

YALETOWN DISTILLERY BAR

# PIZZA TUESDAYS



every pizza  
for **\$13**

special offer plus tax on dine-in only

**BRUNCH**Saturday & Sunday  
10:00am-3:00pm**YALETOWN DISTILLERY BAR****PASTA SUNDAY**\$15 Pasta after 3:00pm  
Dine in or Takeout**appetizers**

<b>FRIED CAULIFLOWER</b> .....	<b>\$12.00</b>
<i>Golden fried cauliflower with capers, lemon and parmesan</i>	
<b>SIGNATURE FRITTA BREAD ANTIPASTO PLATTER</b> .....	<b>\$25.00</b>
<i>Perfect for sharing. A platter of fresh creamy fior di latte bocconcini cheese topped with roasted tomatoes, balsamic onions and roasted garlic served with fluffy fried pull apart bread <b>Add Prosciutto \$6</b></i>	
<b>CALAMARI</b> .....	<b>\$16.00</b>
<i>Classic fried calamari with fresh lemon and tzatziki</i>	
<b>CHICKPEA FRIES</b> .....	<b>\$11.00</b>
<i>Mediterranean chickpea fries served with paprika mayonnaise</i>	
<b>MEATBALLS</b> .....	<b>\$15.00</b>
<i>Veal and beef meatballs with tomato sauce and pecorino Romano</i>	
<b>FRIED PROVOLONE</b> .....	<b>\$14.00</b>
<i>Breaded and fried until golden provolone cheese, served with fresh tomato and a red wine reduction</i>	
<b>GARLIC PRAWNS</b> .....	<b>\$18.50</b>
<i>Prawns sauteed with fresh garlic, shaved scallions and crushed tomatoes</i>	
<b>BOCCONCINI GARLIC BREAD</b> .....	<b>\$16.00</b>
<i>Garlic bread stacked with fresh basil, and melted cheese</i>	
<b>TOASTED PARMESAN BAGUETTE</b> <i>4 slices</i> .....	<b>\$ 6.00</b>
<i>Crispy parmesan cheese baguette, ideal to sop up the sauce of any dish <b>Add Marinara dipping sauce \$3</b></i>	

**salads***Add Chicken \$8*

<b>KALE CAESAR</b> .....	<b>\$13.00</b>
<i>Focaccia croutons, Grana Padano cheese and house made Caesar dressing</i>	
<b>ROMA TOMATO SALAD</b> .....	<b>\$13.00</b>
<i>Roma tomatoes, blue cheese and a house made mustard vinaigrette</i>	
<b>ITALIAN SALAD</b> .....	<b>\$13.00</b>
<i>Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan</i>	

**pizzas**

<b>DISTILLERY PIZZA</b> .....	<b>\$17.50</b>
<i>White sauce, roasted tomatoes, mozzarella and fresh basil</i>	
<b>PARMA</b> .....	<b>\$17.50</b>
<i>White sauce, prosciutto di parma, mozzarella and peppered arugula</i>	
<b>PRAWN AND PESTO</b> .....	<b>\$17.50</b>
<i>Pesto cream sauce, garlic prawns, red onion, parmesan and mozzarella</i>	
<b>SOPPRESSATA</b> .....	<b>\$17.50</b>
<i>Tomato sauce, spicy soppressata ham, roasted tomatoes and mozzarella</i>	
<b>WILD FUNGI AND MEATBALL</b> .....	<b>\$17.50</b>
<i>Rosé sauce roasted portobello mushrooms, beef and veal meatballs, fior di latte bocconcini and mozzarella</i>	
<b>SMOKED SALMON</b> .....	<b>\$17.50</b>
<i>White sauce wild smoked salmon, parmesan, gruyère cheese, crème fraîche and topped with fresh arugula</i>	
<b>VEGETARIANO</b> .....	<b>\$17.50</b>
<i>Tomato sauce, mozzarella cheese, broccolini, grilled onions, fresh garlic and roasted tomatoes with gremolata</i>	

**pastas**

<b>SPAGHETTI BOLOGNESE</b> .....	<b>\$21.00</b>
<i>Tomato based meat sauce, tossed with spaghetti and topped with parmesan</i>	
<b>SPAGHETTI AND MEATBALLS</b> .....	<b>\$23.00</b>
<i>House made veal and beef meatballs in meat sauce served over spaghetti and topped with parmesan</i>	
<b>SPAGHETTI WITH PRAWNS</b> .....	<b>\$23.00</b>
<i>Spaghetti with prawns in a crushed tomato, scallion and garlic butter sauce, topped with pecorino romano</i>	
<b>RIGATONI ALLA VODKA</b> .....	<b>\$21.00</b>
<i>Classically served rigatoni pasta in heavy cream, tomato and vodka sauce, topped with parmesan <b>Add Chicken \$8</b></i>	
<b>PESTO CHICKEN PENNE</b> .....	<b>\$23.00</b>
<i>Pan fried chicken breast in savoury pesto cream sauce</i>	
<b>FETTUCCINE ALFREDO</b> .....	<b>\$20.00</b>
<i>Fettuccine noodles in rich parmesan and cream sauce <b>Add Chicken \$8</b></i>	
<b>CHICKEN AND WILD MUSHROOM BOLOGNESE</b> .....	<b>\$22.00</b>
<i>Spaghetti noodles with roasted portobello mushrooms, ground chicken and rich cream sauce topped with parmesan</i>	
<b>DISTILLERY PASTA</b> .....	<b>\$23.00</b>
<i>Signature Fettuccine Alfredo, tossed with generous pieces of thick cut bacon and topped with a perfectly cooked poached egg</i>	

**italian sandwiches***Served with fries*

<b>CHICKEN PARMIGIANA</b> .....	<b>\$16.50</b>
<i>Breaded chicken breast, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese</i>	
<b>BAKED BEEF + VEAL MEATBALL</b> .....	<b>\$17.00</b>
<i>House made beef and veal meatballs, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese</i>	
<b>CAPRESE</b> .....	<b>\$16.00</b>
<i>Roasted Italian tomatoes, bocconcini cheese, pesto mayonnaise and arugula</i>	

**main courses**

<b>CHICKEN PARMIGIANA</b> .....	<b>\$23.50</b>
<i>Tenderized, breaded and fried chicken topped with marinara and melted cheese served with spaghetti pomodoro</i>	
<b>ROAST HALF CHICKEN UNDER A BRICK</b> .....	<b>\$26.50</b>
<i>Boneless grilled and then roasted under a brick chicken served with roasted garlic bulb, grilled lemon and spaghetti pomodoro</i>	
<b>VEAL PARMIGIANA</b> .....	<b>\$23.50</b>
<i>Tender breaded veal fried until golden, topped with marinara and melted cheese and served with spaghetti pomodoro</i>	
<b>GRILLED SALMON</b> .....	<b>\$26.50</b>
<i>Grilled wild sockeye salmon served with fregula in a sundried tomato butter and basil oil</i>	

**desserts**

<b>HOUSE MADE CHOCOLATE MOUSSE</b> .....	<b>\$7.00</b>
<b>VANILLA BEAN GELATO</b> .....	<b>\$6.00</b>

Wed Thurs Fri 4:00-6:00pm Weekends 3:00-6:00pm  
... \$5 BEERS ...    ... \$5 YDC HIGHBALLS ...**happy hour**

... \$6 WINE ...    ... \$8 APEROL SPRITZ ...

<b>CHICKPEA FRIES</b> .....	<b>\$6</b>
<b>FRIED CAULIFLOWER</b> .....	<b>\$7</b>
<b>MEATBALLS</b> .....	<b>\$10</b>
<b>TOASTED PARMESAN BAGUETTE</b> .....	<b>\$5</b>
<b>DISTILLERY PIZZA</b> .....	<b>\$13</b>

<b>HOUSE RED WINE</b> .....	<b>\$6</b> 6 oz
<b>HOUSE WHITE WINE</b> .....	<b>\$6</b> 6 oz
<b>DRAFT</b> <i>Lager, Pale Ale, Seasonal</i> .....	<b>\$5</b> 16 oz
<b>YDC HIGHBALLS</b> .....	<b>\$5</b> 1 oz
<b>APEROL SPRITZ</b> .....	<b>\$8</b> 4 oz

*Applicable taxes not included*

MENU ARTICULATED BY CHEF JARROD SWANSON

WIFI PASSWORD: GODFATHER @YALETOWNDISTILLINGCO

Parties of 6 or more will be subject to an 18% service charge

# YALETOWN DISTILLERY BAR

## BRUNCH IS SERVED

Saturday & Sunday  
10:00am - 3:00pm

# brunch

## PASTA SUNDAY

\$15 Pastas after 3:00pm  
Dine in or Takeout

### breakfast

A Benny comes with your choice of toasted English muffin or baguette

**DISTILLERY BREAKFAST** ..... \$14.00  
Thick cut bacon, two free run eggs, herb potatoes and sourdough toast

**EGGS BENNY** ..... \$17.50  
Free run eggs, prosciutto, hollandaise on a toasted baguette and herb potatoes

**HANGOVER CURE** ..... \$17.50  
Fettuccine alfredo, bacon and a poached free run egg

**MARGHERITA SCRAMBLE** ..... \$16.00  
Roasted tomatoes, green onions, house made pesto, pearl bocconcini, herb potatoes and sourdough toast

**KALE AND TOMATO BENNY** ..... \$16.00  
Seared kale, seasoned tomato, poached free run eggs, parmesan, hollandaise and herb potatoes

**MEATBALL BENNY** ..... \$17.50  
Smashed beef and veal meatballs, poached free run eggs, parmesan, hollandaise on a toasted baguette and herb potatoes

**SALMON BENNY** ..... \$18.50  
Steelhead lox, arugula, poached free run eggs, hollandaise, microgreens on a toasted baguette and herb potatoes

**DISTILLERY HASH** ..... \$19.00  
Forno roasted beef and veal meatballs sautéed with broccoli raab, mushrooms, Italian tomatoes, potatoes, house made tomato sauce topped with two free run eggs and hollandaise. Served with toasted baguette

**BREAKFAST SANDWICH** ..... \$19.00  
Prosciutto, provolone cheese, paprika mayonnaise, dressed arugula, red onion, sliced Roma tomato and a free run egg on toasted sourdough

**AVOCADO ON TOAST** ..... \$16.00  
Fresh avocado tossed with garlic and olive oil, served with seasoned grape tomatoes on toasted sourdough

**SALMON LOX ON TOAST** ..... \$17.00  
Steelhead lox, lemon and dill cream, dressed arugula red onion, capers, parmesan and olive oil on toasted sourdough

**FRENCH TOAST** ..... \$16.00  
Chantilly cream, YDC Whisky honey and wild berry compote

### add ons

**THICK CUT BACON** ..... \$5  
**PROSCIUTTO DI PARMA** ..... \$6  
**SMOKED SALMON** ..... \$7  
**SIDE HERB POTATOES** ..... \$4  
**FREE RUN EGG** ..... \$3  
**SLICED ROMA TOMATO IN OLIVE OIL** ..... \$4

### JOIN US FOR HAPPY HOUR

Wed Thurs Fri 4:00pm - 6:00pm  
Weekends 3:00pm - 6:00pm

### salads

Add Chicken \$8

**KALE CAESAR** ..... \$13  
Focaccia croutons, Grana Padano cheese and house made Caesar dressing

**ROMA TOMATO SALAD** ..... \$13  
Roma tomatoes, blue cheese and a house made mustard vinaigrette

**ITALIAN SALAD** ..... \$13  
Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan

### italian sandwiches

Served with fries

**CHICKEN PARMIGIANA** ..... \$16.50  
Breaded chicken breast, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese

**BAKED BEEF + VEAL MEATBALL** ..... \$17.00  
House made beef and veal meatballs, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese

**CAPRESE** ..... \$16.00  
Roasted Italian tomatoes, bocconcini cheese, pesto mayonnaise and arugula

### boozy brunch

1 oz

**CLASSIC MIMOSA** ..... \$7  
Fresh orange juice, Prosecco

**MIDNIGHT MIMOSA** ..... \$8  
YDC Vodka, fresh charcoal lemonade, Prosecco

**GRAPEFRUIT MIMOSA** ..... \$8  
YDC Vodka, vanilla syrup, grapefruit juice, Prosecco

**FRESH GREENS MIMOSA** ..... \$8  
YDC Vodka, apple, ginger, cucumber, lemon, celery, spinach, Prosecco

**STRAWBERRY MILKSHAKE** ..... \$12  
YDC Vodka, vanilla syrup, strawberry purée, cream, egg whites

**SPICE ME UP** ..... \$8 2 oz  
YDC Jalapeño infused Vodka, Baileys Irish Cream, espresso

**DISTILLERY CAESARS OR BLOODIES** ..... \$5 1 oz / \$9 2 oz  
The most famous of the savoury cocktails, Caesars or Bloody Marys are handcrafted with our own YDC Vodka or Gin

### make it infused

YDC Jalapeño Vodka  
YDC Cucumber Vodka  
YDC Cucumber Gin

**MIMOSA JUGS** ..... \$15 32oz  
Orange juice, Prosecco (Serves 2)

**WHISKY COFFEE** ..... \$10  
YDC Whisky, coffee, whipping cream

Applicable taxes not included

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# COCKTAILS

## house originals

<b>KENTUCKY SOUR</b> .....	<b>\$15</b>	2 oz
<i>Bourbon, fresh lemon, simple syrup, Maraschino, egg whites, bitters</i>		
<b>SCREAMING VIKING</b> .....	<b>\$15</b>	2 oz
<i>YDC Gin, fresh lemon &amp; lime, elderflower syrup, cucumber, ginger, egg whites</i>		
<b>THE MORE FABULOUS BAKER</b> .....	<b>\$15</b>	2 oz
<i>YDC Vodka, passionfruit purée, orange flower water, grenadine, soda</i>		
<b>BEATTY ST. BREEZE</b> .....	<b>\$15</b>	2 oz
<i>YDC Cucumber Gin, rhubarb, passionfruit, grapefruit</i>		
<b>BLACKBERRY MANHATTAN</b> .....	<b>\$14</b>	3 oz
<i>Blackberry infused Bourbon, sweet vermouth, bitters</i>		
<b>GIN &amp; FENTIMANS TONIC</b> .....	<b>\$10</b>	1 oz
<i>YDC Signature Gin, Fentimans tonic bottle, cucumber</i>		
<b>THE SPARROW</b> .....	<b>\$15</b>	2 oz
<i>YDC Whisky, sweet vermouth, Campari, Aperol, Laphroaig</i>		
<b>HAPPY IN A HAZE</b> .....	<b>\$15</b>	2 oz
<i>YDC Whisky, sweet vermouth, lime juice, Fentimans ginger beer</i>		

## classics

<b>FRENCH 75</b> .....	<b>\$15</b>	2 oz
<i>YDC Gin, fresh lemon, simple syrup, Prosecco</i>		
<b>CLOVER CLUB</b> .....	<b>\$15</b>	2 oz
<i>YDC Gin, fresh lemon, raspberry purée, simple syrup, egg whites</i>		
<b>HEMINGWAY DAIQUIRI</b> .....	<b>\$15</b>	2 oz
<i>Rum, fresh lime, Maraschino, grapefruit, simple syrup</i>		
<b>PISCO SOUR</b> .....	<b>\$15</b>	2 oz
<i>Pisco, fresh lime, sugar, egg whites</i>		
<b>AVIATION</b> .....	<b>\$15</b>	2 oz
<i>YDC Gin, fresh lemon, Maraschino, Violette</i>		
<b>OLD FASHIONED</b> .....	<b>\$15</b>	2 oz
<i>Bourbon, Demerara sugar, bitters</i>		
<b>CLASSIC NEGRONI</b> .....	<b>\$15</b>	3 oz
<i>YDC Gin, Campari, sweet vermouth</i>		
<b>PERFECT MANHATTAN</b> .....	<b>\$15</b>	3 oz
<i>Rye or Bourbon, sweet and dry vermouth, Angostura bitters</i>		
<b>SIDECAR</b> .....	<b>\$15</b>	2 oz
<i>Cognac, Triple Sec, lemon juice</i>		
<b>MAI TAI</b> .....	<b>\$15</b>	2 oz
<i>White rum, dark rum, orgeat syrup, Cointreau, lime juice</i>		
<b>GODFATHER</b> .....	<b>\$15</b>	2.5 oz
<i>Johnny Walker Red, Disaronno</i>		
<b>BRAMBLE</b> .....	<b>\$15</b>	2 oz
<i>YDC Gin, fresh lemon, sugar crème de Mûre</i>		
<b>VIEUX CARRE</b> .....	<b>\$15</b>	2 oz
<i>Cognac, Rye, vermouth, Benedictine</i>		
<b>BOULEVARDIER</b> .....	<b>\$15</b>	2 oz
<i>Bourbon, Campari, sweet vermouth</i>		
<b>SBAGLIATO</b> .....	<b>\$15</b>	2 oz
<i>Campari, sweet vermouth, Prosecco</i>		

### THE YALETOWN DISTILLERY BAR since 2013

*The Yaletown Distillery Bar is proud to serve spirits made onsite with 100% local ingredients. The Yaletown Distilling Company located in the historic Soho Building, that you're in now, produces our range of YDC Gin, Vodka and Whisky.*

**ydc highballs**

**vodka, gin, or whisky**

**\$6.50** 1 oz

YOUR CHOICE OF YDC SPIRIT AND NON ALCOHOLIC MIX

*Recommended*

YDC VODKA & SODA

YDC GIN & TONIC

YDC WHISKY & GINGER ALE

**fresh juice & booze**

*Build your own healthy libation*

YOUR CHOICE OF YDC VODKA, YDC GIN OR YDC WHISKY

FRESH ORANGE JUICE	<b>\$9.00</b>	1 oz
FRESH GREEN JUICE	<b>\$9.00</b>	1 oz
CHARCOAL LEMONADE	<b>\$9.00</b>	1 oz
GRAPEFRUIT JUICE	<b>\$9.00</b>	1 oz

**infusions**

*YDC Infused spirits and house made syrups over crushed ice*

BLUEBERRY VODKA	<b>\$10.00</b>	1.5 oz
<i>Basil syrup and lemon juice</i>		
RASPBERRY VODKA	<b>\$10.00</b>	1.5 oz
<i>Rhubarb syrup and lemon juice</i>		
ESPRESSO VODKA	<b>\$10.00</b>	1.5 oz
<i>Vanilla syrup and heavy cream</i>		
JALAPEÑO VODKA	<b>\$10.00</b>	1.5 oz
<i>Passionfruit, rosemary syrup and lime juice</i>		
CUCUMBER GIN	<b>\$10.00</b>	1.5 oz
<i>Ginger syrup and lemon juice</i>		
CUCUMBER VODKA	<b>\$10.00</b>	1.5 oz
<i>Ginger syrup and lime juice</i>		

**bubbles**

*For those who need a little fizzy in their life*

HAVANA	<b>\$14.00</b>	1 oz
EDEN BELLINI	<b>\$14.00</b>	2 oz
ELDERFLOWER	<b>\$14.00</b>	1 oz
APEROL SPRITZ	<b>\$14.00</b>	2 oz

**bloodies**

*The most famous of the savoury cocktails, Caesar or Bloody Marys are handcrafted with our own YDC spirits*

YDC JALAPEÑO VODKA	<b>\$11.00</b>	1 oz
YDC VODKA	<b>\$11.00</b>	1 oz
YDC GIN	<b>\$11.00</b>	1 oz

**beer**

DRAFT Lager, Pale Ale, Seasonal	<b>\$7.75</b>	16 oz
<b>bottled</b>		
PERONI	<b>\$7.75</b>	330 ml
STELLA ARTOIS	<b>\$7.75</b>	330 ml
CORONA	<b>\$7.75</b>	330 ml
STRONGBOW	<b>\$7.75</b>	440 ml
KRONENBOURG BLANC	<b>\$8.00</b>	330 ml
GUINNESS	<b>\$8.00</b>	330 ml
FOUR WINDS IPA	<b>\$8.00</b>	440 ml

**smashes**

*YDC Infused spirits and house made syrups over crushed ice*

YDC VODKA	<b>\$10.00</b>	1.5 oz
YDC GIN	<b>\$10.00</b>	1.5 oz
MINT JULEP	<b>\$10.00</b>	1.5 oz

**mules**

*YDC Spirit, citrus, Fentimans Ginger Beer and bitters*

YDC VODKA	<b>\$12.00</b>	2 oz
YDC GIN	<b>\$12.00</b>	2 oz
WHISKY	<b>\$12.00</b>	2 oz

**martinis**

*Served dry, medium or wet*

YDC VODKA	<b>\$14.00</b>	2 oz
YDC GIN	<b>\$14.00</b>	2 oz
YDC RASPBERRY VODKA	<b>\$14.00</b>	2 oz
YDC CUCUMBER GIN	<b>\$14.00</b>	2 oz
YDC CUCUMBER VODKA	<b>\$14.00</b>	2 oz
YDC ESPRESSO VODKA	<b>\$14.00</b>	2 oz

**on the rocks or straight up**

GLENLIVET 12	<b>\$11.00</b>	1 oz
DALMORE	<b>\$16.00</b>	1 oz
LAPHROAIG	<b>\$16.00</b>	1 oz
BALVENIE	<b>\$17.00</b>	1 oz
MACALLAN	<b>\$17.00</b>	1 oz
TALISKER	<b>\$17.00</b>	1 oz
LAGAVULIN	<b>\$19.00</b>	1 oz
GLENLIVET 18	<b>\$21.00</b>	1 oz
OBAN	<b>\$21.00</b>	1 oz
HENNESSEY, VSOP	<b>\$17.00</b>	1 oz
COURVOISIER	<b>\$14.00</b>	1 oz
POIRE WILLIAM GIFFARD	<b>\$16.00</b>	1 oz
WILD TURKEY	<b>\$9.00</b>	1 oz
MAKER'S MARK	<b>\$11.00</b>	1 oz
BASIL HAYDEN	<b>\$11.00</b>	1 oz
WOODFORD	<b>\$11.00</b>	1 oz
BOOKERS	<b>\$13.00</b>	1 oz

# WINE

## white by the glass

	6 oz	9 oz
HOUSE WHITE .....	\$12.00	\$16.00
RIESLING .....	\$12.00	\$16.00
PINOT GRIGIO.....	\$12.00	\$16.00
CHARDONNAY.....	\$13.00	\$17.00
ROSÉ .....	\$12.00	\$16.00

## white by the bottle

	750 ml
CHARDONNAY, JACKSON TRIGGS (bc) .....	\$49.00
SAUVIGNON BLANC, KIM CRAWFORD (nz) .....	\$52.00
PINOT GRIGIO, INNISKILLIN (bc) .....	\$40.00
PINOT GRIGIO, TOMMASI (it) .....	\$46.00
PINOT GRIGIO, LASTELLA (bc) .....	\$50.00
SAUVIGNON BLANC, SUMAC RIDGE (bc) .....	\$37.00
RIESLING, GEHRINGER (bc) .....	\$39.00

## bubbles

	750 ml
PROSECCO, LA MARCA (it) .....	\$50.00
PROSECCO FRIZZANTE, VILLA TERESA (it) .....	\$42.00
CHAMPAGNE, VEUVE (fr) .....	\$150.00

## rosé all day

	750 ml
ROSÉ, BASK (new! *sugar free) (bc) .....	\$33.00
ROSÉ PINOT NOIR BLEND, 50TH PARALLEL (bc) .....	\$49.00

## red by the glass

	6 oz	9 oz
HOUSE RED .....	\$12.00	\$16.00
CABERNET SAUVIGNON .....	\$14.00	\$18.00
MALBEC .....	\$12.00	\$16.00
PINOT NOIR .....	\$16.00	\$19.00

## red by the bottle

	750 ml
BARBERA, BRICOTONDO (it) .....	\$49.00
MONTEPULCIANO, "RIPAROSSO" ILLUMINATI (it) .....	\$49.00
CHIANTI RUFINA RISERVA, NIPOZZANO (it) .....	\$59.00
MERLOT, SUMAC RIDGE(bc) .....	\$59.00
FORTISSIMO, LASTELLA (bc) .....	\$69.00
CABERNET SAUVIGNON, INNISKILLIN (bc).....	\$46.00
MALBEC, ALAMOS(ar) .....	\$36.00
PINOT NOIR, SPEARHEAD (bc).....	\$59.00
PINOT NOIR, SEE YA LATER RANCH (bc) .....	\$60.00

### JOIN US FOR HAPPY HOUR

Wed Thurs Fri 4:00-6:00pm  
Weekends 3:00-6:00pm

# \$6

glasses of wine

### THE YALETOWN DISTILLERY BAR + KITCHEN

Please ask your server for wine pairing suggestions  
or vintage details and we'll be happy to help.

Applicable taxes not included