

tapas & dinner (served 4pm-late)

The majority of our menu ingredients are made right here, including our bread & pasta, and locally sourced wherever we can. Some modifications can be made, however there may be a slightly longer wait as the chef personalizes your order. Tapas is designed for sharing with good friends and good wine. All our dishes are created to be served as Chef prepares them. Order a few dishes at a time as your appetite dictates...enjoy some wine or a cocktail...& then order more!

No Fuss : No Rush : No Rules

Terra: From the land, our vegetarian & plant-based dishes

Our Daily Bread 8

Fresh baked in house daily and rotating regularly.

Warm Olives & Bread • 11

A selection of Mediterranean olives served warm with Globe-made focaccia.

Beet Bruschetta • 12

EVOO, thyme, dill, whipped herbed goat cheese, focaccia toast, balsamic

Patatas Bravas • 13

Classic Spanish style triple cooked potatoes, spiced tomato sauce, garlic aioli, parsley

Globe “Poutine” • 15

Bravas style potatoes, red wine jus, smoked stilton blue cheese

A Jar of Halloumi Fries • 13

Black garlic aioli, tomato jam, smoked salt

Korean BBQ Cauliflower • 14

A Globe signature dish...even your kids will love their veggies after this!

Shishito Peppers • 12

Sweet & smoky roasted peppers, hazelnut, Grana Padano cheese

Mushroom “Calamari” • 13

Lightly dusted & fried oyster mushrooms, nam jim Thai dipping sauce

Cacio e Pepe • 12.50 for 1 17 for 2

Classic central Italian buttered pasta noodles for the table, with black pepper & parmesan

Globe House Salad • 15

Spinach, arugula, baby kale, herbed goat cheese, roasted beets, poached pears, roasted pepitas, burnt orange dressing

Mariscos: From the ocean, sustainably sourced seafood & fish

Kuterra Salmon • 18

Oceanwise fresh Namgis First Nations salmon, tempura crisp, nori, soy caramel, micro radish, wasabi beurre blanc

Calamari • 15

Corn dusted & lightly fried with nam jim thai dipping sauce

Scallop & Chorizo • 19

Oceanwise scallops on squid ink butter mousse, chorizo sausage, oyster mushrooms, watercress, fresh orange

Monday: Kids Eat Free from our kids menu from 4-6pm when adults dining from dinner menu

Tuesday: Tapas Tuesdays - \$10 Tapas features & \$10 off wines by the bottle from 4-7pm

Wednesday: Wine Lovers après-ski wine tasting & education every week. Reservations essential. 5.30-7pm \$37pp

Thursday: Throwback Thursdays with the sounds of the 70's – 90's on the playlist and Retro Cocktails from 5pm

Friday: Celebrate Fizz - all our bubbles by the glass & \$5 off a bottle from 4pm. Pair with Pizzas \$2 off 4-7pm.

Saturday: Gin & Jazz - \$2 off our full gin menu & craft cocktails 4-7pm. Jazz playlist & occasional live jazz

Sunday: Spanish Sundays with our signature Paella & Sangria from 5pm and Flamenco Guitar from 7-9pm

Carne: From the beast, organic meat dishes

Pollo al Ajillo • 16

Garlic braised chicken, in white wine, lemon & garlic, finished on the grill with fresh herbs, served with focaccia

Italian Meatballs • 16

Italian style pork & beef meatballs, Napoli tomato sauce, provolone gratin.....courtesy of Chef Neil's Nonna.

Porkbelly Gnocchetti • 16

Small potato dumplings fried, Nduja spicy porkbelly sausage, parmesan

Roasted Brisket • 17

20 hour slow roasted beef, buttered corn puree, spicy pickle, charred onion, potato crisp, tiny white bread

Trattoria: Italian Inspired

Mediterranean Deli Board • 19 for one, 36 for two

A selection of Italian charcuterie & artisan cheeses with crostini, relishes, pickles & accompaniments

Italian Thin Crust Pizzas • From 17.95

Classic Margarita • Fig, Balsamic & Smoked Stilton • Daily Feature Pizza

Add pancetta/ vegan cheese/ vegan sausage/ gluten free base to any pizza • 4 each

Daily Pasta Feature • From 16.95

Italian style, freshly made in house, changing daily

Dulce: Something Sweet

Vegan Citrus Shortcake • 10

Citrus curd, vegan shortcake & crumble, “meringue” shards, fresh raspberries. Happens to be gluten free too!

Globe's Signature S'mores • 18 for 2

Graham crackers, Kahlua chocolate ganache, housemade giant marshmallows, toasted on your personal tabletop firepit. A Globe classic since year one.

Warm Dark Chocolate Brownie • 9

Our Café favourite dark chewy chocolate brownie, served warm with vanilla ice cream, chocolate sauce and honeycomb

Carrot Cake • 9

Moist carrot cake with sweetened cream cheese, served with vanilla whip cream

Something to Finish :

Caffe Umbria Specialty Coffees • From 4

Our Café coffee crafted into your favorite after dinner Espresso, Cappuccino, Latte or any other coffee drink. Add a shot of your favourite liquor from our wide selection at the bar.

Pinot Blanc Late Harvest Wine by Hester Creek • 14

Try one of the specialties of our Okanagan Valley winters. A sweet nectar, perfect with any dessert or a cheese board.

Freudified by Therapy Vineyards • 10

A go-to celebration port style created in the Okanagan. Full bodied & delicious

Fonseca Bin 27 Reserve Port • 12

Intense fruit character in a classic Portuguese favourite

Scotch & Irish Selection • From 10

Choose your favourite “Water of Life” : Jameson Barrel Aged, Glenlivet 12, Glenlivet 15, Laphraoig, Oban 14,