



THE COLLECTIVE
— WINE BAR & KITCHEN —

SUMMER HAPPY HOUR

DRINKS

HOUSE RED (5OZ) 7

HOUSE WHITE (5 OZ) 7

HOUSE ROSE (5 OZ) 8

HOUSE PROSECCO 9

ALL DRAFT CRAFT BEERS 6

WEEKLY FEATURE COCKTAIL 10

SUMMER SANGRIA 8

SHAFT 7

FOOD

MEAT/CHEESE BOARD FOR ONE 10

MEAT/CHEESE BOARD FOR TWO 20

VEGAN VEGAN BOARD FOR TWO 20

MEAT/CHEESE BOARD FOR FOUR 30

Gf V HOUSE-CUT FRIES 5

Gf V MARINATED WARM OLIVE MIX 5

Gf V VEGETABLE FLATBREAD 10

* Add Capriny goat cheese +2.5 *

All meat/cheese or vegan boards served with baguette, crostini, house-made pickled veggies, & spreads.
Gluten free option available for extra charge

COMBINATION FEATURES

WATERMELON SALAD + HOUSE ROSE (5OZ) 18

MEAT/CHEESE BOARD FOR ONE + SUMMER SANGRIA 17

MEAT/CHEESE BOARD FOR TWO + BOTTLE PROSECCO 55

MEAT/CHEESE BOARD FOR FOUR + BOTTLE OF PROSECCO 70

STARTERS

Gf V HOUSE-CUT FRIES 8.5

*Kennebec potato | garlic aioli | fresh-shaved pecorino
* add truffle oil & black truffle shavings (+2.5) **

Gf V COLLECTIVE SALAD 14

Artisan greens | candied almonds | chevre | house dressing

V WATERMELON SALAD 14

*Fresh mint | local cucumber | pickled Spanish onion | arugula
| fresh lemon | olive oil*

Gf V LOCAL VEGETABLE FLATBREAD - 16

*Caramelized onion puree | Oven Roasted Tomato | Wild
mushrooms | arugula | balsamic drizzle
* add Capriny Goat Cheese + 2.5 **

Gf TUNA TATAKI TACOS 18

*House smoked seared albacore tuna | avocado crema |
preserved cucumber | lime & sriracha | red lentil tortilla*

Gf V MARINATED WARM OLIVES 6

V FRESH BAGUETTE 4

extra virgin olive oil | gold label balsamic vinegar

BUTCHER BLOCK

CHEESE BOARD SMALL - 23 LARGE - 33

Chef's curated selection of fine cheeses

CHARCUTERIE BOARD SMALL - 23 LARGE - 33

Local & house-cured meats

CHARCUTERIE & CHEESE SMALL - 34 LG - 47

INDIVIDUAL MEAT/CHEESE BOARD 17

Chef's selection of meat and cheese for 1

V VEGAN BOARD 24

*A selection of house-made seed & nut cheeses and spreads,
with accompaniments*

*All platters served with baguette, crostini, house-made
pickled veggies, & spreads. Gluten-free option available for extra charge*

MAINS

Gf BEEF TENDERLOIN STEAK FRITES 33

*AAA beef tenderloin | Cognac butter | house-cut frites |
fresh shaved Pecorino cheese*

Gf BUTTER SEARED SCALLOPS 30

*Vegetable quinoa pilaf | braised greens | beet puree |
pecorino cheese | fresh herbs*

Gf SEARED DUCK BREAST 28

*Celeriac puree | glazed carrot | crushed new potato |
braised greens*

RED WINE-POACHED HALIBUT - MARKET PRICE

Shallot & butter sauce | crispy rice | fresh vegetable

Gf CLAM-FRITES 20

*Savoury clams | white wine and saffron flower broth |
Kennebec frites | Confit garlic aioli*

DESSERT

CITRUS CARDAMON CRÈME BRÛLÉE 10

Fresh cream | local eggs | toasted cardamon

CHOCOLATE WHISKEY CARAMEL CAKE 10

*Butter cream | Warm Canadian whiskey caramel | milk
chocolate Ganache*

CAVA BATHED FRESH FRUIT SORBETTO 10

*Ask server for today's house made sorbetto offering | limited
quantity daily*

ADD ONS

SEARED TUNA 11
BUTTER SEARED SCALLOPS 12
SIDE SALAD 6
GLUTEN FREE CRACKERS 3
SEASONAL VEGETABLES 6
MARINATED WARM OLIVES 6

*Now more than ever, we must focus on local food & community, partner with local business,
& track where our food comes from, controlled & sustainable. We focus on high culinary standards,
close to zero waste, making every taste count. Thank you for your support!*

WHITE WINES

Gls Btl

HOUSE WHITE Sauvignon Blanc, Estrella, Chile	8-40
CHENIN BLANC (VOUVRAY) V. Raimbault, '15, FR	15-60
SAUV BLANC Stoneleigh, '17, NZ	13-50
SAUVIGNON BLANC Grasevina, Croatia	13-50
SANCERRE H. Bourgeois '16, Fr	16-65
PINOT GRIGIO , Di Lenardo Monovitigno, '18, IT	13-50
PINOT GRIS Clos du Soleil, '18, BC	13-50
CHARDONNAY Wente, '17, US	13-50
RIESLING Charles Smith, Kung Fu Girl, '15, US	13-50
GEWÜRZTRAMINER Quails Gate, '18, BC	13-50
WHITE BLEND Cabriz, Reserva, Portugal	15-60
OASIS WHITE BLEND Black Widow, BC	12-45

ROSÉ & SPARKLING WINES

PROSECCO Riodo Spago, Zonin Famiglia, IT '16	11-45
PROVENCE ROSÉ Domaine de Cristia, '17, FR	15-60
WHITE MERLOT (ROSE) Bench 1775, BC	13-50
SPARKLING ROSÉ BRUT Cremant De Chanceny	16-70
COTE DES ROSES BLEND Gerard Bertrand	60
SPARKLING ROSE BRUT Unsworth, BC	55

RESERVE

AMARONE Montresor, Della Valpolicella, '13	110
CHAMPAGNE Perrier-Jouet, Grand Brut, FR, NV	110
CHARDONNAY (CHABLIS) La Pierrelee, '16, FR	95
CABERNET SAUVIGNON Freemark Abbey, '14, US	120
CHATEAUNEUF DU PAPE La Fiolo Du Pape, '14, FR	125
PINOT NOIR Argyle Reserve, '16, US	100
TEMPRANILLO Pintia, Vega Sicilia, '11, SP	190

RED WINES

Gls Btl

HOUSE RED Cab Sauv, Syrah blend, Estrella, Chile	8-40
PINOT NOIR Murphy Goode, '16, US	16-65
BEAUJOLAIS Terres Dorée Moulin à Vent, '15, FR	17-75
SHRIAZ Thomas Goss McLaren Vale - Aust.	16-65
SYRAH/GRENACHE Lafage, Bastide Miraflores, FR	15-65
CABERNET MERLOT Calliope, Figure 8, '16, BC	12-50
CABERNET FRANC Tannat, Garzon '17, Uruguay	15-60
CAB/MERLOT Stag's Hollow, '15, BC	16-65
ZINFANDEL Edmeades, '14, US	16-65
CABERNET SAUVIGNON Substance, US	16-65
TEMPRANILLO Beronia, Reserva, '14, SP	16-65
MALBEC Territorio, '17, AR	16-65
GRENACHE/SYRAH/MOURVÈDRE Torbeck, Aust.	16-65
CHIANTI CLASSICO Rocca delle Macie, '17, IT	65
CABERNET SAUVIGNON Glen Carlou, '17 (SA)	70

WINE FLIGHTS

THE TIPSY OGOPOGO (BC FLIGHT) 15

Pinot Gris, Clos du Soleil
Oasis White Blend, Black Widow
Cab/Merlot, Stag's Hollow

FLIGHT TO THE OLD WORLD 15

Pinot Grigio, Di Lenardo Monovitigno, IT
Provence, Rose, Domaine de Cristia, Fr
Tempranillo, Beronia, SP

ALL DAY ROSE 15

White Merlot, Bench 1775, BC
Provence Rose, Domaine de Cristia, FR
Sparkling Rose Brut, Cremant, FR

DIVERGENCE FLIGHT 15

Sauv Blanc, Croatia; White Blend, Reserva, Portugal; Cab
Franc, Uruguay

Prices do not include applicable taxes.

LOCAL CRAFT BEER

WHITE BARK WITBIER <i>Driftwood Brewery</i>	7 ½
RASPBERRY WHEAT ALE <i>Phillips Brewing</i>	7 ½
NIGHTWATCH COFFEE LAGER <i>Lighthouse Brewing</i>	7 ½
TIGERSHARK IPA <i>Phillips Brewing</i>	7 ½
FINNEGAN'S IRISH STOUT <i>Hoyne Brewing</i>	7 ½
FORAGER (GLUTEN FREE) <i>Whistler Brewing Co (Bottle)</i>	8 ½

COCKTAILS (20Z)

OLD FASHIONED <i>Whisky, raw sugar, choc bitters, orange</i>	13
SUMMER PIMM'S CUP <i>Pimms, ginger beer, cucumber</i>	13
GIN SOUR <i>Empress 1908 Gin, lemon, lime, egg white</i>	16
STRAWBERRY NEGRONI <i>Gin, Campari and Sweet Vermouth</i>	14
SHAFT <i>Kahlua, vodka, Cream, shaved chocolate, espresso</i>	9
COLLECTIVE CAESAR <i>Gin, Vodka or whisky</i>	11
WATERMELON DAIQUIRI <i>Rum, lemon, lime, watermelon</i>	14
NEW YORK SOUR <i>Whisky, lemon, lime, egg white, red wine</i>	14
APEROL SPRITZ <i>Aperol, prosecco, soda, olive</i>	13
FRENCH 75 <i>Gin, Prosecco, Lemon</i>	13
TRUST US..... <i>Bartender's choice based on our pre-conceived notion of your personality</i>	15

SCOTCH & DIGESTIFS

DEWAR'S	6
GLENROTHES SELECT RESERVE	12
GLENMORANGIE 10 YEAR	12
BOWMORE 12 YEAR	13
WHISKY FLIGHT (2.25 OZ) <i>Glenrothes Select Reserve Glenmorangie 10 Year Bowmore 12 Year</i>	16
LUSTAU - EAST INDIA SOLERA SHERRY	10
TAYLOR FLADGATE LBV PORT 2012	8
AMARETTO DI SASHIRA - LUXARDO	6

NON-ALCOHOLIC

SUMMER NON-ALCOHOLIC COCKTAIL (BARTENDER'S CHOICE)	7
NON-ALCOHOLIC BEER	5 ½
SOFT DRINKS	3 ½
FRUIT JUICE	4