

diva

at the Met

bar

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WINES BY THE GLASS

gls 1/2 lt btl

champagne & sparkling

segura viudas brut reserva, penedes n/v	9		44
blue mountain brut, okanagan vly n/v	14		64
moet et chandon brut imperial, champagne, france	24		120
pommery pop extra dry, champagne, france [200ml]			35

white

folie deux, ménage a trois rosé, California	9	25	42
louis latour, ardeche chardonnay, france, 06	9	24	40
chocolan, sauvignon, blanc, chile, 07	9	24	40
paul mas, viognier, france, 06	9	25	42
sumac ridge gewürztraminer, okanagan, 06	10	28	48
nk'mip riesling, okanagan, 06	10	28	48
bonterra, chardonnay, california, 06	11	31	52
kim crawford sauvignon blanc, new zealand, 06	11	31	52
blue mountain pinot blanc, okanagan, 06	12	34	57
tantalus riesling, okanagan, 06	14	40	67

red

sandhill cab/merlot, okanagan, 06	10	28	48
masi, campofiorin, ripasso, italy, 05	11	30	52
hardy's, oomoo g.s.m., australia, 06	11	30	52
montecillo crianza tempranillo, spain, 04	12	34	57
columbia crest cabernet sauvignon, wash st, 05	12	34	57
grant burge, shiraz, australia, 05	12	34	57
golden mile pinot noir, okanagan, 06	14	40	67
avalon, cabernet sauvignon, napa valley, 05	15	42	72

MARTINIS 2oz

\$12

martini sweetometer
 ○ ○ ● ○ ○
 sweet tart

peachy lychee absolut peach, soho lychee white cranberry, chambord	○ ● ○ ○ ○
metropolitan metropolitan stoli raspberry, berry liqueur cranberry juice, muddled berries	○ ● ○ ○ ○
sunkist absolut mandarin, tangerine liqueur pineapple juice	○ ○ ○ ● ○
aquatique absolut peach, hpnatiq, lime juice	○ ○ ● ○ ○
divassassin absolut peach, cointreau, fresh lemon, fresh muddled kiwi	○ ○ ○ ● ○
bluberri tart stoli bluberri, apple liqueur cranberry juice	○ ○ ○ ○ ●
cuppa joe van gogh espresso vodka starbucks cream liqueur, cream	● ○ ○ ○ ○
pomegratification absolut citron, alize gold fresh lemon, pomegranate juice	○ ○ ● ○ ○
tart gin martini bombay gin, cointreau fresh grapefruit juice, tonic	○ ○ ○ ○ ●
poire belle absolut pear, pear liqueur white creme cacao, white cranberry	○ ● ○ ○ ○

classic martinis well brand vodka or gin, vermouth	9 ³ / ₄
premium martinis premium brand vodka or gin	13 ³ / ₄

diva's platinum classics

For those who live by the maxim, *"You get what you pay for"*, we present Diva's list of platinum classics. They are marriages of some of the craft's most enduring recipes with the upper echelon of their component spirits. We are proud to showcase the ultimate potential of these timeless cocktails.

makers mint julep

makers mark bourbon
fresh mint, crushed ice, served up 18

remy sidecar

remy xo, cointreau, freshly squeezed lemon juice 28

sauza "TG" sour

tres generaciones, freshly squeezed white grapefruit
agave nectar, shaken hard 28

liquid dessert anyone?

affogotaboutit

van gogh espresso, starbucks cream
shaken over vanilla ice cream 12

the moby dick

absolut vanilla, starbucks coffee liqueur
milk and fresh whipped cream 12

beer on tap

	glass	pint
r&t pale ale, vancouver b.c.	5	8
alexander keith's india pale ale, nova scotia	6	9
stella artois white, belgium	6	9
r&t "dark star" oatmeal stout, vancouver b.c.	5	8

bottled beer

domestic	6
kokanee	
bud light	
labatt blue	
kootenay mountain ale	
budweiser	
canadian	
budweiser	
granville island lager	
granville island pale ale	
coors light	
imports	7
stella artois	
heineken	
beck's	
corona	
guinness	9
kilkenny	9
cider	
growers apple	7

vodka 1 oz

banff ice, canada	7
absolut, sweden	7
stolichnaya, russia	7

premium brand

ketel one, holland	8½
van gogh, holland	10
belvedere, poland	10
chopin, poland	11
grey goose, france	11
u'lvka	14

gin 1 oz

tanqueray, england	7
beefeater, england	7
plymouth, england	7

premium brand

bombay sapphire, england	8½
tanqueray 10, england	9½
van gogh, holland	9½
quintessential, england	9½
hendrick's, scotland	9½

rum 1 oz

bacardi white	7
bacardi gold	7
captain morgan black	7
captain morgan spiced	7
lemon hart	7

premium brand

redrum	8½
bacardi 151	8½
mount gay extra old	10
crusan, single barrel	10

rye 1 oz

alberta springs	7
canadian club	7
crown royal	7
canadian club reserve	8
canadian club 12yr classic	10

tequila 1 oz

jose cuervo especial oro	7
sauza acai or sauza mango	7
sauza blanca	7
sauza hornitos reposado	8
olmeca anejo extra aged	9
patron silver	13
sauza tres generaciones anejo	14
patron reposado	15
cabo wabo	15
patron anejo	19

bourbon 1oz

jim beam	8
wild turkey	8
knob creek	9½
woodford reserve	10
maker's mark	10
pappy van winkle's 20 y.o.	22

blended scotch 1 oz

bell's	7
ballantine's	7
dewar's white label	7
famous grouse	8

blended scotch con't 1 OZ

johnnie walker red	8
johnnie walker black	10
chivas regal	10
johnnie walker green	16
johnnie walker gold	22
johnnie walker flight (<i>1/2 oz each, black green and gold</i>)	22

single malt 1 OZ

glenfiddich 12 y.o.	9
glenlivet 12 y.o.	9
aberlour 10 y.o.	10
glenmorangie 10 y.o.	10
glenmorangie sherry wood	14
macallan 12 y.o.	14
talisker 10 y.o.	16
cragganmore 12 y.o.	16
dalwhinnie 15 y.o.	16
ardbeg 10 y.o.	16
glenfarclas 17 y.o.	18
bruichladdich 15 y.o.	18
ardbeg uigeadail	20
highland 18 y.o.	22
macallan 18 y.o.	35
macallan 21 y.o.	55

whiskey 1 OZ

jack daniel's	8
old bushmills	8
jameson irish whiskey	8
gentleman jack	10

aperitif 2 oz

cinzano red	7
dubonnet red	7
martini rosso	7
noilly prat	7
campari	10

sherry 2oz _____

tio pepe	10
dry sack 10	10
harveys bristol cream	10

port 2 oz _____

taylor first estate reserve	7
hardys tawny	7
dow's lbv 2000	7
taylor 10 year tawny	10
niepoort 10 year tawny	12
niepoort vintage 2003	20
penfolds grandfather	23

digestif 2 oz

grand marnier	8
navan	8
luxardo grappa	8
van gogh espresso vodka	9½
bertrand quetsch	10
bertrand mirabelle	10
grand marnier centenaire	16
grand marnier cent cinquantaire	24

cognac, etc. 1oz

vecchia romagna	7
père magloire calvados	8
st. vivant armagnac	12
courvoisier v.s.o.p	14
remy martin v.s.o.p	14
cht. laubade bas armagnac xo	15
hennessy x.o.	23
remy martin x.o.	23
louis xiii	135

small plates

2:30pm-11:00pm Sunday through Thursday

2:30pm-11:30pm Friday and Saturday

chips & dip	7
hand cut root chips & roasted onion dip	
duck confit rilette	10
frisée lardons salad, cornichon, toasted baquette	
prime beef carpaccio	9
celery salsa verde, shaved pecorino cheese	
thai hot & sour wings	12
salted mango	
salmon & halibut tempura lettuce wraps	12
spicy mayonnaise	
charcutiere plate	13
cured meats and cheese with marinated olives	
mussels and frites	12
choice of: chorizo, saffron, smoked tomato or white wine cream	
double prime angus beef burger	19
yukon gold potato frites	
dc burger	35
house made flank beef patty braised short rib & wild mushroom ragout seared foie gras, truffle aioli house made root chips & crispy onion rings	
grilled 'iron' steak sandwich	19
arugula, grainy mustard, brown butter aioli spiced gaufrettes	
roasted chorizo & mushroom pizza	15
capicola, fennel, basil creamy tomato sauce	

sweets

\$9½

5:30pm-11:00pm Sunday through Thursday

5:30pm-11:30pm Friday and Saturday

pineapple bar & forbidden rice

thai black rice, coconut foam, mango salad
papaya sorbet, sesame wafer

diva's caramelized stilton cheesecake

rhubarb & sweet spiced compote
port sauce

dark chocolate and almond bar

espresso pot de crème
caramel ice cream

lemon & raspberry mille feuille

macerated raspberries
vanilla caramel gelée
lemon ice cream

passionfruit & white chocolate mousse

white chocolate fritters, toconillo custard
blackberry powder

warm chocolate soufflé cake

diva's warm upside down chocolate soufflé
pistachio ice cream
chocolate sauce

dark chocolate brownie

caramel cream, caramelized banana,
italian meringue, strawberry ice cream
graham crumble

all of the above sorbets and ice creams are available individually.

cheese

3 FOR \$15, 5 FOR \$23, 7 FOR \$31

poplar grove double cream camembert, okanagan, bc

milk: cow – This is a soft ripened camembert style cheese that is made with local cow's milk enriched with cream. The palate is very soft and sweet and pairs very well with big reds

marcella, saltspring island bc

milk: goat – The texture of this cheese is a little firmer, although it appears to be a soft ripened cheese. It is a great match for red and white wine because of its rounded flavour and lack of acidity, which is common in fresh goat cheese.

saint maure caprifeuille, loire, france

milk: raw goat – This cheese is hand ladled in the traditional fashion to ensure the texture is the desired density. It has a natural crust and a firm interior; the taste is rounded and slightly earthy. It is a perfect match for wines of the Loire: Vouvray, Sancerre, etc., but it also works well with many reds.

compté montagne extra, compté france

milk: raw cow – This cheese is made in the summertime above 1300 meters in the French Alps. This is when the cows are grazing the best possible flavoured alpine grass and flowers that grow in the high meadows, adding dimension to the flavour of the milk. It has been aged for at least 18 months, enhancing the flavours even further. The nutty taste of this traditional mountain cheese is a natural compliment to both red and white wines.

morbier, compté france

milk: raw cow – A semi-soft cheese with a layer of edible ash in the center. The ash separates the curd made from the morning milking from the evening milking. One story about the origin of the ash layer is that a cheese was accidentally dropped on the floor between milkings. It has an ivory interior, and a greyish-brown or slightly orange rind. The flavour is slightly fruity and aromatic which pairs with light fruity reds like those from Beaujolais.

munster, alsace, france

milk: cow – This traditional cheese is rubbed by hand with a solution of rock salt and water. This helps the growth of bacteria, giving a strong flavour to the cheese and preventing mold. In Alsace, Munster is often eaten with baked potatoes and finely chopped onions. It pairs well with beer and wines from the Alsace region, gewürztraminer or pinot noir, or even full-bodied reds such as a Cote-Rotie or Chateauneuf-du-Pape.

le montagnard, alsace, france

milk: pasteurized cow – This is a partially washed rind cheese from the Vosges mountains near Alsace. It has a pleasant earthy flavour without any sharpness at the finish. The texture is very creamy and the cheese has a very delicate, totally edible rind. It pairs well with pinot noir.

manchego, spain

milk: sheep – It is the best known and most widely available Spanish cheese. It is aged for 3 months or longer, and is a semi-firm cheese with a rich golden colour. It ranges from mild to sharp, depending on how long it has been aged. Manchego can be served with olives, sun-dried tomatoes, crusty bread and a robust red wine, such as Rioja or a dry sherry. It is equally enjoyable as a snack or dessert with fruit.

saenkanter gouda 5 year old, holland

milk: raw cow – This cheese is aged at least 4 years, and has all the benefits of a long aging process. The pate is caramel coloured and very intensely flavoured. As with all aged cheese, the pate is flecked with small crystalline bits that are part of the proteins in the milk that change form as they age. This cheese needs no accompaniment, but is fabulous with port.

benedictine bleu, quebec

milk: raw cow. Canada's most famous blue cheese is the Benedictine Bleu, made by the Abbey de Saint-Benoit-Du-Lac. The Benedictine monks began making blue cheese in 1943 and it is still made on the grounds today. The cheese is produced from whole milk and is characterized by a light yellow colour, deep blue veins and a pale, natural rind. Pairs nicely with shiraz or zinfandel.

Non-alcoholic

	<i>LRG</i>	<i>SM</i>
mineral water	7½	4½
san pellegrino		
perrier		
evian		
SODA, ETC		4
coke		
diet coke		
sprite		
gingerale		
soda		
tonic		
iced tea (non-sweetened)		
<i>JUICE</i>		5
orange		
grapefruit		
apple		
pineapple		
cranberry		
<i>COFFEE BAR</i>		
espresso, regular or decaffeinated		4.75
cappuccino		5.25
latté		5.25
americano		4.75
mochaccino		5.25
met blend coffee, [regular or decaffeinated]		4.25
hot chocolate		4.25
hot water, lemon and honey		2.25