



2 for \$22

choose appy + main or main + dessert

wine pairings available in 3oz. & 5oz. pours

Chicken Soup

Hand made spatzle and winter root vegetables

recommended wine pairing: Prospect & Larson Sauvignon Blanc, \$4.80/\$8

Mixed Leaf Greens

Bibb and local organic lettuce, basic marinated feta, local vine ripened tomatoes and white balsamic vinaigrette

recommended wine pairing: Prospect & Larson Sauvignon Blanc, 3oz. pour \$4.80/\$8

The Point Caesar

Sweet gem romaine, white anchovy and Parmesan-Reggiano dressing, focaccia croutons

recommended wine pairing: Blue Mountain Pinot Blanc, 3oz. pour \$5.70/\$9.5

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Point Burger

Alberta beef, aged white cheddar, caramelized onions, bacon, mushrooms, lettuce, tomato on a house-made sesame bun

recommended wine pairing: Race Rocks Amber Ale, 11 oz. pour \$4/\$6.75

AURA-style Fish & Chips

House cut fries, yuzu remoulade sauce, asian coleslaw

recommended wine pairing: Chamdeville Blanc de Blancs Brut, \$5.10/\$8.50

West Coast B.L.T.

Grilled Albacore tuna, baby frisee, Sun Wing Farm's tomatoes, avocado, crispy pancetta

recommended wine pairing: Prospect & Larsen Pinot Noir, \$4.80/\$8

Braised Fennel & Apple Risotto

Ermite cheese and hazlenut oil

recommended wine pairing: See Ya Later Ranch Chardonnay, 3oz. pour \$5.70/\$9.50

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Chai Brule

Gulab Jamun in cardamom lemon syrup, fresh pineapple and saffron sugar

recommended wine pairing: Nivole Moscato d'Asti, 1 oz. pour \$4.5/\$9

Apple Toffee Cheese Cake

Apple caramel soup, maple pecan ice cream

recommended wine pairing: Venturi Schulze "Brandenburg 3" Amber Wine, 1 oz. pour \$6/\$12

