

happy hour

food

FRESH OYSTERS GF MP
horseradish, lemon, cocktail sauce

SHRIMP COCKTAIL \$16
house cocktail sauce, lemon

MUSHROOM ARANCINI \$12
truffle mayo

CRISPY BRUSSELS SPROUTS gf, vn \$10
spicy korean style bbq sauce

TACO PLATTER, BUILD YOUR OWN \$16
pork or mushrooms, corn tortilla, salsa, guac,
pickled veg, slaw

FRIES \$8
ketchup

drink

DAILY BEER SPECIALS
draft \$6
bottles + cans \$5

DAILY COCKTAIL SPECIAL \$10

DAILY RED AND WHITE WINE \$8

bar & lounge

lunch

11:30AM - 3PM

BC CLAM CHOWDER *gf* \$16
smoked sablefish, crème fraiche, chives

VELVET GREEN SALAD \$16
CHICKEN +\$8, TUNA +\$8
olive oil lemon house dressing,
cherry tomato, cucumber, radish,
pickled red onions, crispy quinoa

GRANITE MOUNTAIN
CEASAR SALAD \$17
CHICKEN +\$8, TUNA +\$8
creamy house made dressing, anchovy,
spicy panko parm, lemon wedge, bacon

RED BEETS & ARUGULA
SALAD *gf* \$16.50
pickled mustard seeds, balsamic pearls,
shaved manchego cheese,
crispy tapioca chips, shaved radish

THE JOSIE BURGER \$20
aged cheddar cheese, tomato, lettuce, burger
sauce, tomato jam, pickle, fries

CRISPY CHICKEN \$20
swiss cheese, honey-dijon mustard coleslaw,
avocado purée, pickled jalapeno,
brioche bun, fries

VELVET VEGGIE BURGER *vg* \$18
grilled beetroot, black bean & chickpea patty,
sweet & tangy slaw, pickled jalapeno, crispy
onion ring, guacamole, chipotle mayonnaise,
black & white sesame bun

ALL SANDWICHES COMES WITH FRIES,
SUBSTITUTE SWEET FRIES \$3 /
POUTINE \$6 / SIDE SALAD \$4 / SOUP \$5 /
SEASONAL VEGETABLES \$4 /
GLUTEN FREE BUN \$3 / ADD BACON \$2

MUSSELS & FRIES \$28
1-pound steamed mussels, RBC milk stout, grilled
focaccia & fries

POKE BOWL *gf vg* \$22
CHICKEN +\$8, TUNA +\$8
wakame seaweed salad, cherry tomato,
cucumber, radish, mango, sesame seeds, crispy
fried rice, avocado, shredded cabbage.

sweet

ICE CREAM OR SCOOP OF HOUSE-
MADE SORBET \$8

WARM MINI DONUTS \$8
candied ginger

velvet

bar & lounge dinner

FRESH OYSTERS gf MP
horseradish, lemon, cocktail sauce

CRISPY BRUSSELS
SPROUTS gf vn 10
spicy korean bbq sauce

BAKED FRENCH ONION
SOUP 16.5
Beef & onion broth, croutons, gruyere cheese
& crispy onion rings

BC CLAM CHOWDER BOWL 14
Smoked sablefish, crème fraiche, chives

TUNA POKE BOWL gf 18
Poke dressing, radish, cucumber, mango,
tomato, seaweed salad, tortilla chips

POUTINE gf 16
fries, gravy, cheese curds

GRANITE MOUNTAIN
CAESAR SALAD 13
ADD CHICKEN +8, TUNA +8, SCALLOP +12
creamy house made dressing, anchovy,
spicy panko parm, lemon wedge, bacon

VELVET GREEN SALAD 10
ADD CHICKEN +8, TUNA +8, SCALLOP +12
olive oil lemon house dressing,
cherry tomato, cucumber, radish,
pickled red onions, crispy quinoa

RBC BEER STEAMED
MUSSELS & FRIES 28
1-pound steamed mussels, RBC milk stout,
grilled focaccia & fries, truffle mayo

THE JOSIE BURGER 20
aged cheddar cheese, tomato, lettuce,
burger sauce, tomato jam, pickle, fries

CRISPY CHICKEN 20
swiss cheese, honey-dijon mustard coleslaw,
avocado purée, pickled jalapeno,
brioche bun, fries

VELVET VEGGIE BURGER 18
Grilled beetroot, black bean & chickpea patty,
sweet & tangy slaw, pickled jalapeno, crispy
onion ring, guacamole, chipotle mayonnaise,
black & white sesame bun.

ALL SANDWICHES COMES WITH FRIES,
SUBSTITUTE SWEET FRIES \$3 /
POUTINE \$6 / SIDE SALAD \$4 / SOUP \$5 /
SEASONAL VEGETABLES \$4 /
GLUTEN FREE BUN \$3 / ADD BACON \$2

velvet

desserts

LOCAL APPLE & CALVADOS
SOUFFLÉ \$14
calvados crème anglaise & candied bacon

WARM CHOCOLATE BROWNIE
PLATTER \$18
whipped cream, nuts, cocoa nibs,
ice cream, syrup

BAKED ALASKA FLAMBEE \$16
chocolate crust, chocolate ice cream,
orange blossom meringue, cherry compote

LOCAL & IMPORTED
CHEESE \$18
two cheese selection, condiment & house
made cracker

dessert wine

2 OUNCE POUR
LATE HARVEST VIDAL \$11
mission hill estate / okanagan, canada

OLOROSO SHERRY \$10
gonzalez byass / jerez de la frontera, spain

PINE AU DES CHARENTES \$15
5.ans d'age enfut de chene

4 OUNCE POUR
MOSCATO D'ASTI / 2016 \$14
vietti / piemonte, italy

port

2 OUNCE POUR
10 YEAR TAWNY \$14
taylor fladgate / vila nova de gaia, portugal

20 YEAR TAWNY \$24
taylor ladgate / vila nova de gaia, portugal

GRANDFATHER TAWNY \$28
penfolds / adelaide, australia

2014 VINTAGE TAWNY \$12
la frenz / naramata, canada

1985 VINTAGE \$38
dow's / douro, portugal

specialty coffees

THE VELVET PICK-ME-UP \$13
bailey's, kahula, espresso

BAILEY'S COFFEE \$12
bailey's irish cream, coffee, whipped cream

B52 COFFEE \$12
bailey's, kahlúa, grand marnier, coffee,
whipped cream

SPANISH COFFEE \$13
brandy, triple sec, coffee, whipped cream

MONTE CRISTO COFFEE \$14
kahlúa, grand marnier, coffee, sugar rim,
whipped cream

IRISH COFFEE \$12
irish whiskey, coffee, whipped cream

SPICED HOT CHOCOLATE \$12
peppermint schnapps, chili, hot chocolate,
whipped cream