

# TAP & BARREL

# valentine's day menu

## drink features

Half Price Bottles of Sparkling  
*(discounted prices as shown)*

### Bottega Prosecco

5oz \$6 | Btl \$25

### Narrative 'XC Method'

Okanagan Valley, BC, 2021 | Btl \$27<sup>50</sup>

### Unsworth 'Charme de l'île'

Cowichan Valley, BC, 2020 | Btl \$37<sup>50</sup>

### Moët & Chandon Impérial

Champagne, France, N.V. | Btl \$82<sup>50</sup>

### Dom Pérignon Brut

Champagne, France, 2012 | Btl \$255

### Cantina Arceto 'Migliolungo' Lambrusco

Emilia, Italy, N.V. | Btl \$35

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## à la carte features

### Calabrian Chili Prawn Spaghettoni \$26<sup>95</sup>

sautéed prawns, calabrian chili amatriciana sauce,  
pancetta, spaghettoni, parmesan, fresh basil,  
grilled bread

### Wild Mushroom Sirloin \$34<sup>95</sup> (GF)

7oz AAA sirloin, bistro steak butter,  
sautéed local wild mushrooms, charred broccolini,  
roasted garlic mashed potatoes

Upgrade to 10oz grass-fed ribeye +\$6

### Surf & Turf Sirloin \$43<sup>95</sup> (GF)

7oz AAA sirloin, pan-seared scallops and prawns  
in a lobster tarragon butter, charred broccolini,  
roasted garlic mashed potatoes

Upgrade to 10oz grass-fed ribeye +\$6

### Roasted Strawberry & Basil Cheesecake \$11<sup>95</sup>

roasted strawberry and basil compote,  
vanilla whip, white chocolate pearls, fresh basil

(GF) GLUTEN-FRIENDLY

PRICE DOES NOT INCLUDE TAX OR GRATUITY  
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES  
OR DIETARY RESTRICTIONS