

# WINE SPOT

## TAPAS & SHAREABLES

### POUTINE

Melted cheese curds and house made gravy drizzled over double-cooked fries.

Add braised beef \$7.

\$14

### FRIES & AIOLI

Tender fries with your choice of garlic or spicy aioli.

Substitute sweet potato fries for \$2.

\$11

### BRUSCHETTA

Crispy garlic crostini topped with fresh diced tomato, onion, herbs and spices.

\$14

### BEEF YAKITORI

Tender beef skewers served with edamame and a cucumber vinegar dipping sauce.

\$15

### CEVICHE

A refreshing blend of shrimp, salmon, orange, lime, jalapeno and cilantro, served cold with house made tortilla chips.

\$21

### CHEESE SELECTION

A selection of cheeses served with seasonal house made preserves, sauces, and crostini.

Shareable for 2.

Add \$15 per person for additional servings.

\$39

### BRIE, FIG & HAM CROSTINI

Fire-roasted brie, fig jam and serrano ham atop grilled garlic crostini.

\$21

### FRIED CALAMARI

Crispy fried calamari served with sweet chili dipping sauce.

\$21

### MUSSELS

Sautéed Spanish or Portuguese mussels, served open faced.

\$21

### SLIDERS

3 juicy beef sliders. Enough said.

Add additional sliders for \$8 each.

\$21

### TERIYAKI LETTUCE WRAPS

Teriyaki chicken or tofu sauteed to perfection, served with a spicy yogurt and a honey sriracha sauce, and iceberg lettuce for wrapping.

\$18

### CHARCUTERIE SELECTION

A selection of cured meats and cheeses served with seasonal house made preserves, sauces, and crostini.

\$45

Shareable for 2.

Add \$18 per person for additional servings.

Gluten Free 

Vegan 

Spicy 

# ENTRÉES

## CAESAR SALAD

An elevated twist on an old favourite tossed in housemade dressing, croutons and fried capers, dripping in parmesan.

\$18

## MEDITERRANEAN SALAD

Kale and romaine lettuce in red wine vinaigrette topped with goat cheese, crispy chickpeas, cucumber, red onion and cherry tomatoes.

\$21

## BEEF PAPPARDELLE

Tender shaved slow cooked beef and sauteed mushrooms served over pappardelle noodles.

\$27

## GREEN THAI CURRY

Lightly spicy curried chicken or tofu, sauteed vegetables and chicken on top of rice.

\$27



Available extra spicy.

## POKE BOWL

Loaded with salmon or tofu, edamame, cucumber, mango, pineapple salsa and tangy sesame dressing, atop a bed of jasmine rice.

\$23



## SALMON MISO

Salmon in miso sauce grilled to perfection, served with asparagus and cold Japanese potato salad.

\$29



## LAMB BURGER

A house favourite. Ground lamb grilled to perfection topped with goat cheese, lettuce, tomato and tzaziki, served with sweet potato fries and spicy aioli.

\$29

## SHRIMP PORTOFINO PASTA

Sauteed shrimp or chicken, corn and tomato on creamy cajun noodles topped with crostini and fresh parmesan cheese.

\$26

## SHAVED SIRLOIN FOOTLONG

Our number one dish since day 1! Shaved sirloin, roasted red pepper and goat cheese served on a full footlong baguette.

\$34

## GRILLED OCTOPUS

Grilled octopus tentacle served over sauteed seasonal vegetables and creamy mashed potato.

\$32



## STEAK BOARD

Grilled flat iron steak served medium rare with parmesan truffle fries.

\$36



Add a shrimp skewer for \$8.

## COGNAC MARINATED STEAK

As delicious as it sounds. Served medium rare with french fries and Caesar salad.

\$36



## BRAISED SHORT RIBS

Braised short ribs over creamy mashed potatoes, coated in housemade gravy and onion rings.

\$38

## MIAMI RIB BOARD

Another Wine Spot classic. Miami short ribs coated in our tangy secret sauce, served with arugula salad.

\$38



## SIDES & ADD ONS

SIDE CAESAR SALAD | \$11

SIDE MEDITERRANEAN SALAD | \$12

EDAMAME | \$6

CROSTINI | \$4

FRESH BREAD | \$3

SIDE AIOLI | \$1

CHICKEN | \$8

BRAISED BEEF | \$7

SHRIMP SKEWER | \$8

SALMON | \$11

BEEF YAKITORI SKEWER | \$7

TOFU | \$7

Gluten Free



Vegan



Spicy

