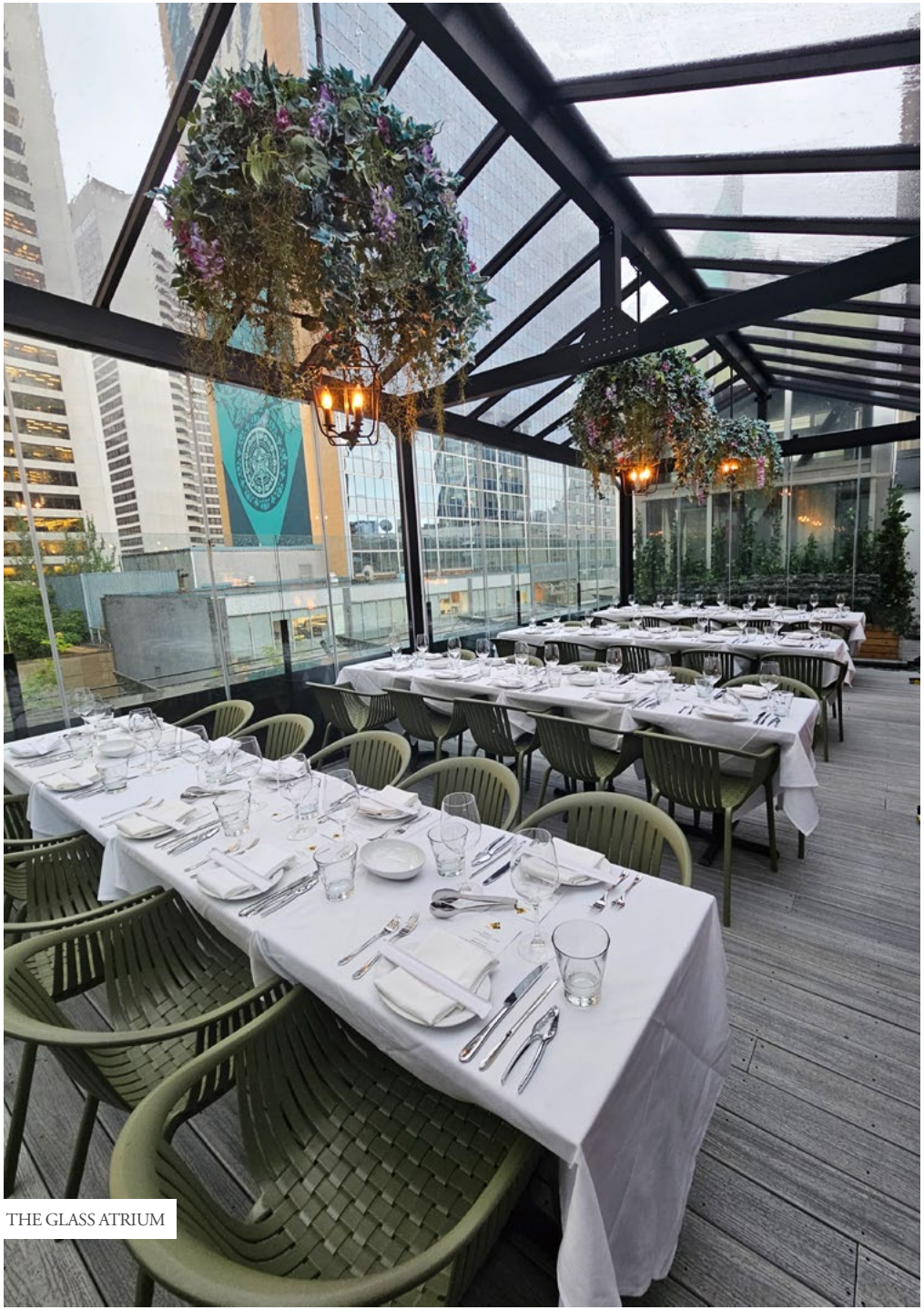
area	seated	standing
BUYOUT	115	140
GLASS ATRIUM	40	50

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

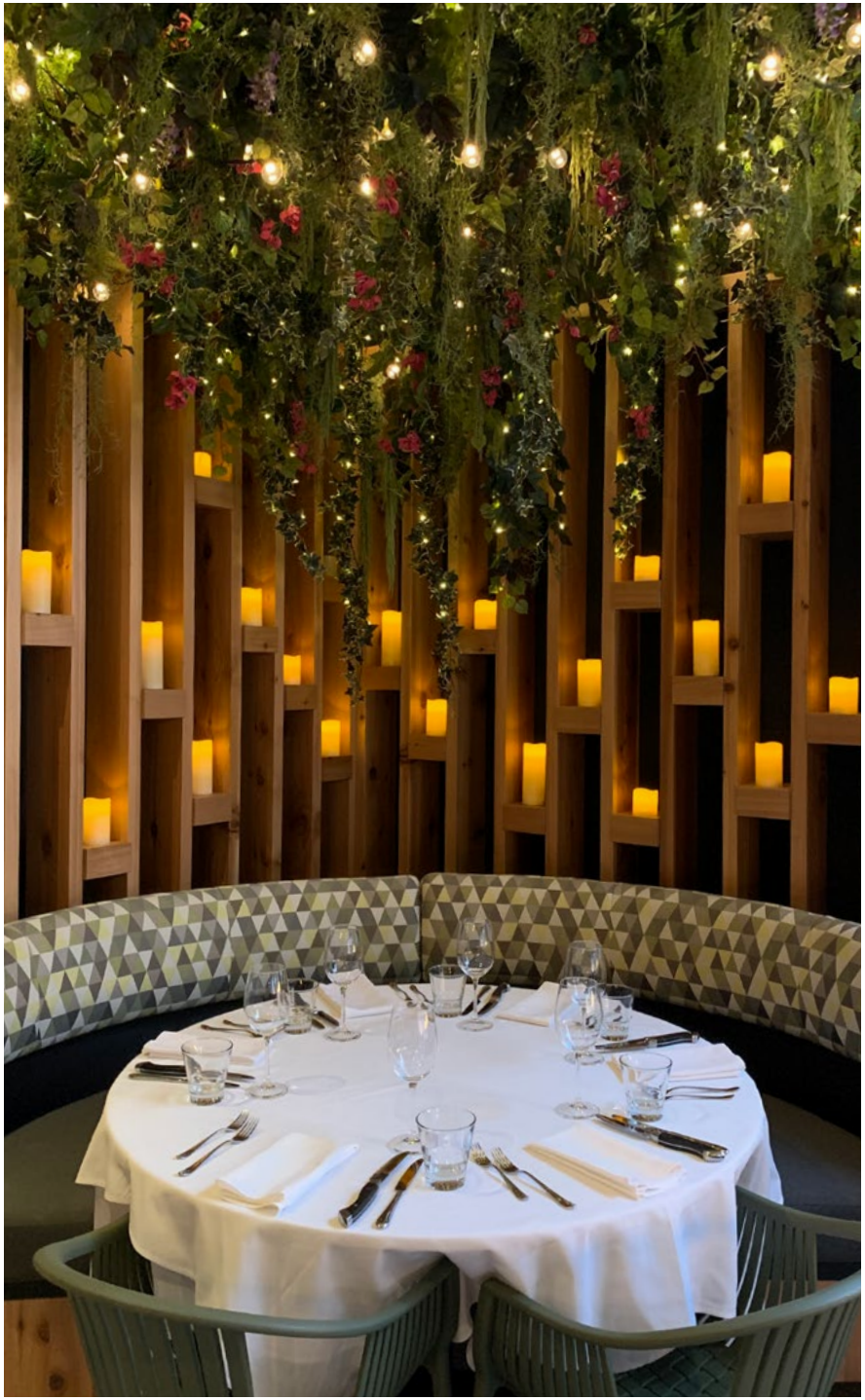
VIRTUAL TOUR

BOOKING POLICY

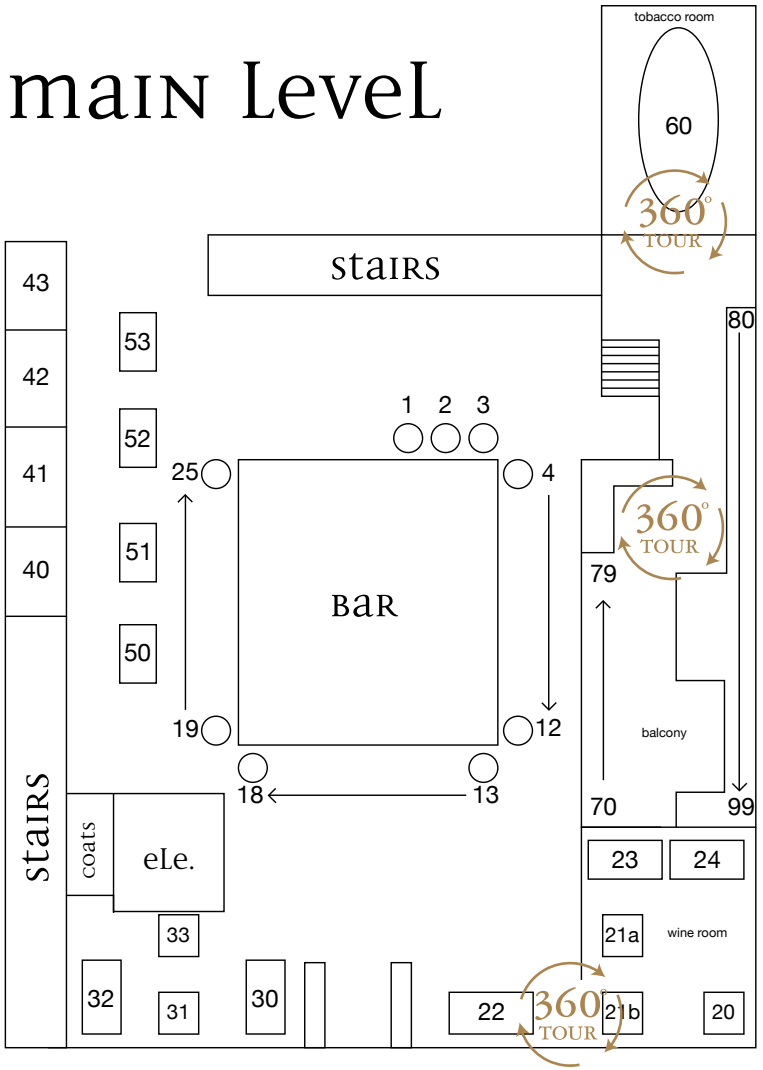
Set Menus for groups over 10 guests. A 50% deposit is required to secure the space.
Guaranteed number of attendees are due 72 hours before the event. 18% gratuity applicable.



THE GLASS ATRIUM



main Level


tobacco room
60
360° TOUR
stairs
43
42
41
40
53
52
51
50
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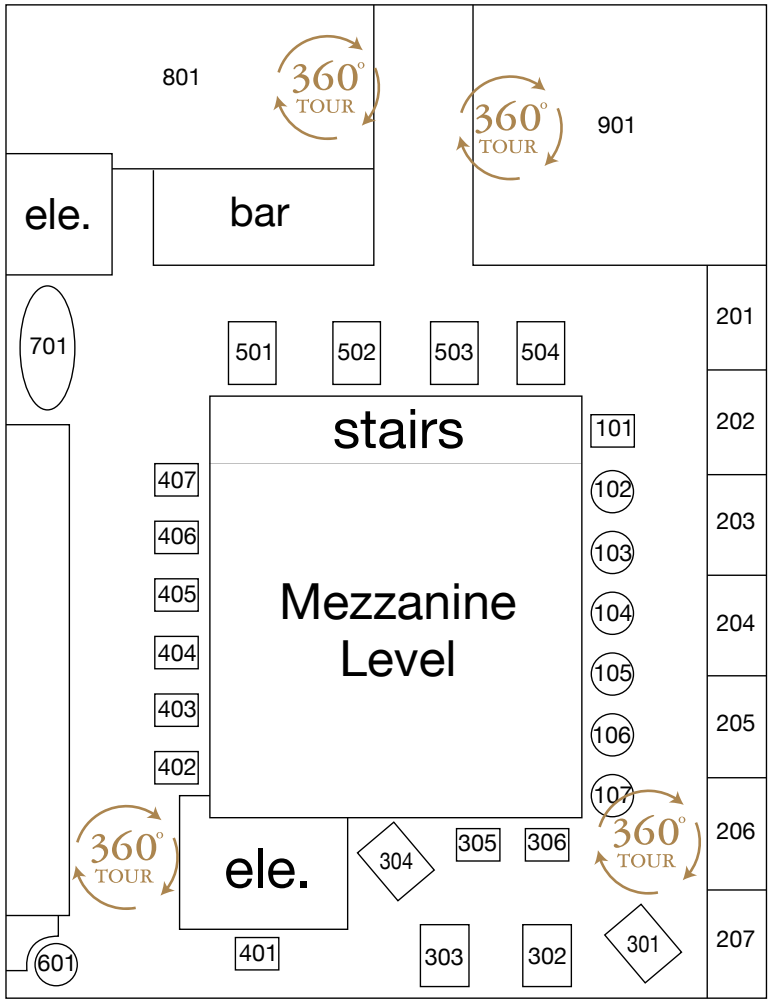
4
19
12
18
13
bar
80
79
70
99
balcony
360° TOUR
stairs
coats
ele.
33
32
31
30
23
24
21a
wine room
22
21b
20
360° TOUR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360° TOUR
360° TOUR
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bar
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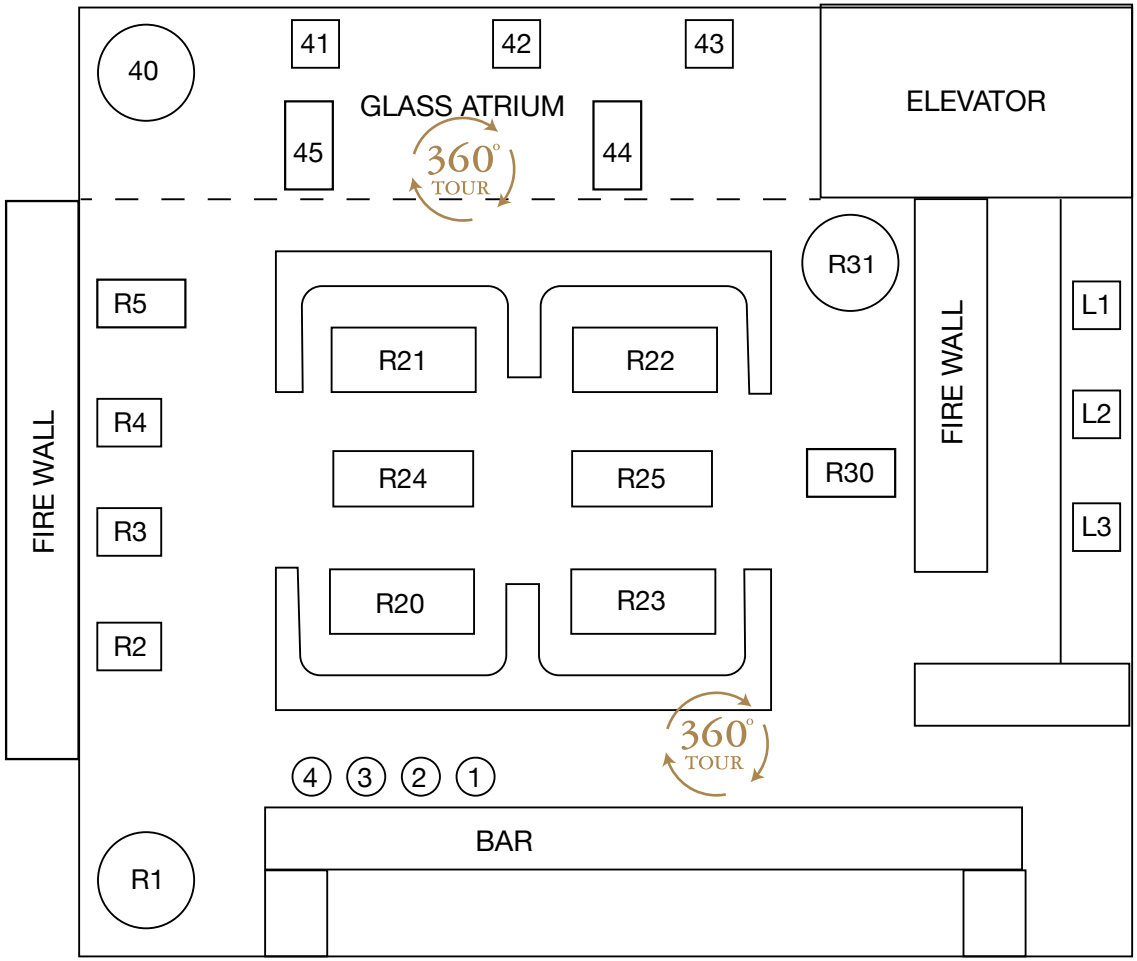
THE ROOF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GLASS ATRIUM
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360° TOUR
44
ELEVATOR
R31
R5
R21
R22
FIRE WALL
L1
R4
L2
R24
R25
R30
R3
L3
R20
R23
R2
360° TOUR
4
3
2
1
BAR
R1

BLACK+BLUE

GROUP MENUS 2026

THE ROOF
AT BLACK+BLUE

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 -

Caesar Salad
crisp romaine, parmigiano reggiano, lemon & anchovy dressing

- OR -

Wagyu Beef Carpaccio
grainy mustard dressing, arugula
shaved truffles, black truffle pecorino, grilled sourdough

ENTRÉE

Rigatoni Bolognese
house ground aged beef, parmigiano reggiano

- OR -

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

- OR -

Wild Mushroom Risotto
parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake
salted caramel sauce, white chantilly cream, fresh berries

- OR -

Coconut Cream Pie
vanilla sablé, blackberry compote, lime chantilly

LUNCH MENU B

$59 per guest

APPETIZER

Caesar Salad
crisp romaine, parmigiano reggiano, lemon & anchovy dressing

- OR -

Butternut Squash Velouté
spiced coconut cream, fried sage, candied hazelnuts

ENTRÉE

Roasted Chicken
pommes purée, chanterelle mushrooms, corn
tarragon chicken jus, lemon crème fraîche

- OR -

Roasted Salmon
black forbidden rice risotto, spinach, salmon caviar beurre blanc

- OR -

Wild Mushroom Risotto
parmigiano reggiano, wild seasonal mushrooms

+ Tax and Gratuity

LUNCH MENU C

$72 per guest

Toasted House Baguette
served warm with a seasonal whipped butter

APPETIZER

Caesar Salad
crisp romaine, parmigiano reggiano, lemon & anchovy dressing

- OR -

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

ENTRÉE

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

- OR -

Roasted Salmon
black forbidden rice risotto, spinach, salmon caviar beurre blanc

- OR -

Eggplant Parmesan
tomato basil fondue, parmesan, fior di latte

DESSERT

Coconut Cream Pie
vanilla sablé, blackberry compote, lime chantilly

LUNCH MENU D

$92 per guest

Toasted House Baguette
served warm with a seasonal whipped butter

APPETIZER

Wagyu Beef Carpaccio
grainy mustard dressing, arugula
shaved truffles, black truffle pecorino, grilled sourdough

- OR -

Jumbo Shrimp Cocktail
cocktail sauce, marie rose sauce, lemon

- OR -

Heirloom Tomato & Burrata
peaches, basil, vincotto, toasted almonds, extra virgin olive oil

ENTRÉE

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

- OR -

Roasted Sablefish
miso glazed, baby bok choy, confit mushrooms, fingerling potatoes, yuzu beurre blanc

- OR -

Eggplant Parmesan
tomato basil fondue, parmesan, fior di latte

DESSERT

New York Cheesecake
graham cracker crust, seasonal compote

- OR -

Chocolate Hazelnut Cake (G)
soft baked flourless chocolate cake, hazelnut namelaka, candied hazelnuts
sesame tuille, orange crème anglaise

+ Tax and Gratuity

DINNER MENU A

$95 per guest

Toasted House Baguette
served warm with a seasonal whipped butter

APPETIZER

Butternut Squash Velouté
spiced coconut cream, fried sage, candied hazelnuts

- OR -

Caesar Salad
crisp romaine, parmigiano reggiano, lemon & anchovy dressing

ENTRÉE

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

- OR -

Roasted Salmon
black forbidden rice risotto, spinach, salmon caviar beurre blanc

- OR -

Wild Mushroom Risotto
parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake
salted caramel sauce, white chantilly cream, fresh berries

DINNER MENU B

$115 per guest

Toasted House Baguette
served warm with a seasonal whipped butter

APPETIZER

Canadian Prime Steak Tartare
hand cut prime beef tenderloin, shallots, cornichon
capers, dijon, egg yolk, grilled sourdough

- OR -

Jumbo Shrimp Cocktail
cocktail sauce, marie rose sauce, lemon

- OR -

Heirloom Tomato & Burrata
peaches, basil, vincotto, toasted almonds, extra virgin olive oil

ENTRÉE

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

- OR -

Roasted Sablefish
miso glazed, baby bok choy, confit mushrooms, fingerling potatoes, yuzu beurre blanc

- OR -

Wild Mushroom Risotto
parmigiano reggiano, wild seasonal mushrooms

DESSERT

Chocolate Hazelnut Cake (G)
soft baked flourless chocolate cake, hazelnut namelaka, candied hazelnuts
sesame tuille, orange crème anglaise

- OR -

Coconut Cream Pie
vanilla sablé, blackberry compote, lime chantilly

+ Tax and Gratuity

DINNER MENU C

$159 per guest

SERVED FAMILY STYLE • SERVED FAMILY STYLE •

Toasted House Baguette
served warm with a seasonal whipped butter

TO START

Chilled Seafood Tower
oysters, jumbo shrimp, dungeness crab, atlantic lobster, marinated mussels
scallop ceviche, cocktail sauce, marie rose, mignonette, horseradish

SHARED APPETIZERS

Wagyu Beef Carpaccio
grainy mustard dressing, arugula, shaved truffles, black truffle pecorino, grilled sourdough

- & -

Crab Cake
dungeness & rock crab, charred lemon & dill aioli, celeriac & apple slaw, sherry vinaigrette

- & -

Caesar Salad
crisp romaine, parmigiano reggiano, lemon & anchovy dressing

SHARED ENTRÉES

Surf & Turf Platter
striploin | roasted halibut | grilled jumbo prawns
served with lemon beurre blanc & red wine jus

Sides For The Table
crispy brussels sprouts, mac & cheese sticks
mushrooms, broccolini, pommes purée

DESSERT PLATTER

Butter Cake
salted caramel sauce, white chantilly cream, fresh berries

New York Cheesecake
graham cracker crust, seasonal compote

Chocolate Hazelnut Cake (G)
soft baked flourless chocolate cake, hazelnut namelaka, candied hazelnuts
sesame tuille, orange crème anglaise

DINNER MENU D

$200 per guest

Toasted House Baguette
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

Lobster Bisque
lobster salad, truffle foam, cognac crème fraîche

- OR -

Wagyu Beef Carpaccio
grainy mustard dressing, arugula
shaved truffles, black truffle pecorino, grilled sourdough

- OR -

Heirloom Tomato & Burrata
peaches, basil, vincotto, toasted almonds, extra virgin olive oil

ENTRÉE

Tenderloin & Lobster
8oz canadian prime tenderloin, butter poached half atlantic lobster
seasonal vegetables, pommes purée, red wine jus

- OR -

Roasted Chilean Seabass
osetra caviar beurre blanc, seasonal roasted vegetables

- OR -

Wild Mushroom & Truffle Risotto
truffle butter, parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake
salted caramel sauce, white chantilly cream, fresh berries

- OR -

Chocolate Hazelnut Cake (G)
soft baked flourless chocolate cake, hazelnut namelaka, candied hazelnuts
sesame tuille, orange crème anglaise

+ Tax and Gratuity

ADD ON'S

Curate Your Experience

Jumbo Prawn
roasted, garlic butter, parsley
$15 per guest

Half Pound Atlantic Lobster
warm clarified butter, lemon
$36 per guest

Cheese Plate
a curated selection of artisan cheeses, 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, scallop ceviche
cocktail sauce, marie rose, mignonette, horseradish
$275 (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 6.00 V
truffle aioli

Crispy Mac & Cheese Bites 5.00 V
truffle cream

Hot Honey Cheese Puffs 5.00 V
parmesan foam

Brie & Caramelized Onion Tartlets 5.00 V
puff pastry, pickled mustard seeds, fresh thyme

Fondant Celeriac 5.00 VG
caramelized shallot, thyme, crispy allium

Vegan Pâté Crostini 5.00 VG
wild mushroom parfait, pickled mustard seed, chervil

Miso Glazed King Oyster Skewers 5.00 VG
pickled daikon, toasted sesame seeds

MEAT

Grilled Lamb Chop "Popsicles" 10.00
chimichurri

Canadian Prime Steak Tartare 7.50
hand cut beef tenderloin, grated egg yolk, crispy potato rosti

Mini Yorkshires 7.00
prime rib, horseradish crema, red wine jus

Braised Short Rib "Martini" 9.00 G (without crispy shallots)
caramelized onions, red wine jus, pommes purée, crispy shallot

Beef Slider 7.00
cheddar, thousand island, spicy ketchup

Jerk Chicken Skewer 6.00 D G
grilled pineapple

Mini A5 Wagyu Cones 11.75 D
hand cut wagyu, caviar, truffle aioli

Canadian Prime Steak Skewer 9.50 D G
charred jalapeño aioli

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V VEGETARIAN VG VEGAN G GLUTEN FREE D DAIRY FREE

Canapé Menu

MINIMUM ORDER - 24 PIECES - PRICES PER PIECE

SEAFOOD

Fresh Shucked Oysters 4.00 (G) (D)
red wine mignonette

Lobster Roll 8.00
cognac crème fraîche, dill, brioche bun

Seared Hokkaido Scallops 10.00
puff pastry, cauliflower purée, crisp pancetta

Tuna Tartare Cornets 7.00 (D)
avocado crema, green apple, sesame, ponzu, shiso

Jumbo Prawn Cocktail 9.00 (G) (D)
house cocktail sauce, lemon

Mini Crab Cake 8.00 (D)
charred jalapeño aioli, fresh dill

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
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
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 oysters
served with cocktail sauce, mignonette
tabasco, fresh horseradish

Caviar Bar MARKET PRICE
Osetra | Sevruga | Beluga
served with blinis, crème fraîche
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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The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

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

V VEGETARIAN VG VEGAN G GLUTEN FREE D DAIRY FREE

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

Heirloom Tomato & Burrata Salad 12.00
peaches, basil, vincotto, toasted almonds
extra virgin olive oil

Black+Blue Caesar Salad 10.00
crisp romaine, parmigiano reggiano
lemon & anchovy dressing

RISOTTO
PER PERSON

Bianco* 12.00
white wine, parmigiano reggiano
lemon

Wild Mushroom* 14.00
parmigiano reggiano
wild seasonal mushrooms

Seafood* 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 D DAIRY FREE

Food Stations

PRICES PER PERSON

CARVING STATIONS

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

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

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

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

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

Curated Wine Selections

A handpicked collection recommended by our sommelier to elevate your event experience.

SPARKLING

Mionetto Prosecco	NV, Treviso, Italy	**73**
Fitzpatrick 'Fitz' Brut	Okanagan Valley, BC	**98**
Maverick 'Ella' Brut Rosé	Okanagan Valley, BC	**90**

CHAMPAGNE

Laurent Perrier 'La Cuvée' Brut	NV, Tours-Sur-Marne, Champagne, France	**155**
Charles Heidsieck 'Reserve' Brut	NV, Reims, Champagne, France	**168**
Delamotte Brut	NV, Le Mesnil-sur-Oger, Champagne, France	**184**
Laurent-Perrier 'Cuvée' Brut Rosé	NV, Reims, Champagne, France	**248**
Billecart-Salmon Brut Rosé	NV, Ay, Champagne, France	**288**
Dom Perignon Brut	2015, Epernay, Champagne, France	**575**
Louis Roederer 'Cristal' Brut	2015, Reims, France	**699**

WHITE

CHARDONNAY

Tantalus 'Bear'	2025, Okanagan Valley, BC	**72**
Mission Hill 'Reserve'	Okanagan Valley, BC	**82**
Roche 'Tradition'	Okanagan Valley, BC	**94**
Mission Hill 'Perpetua'	Okanagan Valley, BC	**163**
Checkmate 'Fool's Mate'	Okanagan Valley, BC	**222**

CHABLIS

Domaine Fourrey	Burgundy, France	**110**
Simonnet-Febvre	Burgundy, France	**118**
Domaine Bernard Defaix	Burgundy, France	**132**
Roland Lavantureux	Burgundy, France	**148**

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WHITE CONTINUED

PINOT GRIS /PINOT GRIGIO

Burrowing Owl	Okanagan Valley, BC	**79**
Tunella	Friuli Colli Orientali	**99**

SAUVIGNON BLANC

Burrowing Owl	Okanagan Valley, BC	**88**
Twin Islands	Marlborough, NZ	**75**
Craggy Range 'Te Muna Road Vineyard'	Marlborough, NZ	**88**
Domaine Bailly-Reverdy 'La Mercy-Dieu'	Sancerre, Loire Valley, France	**105**
Plessis-Duval	Sancerre, Loire Valley, France	**138**
Paul Vattan St. Romble 'Pente de Maimbray'	Sancerre, Loire Valley, France	**149**

AROMATICS

Tantalus Riesling	Okanagan Valley, BC	**89**
Q&A 'White Blend' Roussanne-Viognier	Okanagan Valley, BC	**92**
Dr. Loosen 'Wehlener Sonnenuhr' Riesling	Mosel, Germany	**132**

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RED

CABERNET SAUVIGNON BLENDS

Mission Hill 'Reserve' Meritage	Okanagan Valley, BC	87
La Stella 'Espressivo'	Okanagan Valley, BC	99
Le Vieux Pin 'Retouche'	Okanagan Valley, BC	109
Burrowing Owl Cabernet Sauvignon	Oliver, BC	118
Culmina 'Hypothesis'	Golden Mile Bench, BC	122
Quails' Gate 'Queue'	Okanagan Valley, BC	123
Osoyoos Larose 'Le Grand Vin'	Okanagan Valley, BC	154
Black Hills 'Nota Bene'	Black Sage Bench, BC	168
Poplar Grove 'Legacy'	Okanagan Valley, BC	171
Ailm 'Connemara'	Okanagan Valley, BC	232
Mission Hill 'Oculus'	Okanagan Valley, BC	397
Ovorra 'Gran Reserva'	Maipo Valley, Chile	84
Heartland 'Director's Cut'	Langhorne Creek, Australia	128
Yalumba 'The Cigar'	Coonawarra, Australia	136
Marsac-Seguineau, Margaux	Bordeaux, France	139
Famille J.M. Cazes 'Pauillac de Lynch Bages', Pauillac	Bordeaux, France	146

MERLOT BLENDS

Poplar Grove Merlot	Okanagan Valley, BC	74
Laughingstock 'Blind Trust'	Okanagan Valley, BC	86
Burrowing Owl Merlot	Oliver, BC	90
Roche 'Chateau'	Similkameen Valley, BC	138
Checkmate 'End Game'	Okanagan Valley, BC	229

MALBEC

Burrowing Owl	Oliver, BC	97
Salentein 'Reserve'	Mendoza, Argentina	75
Finca Decero	Mendoza, Argentina	80
Clos de los Siete	Mendoza, Argentina	92

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RED CONTINUED

PINOT NOIR

Cedar Creek 'Estate'	Okanagan Valley, BC	**79**
Tantalus	Okanagan Valley, BC	**98**
Poplar Grove	Naramata, BC	**106**
Domaine Fourrey 'Bourgogne'	Burgundy, France	**110**

SYRAH/SHIRAZ

Mission Hill 'Reserve'	Okanagan Valley, BC	**87**
Burrowing Owl	Oliver, BC	**89**
Ben Glaetzer 'Wallace'	Barossa Valley, Australia	**89**

RHONE BLENDS

Bodegas Ego 'El Goru' Monastrell-Syrah	Jumilla, Spain	**75**
M. Chapoutier 'Les Meysonniers' Crozes-Hermitage	Rhone Valley, France	**87**
Ogier 'Clos de L'Oratoire des Papes', Chateauneuf-du-Pape	Rhone Valley, France	**159**

ITALIAN

Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon	Tuscany, Italy	**89**
Rocca delle Macie 'Sergioveto' Chianti Classico Riserva, Chianti	Tuscany, Italy	**119**
Luce della Vite 'Lucente' Sangiovese-Merlot	Tuscany, Italy	**118**
Fontanafredda 'Serralunga' Barolo	Piedmont, Italy	**139**
Marchesi di Barolo Barolo	Piedmont, Italy	**177**
Casteglion del Bosco Brunello di Montalcino	Montalcino, Tuscany	**204**
Corte Giara Amarone della Valpolicella	Veneto, Italy	**154**
Domini Veneti Amarone della Valpolicella Classico	Veneto, Italy	**166**
Allegrini Amarone della Valpolicella Classico	Veneto, Italy	**255**

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GLOWBAL RESTAURANT GROUP

BOOK WITH US TODAY

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BOOKING REQUEST

GLOWBAL · COAST · Italian Kitchen · BY ITALIAN KITCHEN. TRATTORIA

BLACK+BLUE · THE ROOF · RILEY'S FISH & STEAK

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.