



GRAIN

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

HAPPY HOUR DRINK

local draught beer	\$5
peller estates chardonnay & merlot	\$6
summer sangria	\$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	

FEATURED FLIGHT

STONE BOAT VINEYARDS	\$15
sparkling rose brut	
pinot noir	
pinot blanc / schonberger / muller thurgau / kerner	



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

parkside 'dim wit' wheat ale

central city 'red racer' dirty blonde ale

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

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
strange fellows 'talisman' west coast pale ale	\$7
parallel 49 'trash panda' hazy ipa	\$7
parkside 'dim wit' wheat ale	\$7
central city 'red racer' dirty blonde ale	\$7

BOTTLED CRAFT BEERS

vancouver island 'juan de fuca' cerveza	\$7.50
parallel 49 'jerkface 9000' wheat ale	\$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

- 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 • fever tree tonic water • 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 '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 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 O 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

stolichnaya	\$8
sid's	\$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

guinness cheddar

bleu claire

buffalo brie