

APERITIVO

House Baked Bread	10
With olive oil and balsamic.	
Marinated Feta	10
Lemon & herbs.	
Cast Iron Baked Bruschetta	18
Sundried tomato pesto & aged balsamic.	
Warm Olives	12
Lemon & herbs.	
Spiced Nuts	10
Honey, chili & sea salt.	
Marinated Artichokes	8
Olive oil, herbs & garlic.	
Roasted Red Pepper Hummus	14
Za'atar & olive oil with house baked bread.	
Aged Truffle Pecorino	10
With honey.	
Prosciutto	12
Olive oil & Parmigiano.	
Boquerones	8
Marinated Italian white anchovies, olive oil & lemon.	

INSALATA

Caesar Salad	19
Croutons, crispy capers, Parmigiano & lemon.	
Arugula Salad	17
Goat cheese, lemon, candied nuts, cucumber & cherry tomatoes.	

KIDS

Chicken Fingers & Fries	13
Cheese Pizza	13
Pepperoni Pizza	13
Buttered Noodles	13
Noodles in Tomato Sauce	13



Globe

RESTAURANT

Welcome to Globe, the restaurant that started with the 'share plate' concept in 2008. We're so happy you're here! Just a quick heads up: all of our dishes—big or small—are made to be shared so you can try a little bit of everything. Your food will come straight from the kitchen to your table as it's ready, so don't worry about ordering everything at once. Enjoy your meal!

SMALL PLATES

Patatas Bravas	14	West Coast Mussels	26
Crispy potato, harissa aioli & paprika cream.		White wine, garlic & lime.	
Cast Iron Meatballs	21	Grilled Broccolini	17
Caramelized tomato sauce & Parmigiano.		Calabrian chili, garlic & Parmigiano.	
Seared Tuna	25	Roasted Cauliflower	15
Olive vinaigrette & stewed cherry tomatoes.		Sultana, curry yogurt & lemon.	
Flambée Chorizo	19	Parmigiano Fries	14
Puttanesca sauce & warm bread.		Lemon aioli.	
Burrata	29	Roasted Carrot	16
Blueberry compote, bitter greens & warm bread.		Whipped goat cheese, almonds & herb puree.	

PASTA

	Single	Share		Single	Share
Potato Gnocchi	26	44	Sundried Tomato Spaghetti	23	40
Pesto cream, arugula, walnut, Parmigiano & lemon.			Almond, olive oil, basil, Parmigiano, lemon & arugula.		
Roasted Chicken Rigatoni	25	42	Frutti di Mare Spaghetti	26	44
Pesto cream & arugula.			Crushed tomato, Calabrian chili, mussels, prawns, cod, tuna, olive oil & lemon.		
Sugo All'arrabbiata Rigatoni	23	40			
Whipped ricotta, Calabrian chili & basil.					

Add burrata for \$21 // Add homemade meatballs or chicken for \$16

PIZZA

Pizza Rossa	
The Standard	24
Pepperoni, crushed tomato sauce, banana pepper & mozzarella.	
Verdure	22
Goat cheese, cherry tomato, artichoke, arugula & mozzarella.	
Capricciosa	24
Mushroom, ham, marinated artichokes & mozzarella.	
Isola	23
Cotto ham, roasted pineapple, crushed tomato & mozzarella.	
The Jane	21
Basil, fior di latte & caramelized tomato.	
Pizza Bianca	
The Forager	24
Roasted mushrooms, goat cheese, fresh herbs & mozzarella.	
The Diplomat	24
Caramelized onion, bacon & truffled potato.	
Pesto Chicken	24
Pesto cream, roasted chicken & mozzarella.	
Add ½ a ball of burrata for \$13	

DOLCI

Raspberry Sorbet	9
Affogato	12
Vanilla gelato, espresso & housemade cookies.	
Butterscotch Budino	13
A classic rich & creamy Italian dessert.	
Dark Chocolate Silk Cake	16
With Italian cherries.	
Baked Big White	19
Lime & coconut sponge, strawberries, meringue & table-side flambée.	

COCKTAILS

Endless Summer	
Margaritas (2oz)	14
Classic Lime	14
Blackberry	15
Mango	15
Peach	15
Matcha	16
Mezcal	17
Patrón Cadillac	27
Red Sangria	15
A blend of red wine, Chambord, St-Rémy brandy, triple sec, fresh lemon & orange juice.	
French 75 (2 oz)	16
Gin, champagne & lemon.	
Monashee Mule (1.5oz)	14
Vodka, ginger beer & lime.	
Corpse Reviver (2oz)	17
Absinthe-rinsed glass, gin, Lillet Blanc, triple sec & lemon.	
20th Century (3oz)	18
Gin, Lillet Blanc, white creme de cacao & lemon.	
Sazerac (2.5 oz)	19
Rye whiskey, simple syrup, bitters blend & lemon twist.	
Rosé Negroni (3oz)	15
Tanqueray Flor De Sevilla, Campari, sweet vermouth & orange.	
Irish Shaft (2oz)	13
Jameson Cold Brew, Cabot Trail & espresso.	

ZERO PROOF

Beer (0%)	
Kolsch, One For The Road Brewing (473 ml)	6
📍 Calgary, AB, Canada	
Blonde Ale, One For The Road Brewing (473 ml)	6
📍 Calgary, AB, Canada	
Wheat Ale, One For The Road Brewing (473 ml)	6
📍 Calgary, AB, Canada	
IPA, One For The Road Brewing (473 ml)	6
📍 Calgary, AB, Canada	
Refreshers (0%)	
Bramble Bliss Tea-ini	7
Blackberry, house-made herbal iced tea & lemon.	
Tropical Express	7
Mango, pineapple, ginger, lime & soda.	

WINE

Sparkling Wines	5oz	9oz	6oz	9oz
Cava Brut Reserva, Campo Viejo	14			
📍 La Rioja, Spain Traditional method with hints of apple & yeast.				
Daily Sparkling Wine	MP			
Ask your server.				
Whites	6oz	9oz		
Chenin Blanc, Rupert Wines Protea	12	16		
📍 Western Cape, South Africa Crisp, tangy with nectarine & apricot flavours.				
Drink Me Nat Cool Branco, Niepoort	17	22		
📍 Vinho Verde, Portugal "Cool & funky" with a slight effervescence, peach, citrus & herbaceous notes.				
Sauvignon Blanc, Stoneleigh Marlborough	13	17		
📍 Marlborough, New Zealand Vibrant peach, grapefruit & passion fruit aromatics.				
Pinot Gris, Lost Inhibitions	14	19		
📍 Oliver, B.C., Canada Bright with dry hints of ripe pear, lemon, honeysuckle & tropical fruit.				
Chardonnay, Meyer Family Vineyards	16	21		
📍 Okanagan Falls, B.C., Canada Light & crisp with orchard fruits & citrus notes.				
Sauvignon Blanc, Mayhem Wines	15	20		
📍 Naramata, B.C., Canada Aromas of lime zest & pineapple with a light minerality.				
Reds			6oz	9oz
Pinot Noir, Meyer Family Vineyards			17	22
📍 Okanagan Falls, B.C., Canada Dry & mouth-watering with hints of Okanagan cherries & raspberries.				
Tempranillo Reserva, Campo Viejo			14	19
📍 Rioja, Spain 18 months in oak with a well-balanced aroma of black plums, vanilla & coconut.				
Syrah, Moon Curser Vineyards			18	23
📍 Osoyoos, B.C., Canada Dry, medium-bodied with hints of violet, black pepper, cocoa powder & morello cherries.				
Merlot, Corcelettes Estate Winery			18	23
📍 Keremeos, B.C., Canada 12 months in oak with a nose of black forest cake, baking spice, hints of black and blue fruit & sweet tobacco.				
Malbec, Tinto Negro			13	17
📍 Mendoza, Argentina Dry, medium-bodied with aromas of dark fruits with hints of coffee.				
Meritage, S'Milka Vista			18	23
📍 Cawston, B.C., Canada Full-bodied with notes of blackcurrant & aromas of sage, vanilla & a cigar box.				



SCOTCH & NIGHT CAPS

Whiskeys & Scotch	1oz	2oz	1oz	2oz
Northern Harvest, Crown Royal	7	12		
📍 Gimli, MB, Canada Aromas of baking spices & oak with hints of butterscotch, spiced vanilla & light pepper.				
Red's Private Label Reserve Bourbon, Okanagan Spirits	10	18		
📍 Vernon, B.C., Canada Sherry wood finish, vanilla, plum, clove & cinnamon notes.				
Port Wood Reserve, Dalmore	16	26		
📍 Dalmore, Alness, Scotland Memories of sweet red berries, Seville oranges, dark fruits & sticky toffee pudding.				
12-Year-Old Fettercairn	12	22		
📍 Fettercairn, Laurencekirk, Scotland Notes of nectarine, pear, vanilla & a hint of clove & raisins.				
18-Year-Old Jura			16	28
📍 Craighouse, Isle of Jura, Scotland Cedar smoke & toffee notes yield marmalade & spice aromas.				
Aperitif (Served Over Ice)			3oz	
Red Vermouth 'Vermut', Lustau Rioja			14	
📍 Andalusia, Spain Aged for 10 years in solera, infusions of wormwood, gentian, coriander & orange peel.				
Amaro, Averna			15	
📍 Caltanissetta, Sicily, Italy Complex aromas of herbs, dried fruit, spices, licorice & citrus zest.				

BEERS

Draft	16oz	20oz	Jug
Lake Boat Lager (5%) Cannery Brewing	7	8.50	23
📍 Penticton, B.C., Canada			
Pilsner (4.2%) Vice & Virtue Brewing Co.	7.75	10.50	25
📍 Kelowna, B.C., Canada			
Hazy Pale Ale (5.1%) Vice & Virtue Brewing Co.	8	11.25	27
📍 Kelowna, B.C., Canada			
Don't Give a Hoot Pale Ale (5.5%) Barn Owl Brewing	8	11.25	27
📍 Kelowna, B.C., Canada			
Play Dead IPA (5%) Yellow Dog Brewing Co.	8.50	11.75	28
📍 Port Moody, B.C., Canada			
Apple Cider, Wards Cider (5.5%)	8.50	11.75	28
📍 Kelowna, B.C., Canada			
Cans			
American Lager, Miller High Life (355 ml)			7
📍 Milwaukee, WI, United States			
Pilsner, Steamworks Brewing (473 ml)			8
📍 Vancouver, B.C., Canada			
1664 Blanc Kronenbourg Brewing (500 ml)			8
📍 Obernai, France			
Sunblink Sour, Cannery Brewing (473 ml)			8
📍 Penticton, B.C., Canada			
Naramata Nut Brown, Cannery Brewing (355 ml)			7
📍 Penticton, B.C., Canada			
Stout, Guinness (500 ml)			8
📍 Dublin, Ireland			
Dry Apple Cider, Soma Cidery (355 ml)			7
📍 Kelowna, B.C., Canada			
Sweet Apple Cider, Somersby (473 ml)			8
📍 Kitchener, ON, Canada			
Gluten-free Cans			
Agile IPA, Grey Fox Brewing (355 ml)			10
📍 Lake Country, B.C., Canada			
Humble Lager, Grey Fox Brewing (355 ml)			10
📍 Lake Country, B.C., Canada			