

CHARCUTERIA

ARTISANAL CHEESE BOARD 17

Three rotating cheeses. Served with toasted artisan pugliese baguette.

CHARCUTERIE BOARD 17

Three rotating charcuterie meats. Served with toasted artisan pugliese baguette.

CHEESE & CHARCUTERIE BOARD 29

Three rotating cheeses and charcuterie meats. Served with toasted artisan pugliese baguette.

TAPAS TO SHARE

POTATO & CHORIZO MONTADITO 11

Mashed potato with diced dry cured Spanish chorizo

CHICKEN PATE MONTADITO 7

House made chicken Pate topped with onion jam in balsamic vinaigrette.

SEARED BEEF MONTADITO 17

Pan seared Prime Sirloin filet served with a touch of Piquillo Pepper jam and garlic aioli

SMOKED SALMON MONTADITO 14

Smoked salmon served with lemon dill aioli and avocado

GRILLED BELL PEPPERS MONTADITO 8

Roasted bell peppers with balsamic glaze and ricotta cheese

BAJA FISH TACOS 14

Breaded tilapia. Quick pickled vegetables. Red Tobiko caviar. Chipotle aioli.

CRAB QUESADILLAS 14

Blistered shishito peppers. Chipotle aioli



FRESH OYSTERS

KING OF THE NORTH OYSTER 3.5

Being cold-water species, great tasting & stay fresh for a very long time. Harvested in Humboldt Bay.

FANNY BAY OYSTER 3.5

One of the first BC oysters to become widely available, and they're still considered the archetypal BC oyster – smooth, but with a pronounced cucumber finish.

PINTXOS (SKEWERS)

CAPRESE 2.95

Cherry tomato. Mozzarella cheese. Basil leaf balsamic vinaigrette.

MARINATE FETA & OLIVE 2.95

Herb marinated Feta cheese with Fennel seeds. Cucumber Black olive.

PANEER CHEESE & OLIVE 4.95

Paneer Cheese in Spicy brava sauce. Castelvetrano Olive. Mint Leaf.

HAM & CHEESE BOCADILLO 2.95

Rustic bread. Cherry tomatoes. Manchego Cheese. Prosciutto from the grill.

CURRY SPICED CHICKEN 2.95

Grilled Curry spiced chicken thigh with yogurt mint sauce. Cucumber.

MOORISH STYLE SPICY PORK KABOB 2.95

Spicy grilled pork cubes with Mint and roasted Garlic clove.

LAMB MEATBALL WITH BRANDY SAUCE 3.95

Sauteed lamb meatball in tomato brandy sauce with grilled Zucchini.

MARINATED PRAWNS WITH PROSCIUTTO 2.95

Citrus Marinated Prawn with crispy prosciutto.

DEVILED QUAIL EGG & POACHED PRAWN 2.95

Prawn. Deviled Quail Egg. Guindilla Pepper.

QUAIL EGG & CHORIZO SAUSAGE 3.95

Herb marinated Quail egg. Smoked paprika. Chorizo sausage.

FRITOS

BASQUE FRIES 8

Fries with piment d'Espelette & paprika.

CALAMARI WITH ROMESCO 14

Deep fried Calamari with Romesco sauce.

BEER BATTER ASPARAGUS 12

Battered with our Islander IPA. Breaded with Japanese Panko breadcrumbs. Lemon-garlic aioli.

JUICY CHICKEN WINGS 15

Buffalo or Ranch sauce.

**ENSALADAS & SOPA
(SALADS & SOUP)****GARDEN SALAD WITH CITRUS VINAIGRETTE 10**

(Add chicken 5, shrimp 6, scallop 7)

Spring mix of garden greens with ranch, or citrus vinaigrette dressing

TOMATO & WATERMELON SALAD 10

Heirloom tomatoes. English Cucumber. Watermelon. Avocado. Fresh herbs & feta cheese with yuzu citrus vinaigrette.

COLD AVOCADO SHOOTER SOUP 3.50

Chilled creamy avocado soup with a touch of garlic and lime juice.

SWEET & DESSERT WINES**SARACCO MOSCATO 12/GL**

Peach, honey & orange w/apricot & tangerine

CROFT 10-YEAR-OLD TAWNY PORT 12/GL

Complex nose full of mellow spicy aromas & hints of walnut, butterscotch & fine oak wood, against a background of rich jammy fruit.

GRAHAM'S LATE BOTTLE VINTAGE PORT 10/GL

Red cherries, extraordinary acidity, elegant mineralization

J. LOHR LATE HARVEST RIESLING 14/GL

Apricots, dried white fig & orange marmalade w/ honeysuckle.

DE LA BRASA (ENTRÉE)**VINUM BURGER 19**

Brioche bun. Cheddar jack pimento pepper cheese. Caramelized red onion. Side French fries.

JAMAICAN JERK GAME HEN 22

Roasted spicy Jamaican seasonal half game hen. Side French fries.

RIB-EYE STEAK 39

Prime rib-eye steak. Chimichurri sauce. Grilled asparagus.

BRANZINO 39

Broiled whole Branzino, a European Sea Bass, has soft & tender white flesh and prized for its mild, delicate taste & flaky texture. Cherry Tomatoes. Olive. Lemon.

MUSHROOM RISOTTO 15

(Add chicken 5, shrimp 6, scallop 7)

Arborio Superfino Italian rice. Chef mix mushrooms. Truffle oil. Shaved Parmesan.

PROSCIUTTO FLATBREAD 25

Prosciutto. Caramelized onion. Shaved parmesan. Arugula.

CAPRESE FLATBREAD 22

Fresh mozzarella and basil. Sliced tomato. Tomato sauce.

DESSERT**WARM FLOURLESS CHOCOLATE CAKE 12**

Salted caramel sauce. Vanilla Ice cream.

CINNAMON INFUSED PANNA COTTA WITH MIXED BERRY GELEE 9

Berries. Lemon Juice. Vanilla. Mint leaf.

VINUM GIFT CARD AVAILABLE

20% gratuity will be added to parties of 6 or more

\$25 corkage fee...no wines from our retail store please

(Limit Two Credit/Debit Cards Per Table)