

white wine.

House Wine White 10 49
(Columbia Valley, USA) Aromatic, fresh, fruity. A superb blend of chardonnay, riesling and muscat.

Sperling Vineyards Pinot Gris VQA 9½ 42
(Kelowna, BC Canada) Fresh, crisp and aromatic. Toasty notes of pear and stone fruits.

Chono Sauvignon Blanc 8 40
(Casablanca Valley, Chile) Mineral characters, with crisp lemon/lime and just a touch of bell pepper. Bright and full- flavoured.

Kris Pinot Grigio 9 45
(Delle Venezie, Italy) A modern twist on an Italian classic with aromas of orange blossom, honey, and lush apricot.

Dr. Pauly Riesling 9 45
(Mosel Saar Ruwer, Germany) Rich and mouthwatering flavours of peach and spice compliment a complex floral nose.

Montes Alpha Chardonnay 11 55
(Casablanca Valley, Chile) Aged in French oak for a year, this intense Chardonnay has become a Chilean classic.

bubbly.

Pares Balta Cava Brut 9 45
(Penedès, Spain) Fresh and alive in the mouth with dominating notes of fruit.

Almanegra Sparkling Malbec 64
(Mendoza, Argentina) Beautiful, cranberries and plums on the nose, giving way to almonds and ripe red berries on the palate.

Pommery 110
(Reims, France) Soft and full on the palate, this Champagne has notes of creamed almonds and herbs.

Pink Elephant Sparkling 10 50
(Naramata, BC '09) current & green apple notes that finish with a lingering cassis kiss.

red wine.

House Wine Red 10½ 53
(Columbia Valley, USA) Dark fruit carries into a spicy, chocolaty smooth finish.

Catena Malbec 9¾ 49
(Mendoza, Argentina) Rich black cherry and red currant fruit flavours.

Liberty School Cabernet Sauvignon 10½ 52
(Paso Robles, USA) A perfectly balanced and exciting California Cab with loads of raspberry and blackberry pie on the nose.

Pares Balta Mas Elena 11 55
(Penedès, Spain) A blend of Cabernet, Merlot and Cab Franc, this wine offers up tons of red fruit, licorice and elegant spice.

Chono Syrah 8½ 42
(Coquimbo, Chile) Blackberries, chocolate, and silky fruit come together in a spicy and wonderfully complex finish.

Clava Pinot Noir 8 40
(Casablanca Valley, Chile) Light in body with flavours of tart raspberry, red cherry, red licorice, black pepper, and nutmeg.

Prices are exclusive of gratuities and taxes. guiltandcompany.com

Parties of 6+ are subject to a 17% automatic gratuity.

food.

Olives 6
Choose 3 types from our selection of olives from around the world.

Soup 6
Warm your insides. Made from scratch every day. With bread.

Smoked Steelhead 11¼
In-house cured and smoked steelhead (caught 170KM from here) served with our signature artisan bread & jalapeño tartare sauce.

Hummus & Tapenade 14
Fresh chickpeas roasted and pureed, with harissa and olive tapenade. With fresh pizza bread.

Walnut & Feta Dip 14
Creamy feta mixed with crushed walnuts, fresh raisins, and served with fresh pizza bread.

Nuts & Bolts 5
Our favourite guilty pleasure, a mix of roasted nuts and spiced grains.

Roasted Chickpeas 6
Revolving flavours of oven roasted chickpeas.

Antipasto 6
House-made antipasto served with fresh artisan bread.

Artisan Bread 6
Our signature bread with house-made hazelnut butter.

Chunk of Cheese 5
Served from behind the bar.

Beef Jerky 5
House-made smoked beef jerky.

Meat Plate 17
A selection of international and Canadian artisan meats paired with house-made jam, cranberry mustard, and fresh bread.

Cheese Plate 16
A selection of international and Canadian cheeses paired with house-made jam, jelly, and fresh bread.

Meat & Cheese 19¾
Unique artisan meats from around the world paired with our favorite cheeses and house-made accompaniments.

Bison Brisket 14
Whisky braised bison, pineapple slaw, and house-made pickles on fresh ciabatta bun.

Tofu Chili Bun/Bowl 12
Vegan chili with marinated tofu and pineapple slaw in your choice of artisanal bun or a bowl.

DESSERTS

Banana Split 8
Guilty take on the classic.

Ice Cream Sanni 8
House-made cookies stuffed with vanilla ice cream.

Red Velvet Cake 8
Classic red cake and cream cheese icing, a definite guilty pleasure.

Truffles 5 for 8 / 1 for 2
Hand rolled ganache balls and seasonal chocolate cups. Ask what are flavours are featured tonight.

LAGER

Phillips 6
Phoenix Lager
(British Columbia)

Kronenbourg 1664 6½
(France)

Peroni Nastro Azzurro 6½
(Italy)

Carib Lager 6
(Trinidad)

Negra Modelo 6
(Mexico)

Dos Equis Lager 6
(Mexico)

Pearl River Zhu Jiang 5½
(China)

Tsing Tao 5½
(China)

Tiger 6
(Singapore)

Sleeman Honey Brown 5½
(Ontario)

Sapporo Premium 5½
(Japan)

Carlsberg 5½
(Denmark)

PILSNER

Heineken 6½
(Netherlands)

Warsteiner 6
Premium Verum
(Germany)

ALES

St. Ambroise Apricot Ale 6
(Quebec)

Phillips Slipstream 6
Cream Ale
(British Columbia)

Kronenbourg Blanc 6½
(France)

Unibroue Ephemere Apple 6½
(Quebec)

Unibroue Fin du Monde 7½
(Quebec) 9%

Propellor Bitter 6
(Nova Scotia)

Big Rock 5½
Grasshopper Wheat Ale
(Alberta)

Big Rock Traditional 5½
(Alberta)

Natureland Organic 6
(British Columbia)

Anchor Steam Liberty Ale 6
(USA)

North Coast Red Seal Ale 6
(USA)

Dead Guy Ale 15
(USA) 650mL

New Castle Brown Ale 6
(UK)

Smithwicks Ale 6
(UK)

Innis & Gunn Oak Aged 9
(UK)

INDIA PALE ALES

Phillips Amnesiac IPA 12
(British Columbia) 650mL 8.5%

Mt. Begbie 13
Nasty Habit IPA
(British Columbia) 650mL 6%

Tree Brewing Hophead IPA 6
(British Columbia)

BELGIAN

Gulden Draak 10
Dark Triple (10.5%)

Piraat 9 (9%) 10

Chimay Blue 10

Leffe Blonde 7

Duvel 10

La Chouffe 10

Maredsous Dark 12

Trappist Rochefort 12

STOUTS

St. Ambroise 6
Oatmeal Stout
(Quebec)

Old Rasputin 8½
Russian Imperial Stout
(USA)

Guinness 8½
(Ireland) 440mL can

ON TAP (18oz)

Grolsch 6
(Netherlands)

Blanche De Chambly 6
(Quebec)

Grimbergen Dubbel 6
(Belgian Abbey)

Longboat 6
Chocolate Porter
(British Columbia)

Blue Buck Pale Ale 6
(British Columbia)

Feature Unibroue
Ask your server.

LOW ALCOHOL

Warsteiner 5½
Premium Fresh
(0.4% Germany)

CIDERS

Growers Pear 6½
(British Columbia)

Strongbow 7
(UK)

cocktails.

Desire 9

If lust is a deadly sin, then desire is its little sister. It takes after its older sibling, but with a bat of the eyelashes, all is forgiven.
Pistachio & raisin vodka, raspberry puree, Galliano, cinnamon rim

Death & Resurrection 9

Death by chocolate and then embraced by the Green Fairy... not a bad way to go.
Absinthe and Crème de Cacao with a chocolate lip

I Wanna Be Adored 9

We are told to not feel envy, but that doesn't mean we cannot seek it.
Soho, lime, soda & cucumber

Unfaithful Servant 9

Before there was a rebel without a cause, there was a servant that walked away from one.
Victoria Gin, Crown Royal, vermouth, bourbon maple syrup, candied salmon garnish

Love in an Elevator 10

Lovin' it up while it's goin' down.
Cinnamon infused bourbon, lemon juice, egg whites

East Of Eden 8

Azia was on a darjeeling pilgrimage when she discovered the sacred gin temples of Harappa. True story.
Lime leaf infused Gin, apricot brandy, pear nectar, fresh OJ

Devil Inside 8½

Curtis became obsessed in creating a libation that would bring Graeme to tears... Graeme finally wept. It was beautiful.
Vodka infusion of beef jerky, peppercorn, tomato & chili, lemon & Clamato juice, with a fresh parsley and rock salt halo
**add jerky or a chunk of cheese*

Bite the Bullet 10

Some say Hunter S Thomson often turned into an iguana after drinking too many of these.
Chili infused tequila, Chambord, raspberry puree, lime juice, chili pepper garnish

North of Havana 8

Inspired by the *Hemingway Daiquiri* first concocted in 1935 in Havana at La Floridita bar by bartender 'El Constante Grande'. Hemingway would have loved Guilt & Co. So here's to him.
White rum, fresh lime juice, Maraschino, Guilt & Co. grapefruit reduction

Like a Prayer 9

Inspired by the *Martinez*, created by Professor Jerry Thomas in California circa 1889. It was, in fact, the first Martini.
Victoria oaken gin, Maraschino, vermouth, bitters, lemon oils

Brooklyn Grew Up (REPRISE)

Inspired by the *Old Amsterdam*, circa 1740; when Brooklyn was called New Amsterdam, expatriate Dirck Holgersson toasted the old world.
Rye, vermouth, Chartreuse, bitters, aromatics