



GRAIN

HAPPY HOUR DAILY 4PM - 6PM & 9PM - 11PM

HAPPY HOUR DRINK

local draught beer	\$6
peller estates chardonnay & merlot	\$6
well high balls	\$6
seasonal spritzer	\$10

HAPPY HOUR FOOD

CHILI HUMMUS	\$8
pickled wine grapes • toasted naan bread	
SPINACH DIP	\$8
herb garlic cheese • crostini	
GRAIN MEAT BALLS	\$12
san marzano tomato sauce • parmesan • crostini	
CHIPOTLE CHICKEN NACHOS	\$15
salsa verde • tomato salsa • jalapeno • sour cream smoked gouda • avocado	

FEATURED FLIGHT

STONE BOAT VINEYARDS	\$15
sparkling rose brut	
pinot noir	
pinot blanc blend	



GRAIN

TASTING FLIGHTS

LOCAL CRAFT BEER choice of three \$7

red truck lager

strange fellows 'talisman' west coast pale ale

parallel 49 'trash panda' hazy IPA

hoynes dark matter

central city super solar IPA

VQA WHITE WINE choice of three \$16

okanagan crush pad • rose

mission hill estate series • pinot gris

maverick • sauvignon blanc

stone boat • pinot blanc blend

cedar creek • chardonnay

VQA RED WINE choice of three \$17

stone boat • pinot noir

crush pad 'narrative' • cabernet franc / merlot

quails' gate • cabernet sauvignon

stag's hollow 'white label' • syrah

conviction 'dreamers & schemers' •

merlot / cabernet franc / gamay noir



GRAIN

TASTING FLIGHTS

CANADIAN WHISKY choice of three \$15

alberta premium | 100% rye

central city 'lohin mckinnon' | malted barley

collingwood | corn • barley • rye

lot no. 40 | 100% rye

forty creek 'double barrel reserve' | rye • barley • corn

BRITISH COLUMBIA VODKA choice of three \$14

odd society 'east van' | 100% malted barley

sid's handcrafted | 90% wheat • 10% malted barley

wayward distillery 'unruly' | 100% honey

okanagan spirits | 100% fruit

sons of vancouver | 75% spring wheat • 25% malted barley

BRITISH COLUMBIA GIN choice of three \$15

central city 'queensborough' | citrus • juniper • spruce tips

odd society 'wallflower' | floral • juniper • spice

victoria spirits | juniper • coriander • orris root

wayward distillery 'unruly' | juniper • cedar • lavender

long table distillery 'london dry' | juniper • citrus • fennel



GRAIN

HOPS & BARLEY

DRAUGHT CRAFT BEERS (16oz)

red truck lager	\$7
strange fellows 'talisman' west coast pale ale	\$7
parallel 49 'trash panda' hazy IPA	\$7
hojne dark matter	\$7
central city super solar IPA	\$7

BOTTLED CRAFT BEERS

vancouver island 'juan de fuca' cerveza	\$7.50
bridge bourbon blood orange wheat ale	\$7.50
mill st. organic lager	\$7.50
steam whistle pilsner	\$7.50
glutenberg gluten free pale ale	\$8

DOMESTIC & IMPORT BOTTLED BEERS

molson canadian	\$7
budweiser	\$7
coors light	\$7
corona extra	\$7
stella artois	\$8
kronenbourg blanc	\$8
guinness stout	\$8



GRAIN

COCKTAILS

INSPIRED SELECTION

- THE NORTH SHORE SOUR** (20Z) \$13
sons of vancouver amaretto • collingwood maple whisky • lemon •
cardamom bitters • egg white
- GINGER PEAR MARTINI** (20Z) \$15
odd society vodka • okanagan spirits pear brandy • sweet & sour •
house-made ginger syrup • fresh pear
- CLOUD 9** (20Z) \$14
bacardi dark rum • captain morgan's spiced rum • lemon •
pineapple juice • orange juice • fresh mint
- GOLDEN HOUR** (1.50OZ) SERVED WARM \$14
golden coconut milk • victoria gin • black sage fortified wine •
black pepper tincture • vanilla
- CASA DE ORO** (20Z) \$15
resposado tequila • lustau sherry • carrot syrup •
pineapple juice • lemon juice • angostura bitters



GRAIN

COCKTAILS

FRESH SELECTION

CORIANDER COLLINS (20Z) \$13

long table gin • coriander-chili syrup • lime •
soda water • cucumber

SEA TO SKY (20Z) \$14

queensborough gin • st. germain elderflower liqueur •
basil • lime • grapefruit juice

EVERGREEN (1.50Z) \$14

East van vodka • sage leaves •
green apple syrup • lemon juice • soda

BUBBLY BRAMBLE (3.50Z) \$15

unruly gin • chambord • sparkling wine •
lemon juice

ORANGE MONARCH (20Z) \$14

egg white • blood orange vanilla syrup • sparkling wine
bulleit bourbon • orange bitters • angostura bitters



GRAIN

COCKTAILS

BOOZY SELECTION

SMOKE & MIRRORS (20Z) \$14

johnnie walker red label • burnt caramel syrup •
black pepper tincture • black walnut bitters

CHAI GUEVARA (30Z) \$15

chai infused whisky • aperol • seared orange simple syrup •
sweet vermouth • flamed orange zest

DEEPEST MANHATTAN (30Z) \$15

house-made burdock spiced bourbon • averna amaro •
woodford reserve bourbon • bowmore 12yr • hop tincture

GRAIN MARTINI (30Z) \$14

long table gin • wallflower gin •
house-blended winter vermouth



GRAIN

SPARKLING

6 OZ

BOTTLE

STONE BOAT 'PINOT HOUSE'

\$16

\$80

rose brut • oliver

WHITE WINE

6 OZ

9 OZ

BOTTLE

CRUSH PAD 'NARRATIVE'

\$14

\$20

\$58

rose • black sage bench

RED ROOSTER

\$15

\$22

\$60

gewürztraminer • penticton

MISSION HILL
'ESTATE SERIES'

\$14

\$20

\$58

pinot gris • kelowna

MAVERICK

\$16

\$23

\$70

sauvignon blanc • oliver

STONE BOAT

\$15

\$22

\$60

pinot blanc blend • oliver

PELLER ESTATES

\$9

\$12

\$40

chardonnay • kelowna

CEDAR CREEK

\$15

\$22

\$60

chardonnay • kelowna



GRAIN

RED WINE

	6 OZ	9 OZ	BOTTLE
STONE BOAT pinot noir • oliver	\$15	\$22	\$65
CRUSH PAD 'NARRATIVE' cabernet franc / merlot • black sage bench	\$14	\$20	\$60
BURROWING OWL pinot noir • oliver	\$17	\$25	\$90
PELLER ESTATES merlot • kelowna	\$9	\$12	\$40
BURROWING OWL merlot • oliver	\$17	\$25	\$85
QUAILS' GATE cabernet sauvignon • kelowna	\$15	\$22	\$65
MISSION HILL 'ESTATE SERIES' cabernet / merlot • kelowna	\$15	\$22	\$60
STAG'S HOLLOW 'WHITE LABEL' syrah • okanagan falls	\$17	\$25	\$85
CONVICTION 'DREAMERS & SCHEMERS' merlot / cabernet franc / gamay noir • kelowna	\$14	\$20	\$58



GRAIN

SPIRITS

SINGLE MALT

1 0 Z

glenfiddich 12 year	\$10
the glenlivet 12 year	\$10
glenmorangie 10 year	\$12
bowmore 12 year	\$11
laphroaig quarter cask	\$13
talisker 10 year	\$14
macallan 12 year double cask	\$14
balvenie 12 year doublewood	\$14
dalwhinnie 15 year	\$15
aberlour a'bunadh cask strength	\$18
lagavulin 16 year	\$19
oban 14 year	\$19
dalmore 15 year	\$20
the glenlivet 18 year	\$20

BLENDED SCOTCH

ballantine's finest	\$8
johnnie walker red label	\$9
chivas regal 12 year	\$11
johnnie walker black label	\$12



GRAIN

SPIRITS

CANADIAN WHISKY	1 O Z
alberta premium	\$8
collingwood	\$9
crown royal	\$9
lot no. 40	\$10
forty creek double barrel reserve	\$11
central city 'lohin mckinnon'	\$14

AMERICAN WHISKEY

jim beam 4 year	\$8
jack daniel's old no. 7	\$8
bulleit bourbon	\$10
bulleit rye	\$10
maker's mark	\$12
basil hayden's	\$12
knob creek	\$12
woodford reserve	\$12



GRAIN

SPIRITS

GIN	10 Z
beefeater	\$8
bombay sapphire	\$9
tanqueray	\$9
central city 'queensborough'	\$10
hendricks	\$12
odd society 'wallflower'	\$11
long table	\$11
victoria	\$12
wayward 'unruly'	\$12

VODKA

stolichnaya	\$8
sid's	\$9
ketel one	\$9
sons of vancouver	\$9
tito's	\$9
okanagan	\$10
grey goose	\$12
odd society 'east van'	\$12
wayward 'unruly'	\$12



GRAIN

SHARED PLATES

4:00 p m - 11 p m

JUMBO TIGER PRAWNS \$18

light curry rub • puffed rice • mango

CHIPOTLE CHICKEN NACHOS \$20

salsa verde • tomato salsa • jalapeno • sour cream •
smoked gouda • avocado

DEEP DISH STUFFED GARLIC BREAD \$12

brie cheese • parmesan • caramelized onion

GRAIN MEAT BALLS \$18

san marzano tomato sauce • parmesan • crostini

CHICKEN CHORIZO JAMBALAYA \$17

chorizo • peruvian peppers • onion • cajun spiced rice

WAFFLE FRY BITES \$14

st. albert cheese curds • chipotle bbq sauce

CHILI HUMMUS \$10

pickled wine grapes • toasted naan bread

STEAK AND RINGS \$26

chipotle sauce • chive crème fresh

SPINACH DIP \$10

herb garlic cheese • crostini

CHICKEN WINGS (CHOICE OF) \$14

hot buffalo • bbq • salt & pepper



GRAIN

PLATES

4:00 p m - 11 p m

AHI TUNA COBB SALAD \$22
spinach • baby kale • heirloom tomato • pickled cucumber • crispy quails egg • avocado • confit ahi tuna • guanciale • pecorino • lemon vinaigrette

TUNA POKE \$18
wasabi peas • carrots • beets • edamame • kimchi • avocado • wakame • rice crisps

FLATBREADS \$14

MARGARITA
fior di latte • san marzano tomato • crispy basil

PROSCIUTTO
arugula • fontina • pecorino • balsamic

BBQ CHICKEN
smoked chicken • chipotle bbq sauce • caramelized onion • avocado • fontina • pecorino

CHARCUTERIE & CHEESE BOARD

marinated olives • truffle honey • candied nuts • crostini

HALF ORDER \$15

FULL ORDER \$26

CHARCUTERIE ROOM

calabrese piccante

finochiona

saucisson sec

CHEESE CAVE

guinness cheddar

bleu claire

buffalo brie