



GRAIN

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

HAPPY HOUR DRINK

Local Draught Beer	\$5
Peller Estates Chardonnay & Merlot	\$6
Coriander Collins	\$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	
BEEF BRISKET NACHOS	\$15
salsa verde • tomato salsa • jalapeno • sour cream smoked gouda • avocado	

SUNDAY

Bloody Caesars	\$6
Grain Flatbreads	\$10



GRAIN

TASTING FLIGHTS

LOCAL CRAFT BEER choice of three \$7

red truck lager

parkside brewing pale ale

parallel 49 brewing ruby ale

central city brewing 'super solar' ipa

hojne dark matter

VQA WHITE WINE choice of three \$16

okanagan crush pad • rose

mission hill estate series • pinot gris

maverick • sauvignon blanc

great northern • viognier

cedar creek • chardonnay

VQA RED WINE choice of three \$17

conviction 'the priest' • pinot noir

okanagan crush pad 'narrative' • cabernet franc /
merlot

quails' gate • cabernet sauvignon

stag's hollow • 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

alberta premium 'dark horse' | rye • corn • sherry

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
parkside brewing pale ale	\$7
parallel 49 brewing ruby ale	\$7
central city brewing 'super solar' ipa	\$7
hojne dark matter	\$7

BOTTLED CRAFT BEERS

vancouver island 'juan de fuca' cerveza	\$7.50
parallel 49 brewing 'ruby tears' northwest red ale	\$7.50
bridge brewing bourbon blood orange wheat ale	\$7.50
mill st. brewery 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

- 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
- SEA TO SKY** (20Z) \$14
queensborough gin • st. germain elderflower liqueur •
basil • lime • grapefruit juice
- TROPIC THUNDER** (1.750Z) \$14
havana club rum • ancho chili pineapple syrup • lime •
pineapple juice • bowmore • chili flakes
- ROSA BLANCA** (20Z) \$16
mezcal viejo indecente • el jimador blanco tequila • aperol •
white chocolate syrup • pear brandy • green strawberry bitters



GRAIN

COCKTAILS

CORIANDER COLLINS (20Z) \$13

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

SPANISH GIN & TONIC (1.50Z) \$14

queensborough gin • tonic syrup • juniper berries • thyme •
soda water • grapefruit bitters

THE GRAINHATTAN (30Z) \$14

alberta premium dark horse whisky • sweet vermouth •
dubonnet rouge • orange bitters • angostura bitters

CHAI GUEVARA (30Z) \$15

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

SMOKE & MIRRORS (20Z) \$14

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



GRAIN

COCKTAILS (SEASONAL)

FRENCH OAK (2.25 OZ) \$14

brbn bourbon • aperol • the woods amaro • rose water •
cardamom bitters

ITALIAN RENAISSANCE (2 OZ) \$14

cold brew campari • dark horse whisky • burnt caramel syrup •
lemon • dry vermouth • maraschino liqueur • biscotti

LATE HARVEST (2 OZ) \$15

wallflower gin • cointreau • rich cranberry syrup • lime •
egg white • walnut bitters • boker bitters

MORNING GLORY (2.25 OZ) \$14

bulleit bourbon • banana maple syrup • lemon • orange •
aphrodite bitters • angostura bitters

#BRUTSTREET (2 OZ) \$14

vanilla infused sid's vodka • sparkling wine • lemon
macerated strawberry



GRAIN

SPARKLING

6 OZ

BOTTLE

STONE BOAT 'BUBBLE BOAT'

\$14

\$58

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

\$15

\$22

\$60

sauvignon blanc • oliver

GREAT NORTHERN
VINEYARDS

\$15

\$22

\$60

viognier • naramata

PELLER ESTATES

\$10

\$15

\$40

chardonnay • kelowna

CEDAR CREEK

\$15

\$22

\$60

chardonnay • kelowna



GRAIN

RED WINE

	6 OZ	9 OZ	BOTTLE
CONVICTION 'THE PRIEST' • pinot noir •	\$14	\$20	\$60
CRUSH PAD 'NARRATIVE' cabernet franc / merlot • black sage bench	\$14	\$20	\$60
BURROWING OWL pinot noir • oliver	\$18	\$26	\$85
PELLER ESTATES merlot • kelowna	\$10	\$15	\$40
BURROWING OWL merlot • oliver	\$18	\$26	\$85
QUAILS' GATE cabernet sauvignon • kelowna	\$15	\$22	\$60
MISSION HILL 'ESTATE SERIES' cabernet / merlot • kelowna	\$15	\$22	\$60
STAG'S HOLLOW 'RENAISSANCE' syrah • okanagan falls	\$18	\$26	\$85
CONVICTION 'DREAMERS & SCHEMERS' merlot / cabernet franc / gamay noir • kelowna	\$14	\$20	\$58



GRAIN

SPIRITS

SINGLE MALT	1 O 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	\$16
dalmore 15 year	\$16
lagavulin 16 year	\$18
oban 14 year	\$18
the glenlivet 18 year	\$18
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 0 Z
alberta premium	\$8
collingwood	\$9
crown royal	\$9
alberta premium 'dark horse'	\$9
lot no. 40	\$10
forty creek double barrel reserve	\$11
central city 'lohin mckinnon'	\$11

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

smirnoff	\$8
sid's	\$9
stolichnaya	\$9
ketel one	\$9
okanagan	\$10
sons of vancouver	\$9
tito's	\$9
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

BEEF BRISKET 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

smoked brisket • 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

FEATURE WINGS \$14

chef's daily special



GRAIN

PLATES

4:00 p m - 11 p m

GRAIN SIGNATURE 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

PESTO
goat cheese • fior di latte • walnuts • spinach • roasted peppers

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

pamplona chorizo

kazu coppa

prosciutto

CHEESE CAVE

aged farmhouse

bleu claire

buffalo brie