

Globe

THE (VERY) HAPPY HOUR MENU



DRINKS

COCKTAILS \$10

- Sbagliato** (2.5 oz)
- French 75** (2 oz)
- Classic Negroni** (3 oz)
- Margarita** (2 oz)
- Monashee Mule** (2 oz)

BEERS \$5

- Cannery Lake Boat Lager**
- Upside Cider, Rotating Cider**
- Vice and Virtue The White Lie Pilsner**
- Yellow Dog Play Dead IPA**

WINE \$10

- Stoneleigh Sauvignon Blanc**
- Bench 1775 Groove Red**
- Campo Viejo Tempranillo, Reserva**
- Church & State Pinot Gris**



FOOD

\$10

- Warm Olives**
- Chips & Dip:** Housemade potato chips, roasted fennel, garlic yogurt dip.
- Truffle Fries:** Parmigiano Reggiano, shallot, fresh herbs.
- Chili Broccolini:** Honey, Parmigiano Reggiano.

\$15

- Roasted Eggplant:** Tomato, Ricotta, white anchovy, fresh herbs.
- Fresh Baked Focaccia:** Sundried tomato pesto, smashed olives, Parmigiano Reggiano, aged balsamic, fresh herbs.
- ~ Add on taleggio-garlic fondue \$8*
- Crispy Polenta:** Puttanesca, Parmigiano Reggiano, white anchovy, basil aioli.
- Arancini:** N'duja, mozzarella, yogurt, Parmigiano Reggiano.
- Flambe Chorizo:** Tableside cognac, tomato com-pote.

\$20

- West Coast Mussels:** White wine garlic broth.
- The Diplomat Pizza:** Yukon gold potato, truffled mushroom duxelle, bechamel, mozzarella, caramelized onion.
- The Standard Pizza:** Crispy pepperoni, banana pepper, mozzarella.
- The Jane Pizza:** Red Sauce, basil, mozzarella, parmesan, balsamic dressed arugula.
- The Forager Pizza:** Truffle-herb butter, foraged and cultivated Okanagan mushrooms, bocconcini, mozzarella, thyme, rosemary, shallots.

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CAFÉ | TAPAS | TRATTORIA



TAPAS

- Warm Olives** **\$10**
- Roasted Eggplant** **\$16**
Tomato, ricotta, white anchovy, fresh herbs.
- West Coast Mussels** **\$23**
White wine garlic broth.
- Fresh Baked Focaccia** **\$15**
Sundried tomato pesto, smashed olives, Parmigiano Reggiano, aged balsamic, fresh herbs.
~ Add on taleggio-garlic fondue \$8
- Crispy Polenta** **\$15**
Puttanesca, Parmigiano Reggiano, white anchovy, basil aioli.
- Arancini** **\$15**
N'duja, mozzarella, yogurt, Parmigiano Reggiano.
- Chips & Dip** **\$11**
Housemade potato chips, roasted fennel, garlic yogurt dip.
- Flambe Chorizo** **\$17**
Tablesides cognac, tomato compote.
- Truffle Fries** **\$13**
Parmigiano Reggiano, shallot, fresh herbs.
- Cheese & Charcuteri** **\$38**
Chef Selected Cured meats from 'Chop n' Block' and Valoroso Foods. Our favourite cheeses and lots of delicious bits & bobs.
- Chili Broccolini** **\$14**
Honey, Parmigiano Reggiano.
- Crispy Olive Oil Bread** **\$4.5**

SALADS

- Kale Caesar Salad** **\$18**
Dijon mustard, vinaigrette, white anchovy, lemon, bread crisps, Parmigiano Reggiano.
- The Arugula Salad** **\$16**
Torn mozzarella, aged balsamic, grapefruit, crispy shallots.

PIZZA

- The Diplomat** **\$25**
Yukon gold potato, truffled mushroom duxelle, bechamel, mozzarella, caramelized onion.
- The Standard** **\$24**
Crispy pepperoni, banana pepper, mozzarella.
- The Jane** **\$20**
Red Sauce, basil, mozzarella, parmesan, balsamic dressed arugula.
- The Forager** **\$23**
Truffle-herb butter, foraged and cultivated Okanagan mushrooms, bocconcini, mozzarella, thyme, rosemary, shallots.



PASTA

PAPPARDELLE

- Braised Shortrib** **\$26**
Black truffle, Parmigiano Reggiano, roasted mushrooms.
- Slow-Cooked Meatballs** **\$24**
Caramelized tomato sauce, fresh herbs.

RIGATONI

- Prawns & Mussels*** **\$26**
Capers, olives, tomato, blush sauce, fresh herbs.
**West Coast Mussels*
- Fennel Sausage** **\$24**
Crushed tomato, olive oil, chili, Parmigiano Reggiano.
- Vegetarian Pasta** **\$23**
Spring Peas, Ricotta, mint, lemon.
~ Ask us about vegan pasta!



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THE KIDS MENU

FOOD \$12

Chicken Fingers & Fries

Cheese Pizza

Pepperoni Pizza

Buttered Noodles

Noodles in Tomato Sauce





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THE WINE MENU

SPARKLING & ROSE WINE

	Bottle
Corcelettes Estate Winery Santé en Cannette (250 ml, can) Similkameen Valley	\$12
Da Silva Vineyards Cor De Rosa Naramata Bench	\$42
Campo Viejo Cava Spain	\$44

WHITE WINE

	6oz	9oz	Bottle
Bench 1775 Chill Naramata Bench	\$11	\$14	\$38
Stoneleigh Sauvignon Blanc New Zealand	\$11	\$14	\$38
Church & State Pinot Gris Oliver, Black Sage Bench	\$13	\$18	\$46
Quinta Ferreira Chardonnay Oliver, Black Sage Bench	\$13	\$18	\$46
Kitsch Wines Pinot Gris East Kelowna			\$48
Ex Nihilo Vineyards Riesling Lake Country			\$48
Moon Curser Arneis Osoyoos, East Bench			\$54
Da Silva Vineyards Fume Blanc Naramata Bench			\$60
Phantom Creek Estates Viognier Oliver, Black Sage Bench			\$78
Rombauer Vineyards Chardonnay California, Napa Valley			\$110

RED WINE

	6oz	9oz	Bottle
Bench 1775 Groove Naramata Bench	\$11	\$15	\$38
Campo Viejo Tempranillo Reserva Spain	\$12	\$16	\$42
Corcelettes Estate Winery Merlot Similkameen Valley	\$13	\$17	\$46
The View Winery Pinotage Kelowna	\$14	\$18	\$50
7 Deadly Zins Old Vine California, Lodi			\$54
Moon Curser Syrah Osoyoos, East Bench			\$56
Quinta Ferrara Malbec Oliver, Black Sage Bench			\$58
Da Silva Vineyards Pinot Noir Naramata Bench			\$60
Ex Nihilo Merlot Lake Country			\$64
Vin Amite Cellars Compass Oliver			\$66
Stoller Family Estate Pinot Noir Oregon, Willamette Valley			\$68
Truchard Vineyards Cabernet Sauvignon California, Napa Valley			\$78
Kitsch Wines Syrah East Kelowna			\$78
One Mill Road Pinot Noir Naramata Bench			\$78
French Door Heritage Oliver Black Sage Bench			\$90
Fairview Cellars Reserve Cabernet Sauvignon Oiver, Golden Mile Bench			\$96
Les Halos de Jupiter Chateauneuf du Pape France, Rhone Valley			\$120

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THE COCKTAIL, CIDER & BEER MENU

TAPS

Cannery Brewing LakeBoat Lager	\$7
Cannery Brewing The Muse Extra Pale Ale	\$7
Yellow Dog Brewing Play Dead IPA	\$7
Upside Cider, Rotating Cider	\$7
Vice & Virtue Brewing The Giver Pale Ale	\$7
Vice & Virtue Brewing The White Lie Pilsner	\$7

CANS & BOTTLES

Somersby Apple Cider	\$7
Wards Cider, Winter Spice	\$13
Steamworks Brewing, Pilsner	\$7
Cannery Brewing, Naramata Nut Brown	\$6
Cannery Brewing, Sunblink Sour	\$7
Guinness	\$9
Whistler Brewing Forager Lager <i>~ I'm gluten-free!</i>	\$7

NEGRONI BAR

Classic Negroni (3 oz)	\$12
Negroni Blanco (2.25 oz) Gin, Suze & Lillet	\$12
Spagliato (2.5 oz) Campari, sweet vermouth, prosecco.	\$12
Americano (2 oz) Sweet vermouth, Campari, soda water.	\$12
Rosita (3 oz) Tequila, sweet vermouth, Campari.	\$12
Cuban (3 oz) Dark rum, sweet vermouth, Campari.	\$12
Boulevardier (3 oz) Rye whiskey, Campari, sweet vermouth.	\$15

COCKTAILS

French 75 (2 oz) Gin, prosecco, lemon juice & twist, simple syrup.	\$12
Globe Martini (2 oz) Vodka or gin, dry vermouth, olive.	\$14
Celine Fizz (1.5 oz) Gin, elderflower syrup, lemon juice, egg white.	\$15
Espresso Martini (2 oz) Vanilla vodka, Kahlua, espresso, brown sugar.	\$15
Bourbon Old Fashioned (2 oz) Bourbon, bitters, brown sugar, orange zest.	\$18
Rye Old Fashioned (2 oz) Rye, bitters, brown sugar, orange zest.	\$15
Irish Shaft (2 oz) Maple liqueur, cold brew whiskey, espresso.	\$12
Manhattan (2 oz) Rye whiskey, sweet vermouth, bitters, drunken cherries.	\$15
Mexican Mule (1.5 oz) Tequila, lime juice, ginger beer, mint sprig.	\$14
Monashee Mule (2 oz) Vodka, ginger beer, lime juice, mint sprig.	\$16
Margarita (2 oz) Tequila, orange liqueur, lime juice, simple syrup.	\$15
Mezcal Maragrita (2 oz) Mezcal, orange liqueur, lime juice, simple syrup.	\$15
Caesar (1 oz) Choice of vodka, gin, tequila, clamato, Worcestershire sauce, tabasco, pepperoncini, pickled asparagus, chorizo & pearl onion.	\$14

