

play

FOOD & WINE

CHARCUTERIE

S2S **chorizo** / caraway mustard **13.**

S2S **saucisson sec** / grapefruit & fennel jam **13.**

S2S **genoa** / pickled cucumber **13.**

S2S **capicola** / spiced honey **14.**

*mixed **charcuterie** plate **21.**

SAVOURY

miso soup / scallion / tofu / dashi / asian noodle **9.**
Steel Post Riesling, Thirty Bench 3 oz. - 10. / 5 oz. - 15.

fresh **fig** / orange / walnut / blue cheese / prosciutto / chive **13.**
Cava Brut, Pares Balta 3 oz. - 6. / 5 oz. - 9.

red snapper **ceviche**/coconut/chili/mango/citrus/ lemongrass **15.**
Sake, Fukumasamune Tradition Junmai 2 oz. - 8.

salmon tartare / verjus/ black rice chip/ ramp/ mustard caviar **16.**
Pinot Noir, Rosehall Run 3 oz. - 8. / 5oz. - 13.

grilled **asparagus**/ pecorino/ dill crème fraîche/ greens/ sherry **14.**
Rosé, Domaine Fontavin 3 oz. - 8. / 5 oz. - 13.

beef tartare / piccalilli / mustard / Tabasco / taro chips **16.**
Dolcetto d'Alba, Giacomo Fenocchio 3 oz. - 7. / 5 oz. - 12.

pork tenderloin / gremolata / caper berry / fennel / zucchini **14.**
Chardonnay, Jean Bourdy 3 oz. - 9. / 5 oz. 14.

grilled **quail**/ marinated tomato/ eggplant raita/ panch phoron **16.**
Albariño, Nai e Señora 3 oz. - 7. / 5 oz. - 11.

sea bass / cream corn/ ginger/ Thai basil/ jalapeño/ coconut **16.**
Sauvignon Blanc, Mauperthus 3 oz. - 9. / 5 oz. - 14.

trout / fingerling/ green bean/ shrimp/ nduja/ parsley/ cream **16.**
Verdicchio di Castelli di Jesi, Ca' Ruptae 3 oz. - 7. / 5 oz. - 11.

gnocchi/ shiitake/ truffle oil/ leek/ sunflower seed/ fiddlehead **14.**
Vaipolicella, Morandina, Prà 3 oz. - 9. / 5 oz. - 14.

boar belly / beet / berbere / parsnip purée / watercress / turnip **16.**
Tempranillo blend, Somdinou 3 oz. - 6. / 5 oz. - 10.

barley risotto/fiddlehead/pecorino/mushroom/quail egg/sorrel **14.**
Rosso Toscano, Consilium 3 oz. - 7. / 5 oz. - 12.

grilled hanger **steak** / mushroom / frites / aioli **17.**
Bergecrac, Château Barouillet 3 oz. - 9. / 5 oz. - 14.

2 plates for \$22 at Lunch
Order any two dishes per person for
one price

(*not included)

SIDES

frites / aioli **5.**

tempura **eggplant** / mustard yogurt chutney **6.**

mushroom / local greens / shallot / miso butter **7.**

broccoli / sambal **7.**

CHEESE

three selections **16.** / *five selections **22.**
dried fruit chutney

Cendrillon / Saint-Raymond, QC / goat
ash rind, smooth, buttery

Le Plein Lune / Centre-du-Québec, QC / cow
soft, bloomy ash rind, creamy, buttery, peppery finish

Murcia al Vino / Murcia, Spain / goat
red wine bothered, floral bouquet, semi-firm

Tomme du Haut-Richelieu / Noyan, QC / goat
semi-firm, nutty, earthy

Tête à Papineau / Montebello, QC / cow
semi firm, washed rind, pungent

Avonlea clothbound cheddar / P.E.I / cow
dense, salty, sharp

Le Fleuron Blue / Sainte-Sophie, QC / cow
creamy, salty, delicate blue

SWEET

vanilla **sponge cake** / rhubarb compote / almond **8.**
Indian Summer Riesling, Cave Spring '13 10.

cheese cake/lavender/white chocolate/phylo/fig **9.**
Malvasia aromático, Viñatigo '08 15.

banana **fritter** / chocolate / almond / coconut gelato **8.**
Agioritiko, Anatalikos, Gaia '05 11.

strawberries & cream / pavlova / rose / pomegranate **8.**
Moscato rosa, Colterenzio '10 15.

baked Alaska / boca negra / After 8 gelato **8.**
Porto Colheita, Dona Matilda '08 10.

Pure's **gelato** / 3 flavours / fresh fruit garnish **8.**
Pedro Ximénez, Toro Albalá '86 15.

Please make your server aware of any allergies

1 York Street, Ottawa 613-667-9207 www.playfood.ca

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FOOD & WINE

SPARKLING

Penedès, Cava Brut, Parés Baltà, SP, NV	6	9	45
Cave Spring Cellars, Blanc de Beckta, NI, NV	7	12	60
Cerdon, Patrick Bottex, Méthode Ancestrale Rosé, FR, NV	68		
Conca del Riu, Brut Rosé, De Nit, Raventos I Blanc, SP, '14	78		
Champagne, Tradition, Diebolt-Vallois, Cramant, FR, NV	161		
Champagne Extra Brut, 5 terroirs, J-M Sélèque, FR, '12	161		
Champagne Brut Rosé, J-M Sélèque, Pierry, FR, NV	171		

WHITE

	3oz	5oz	Btl
Langenlois, Gruner Veltliner, Rabl, AUT, '15			48
Verdicchio di Castelli di Jesi, Ca'Ruptae, IT, '15	7	11	51
Rias Baixas, Albariño, Asorei Nai e Senora, SP, '16	7	11	53
Balaton, Riesling Cuvée, Bohém, Gilvesy, HU, '15	7	11	53
Pinot Gris, Organized Crime, Beamsville Bench, NI, '16			53
Sauvignon Blanc & Semillon, Tollgate, Stratus, NI, '16			55
Sicily, Bianca di Evro, Insolia, Cantine Rallo, IT, '15			56
Pinot Gris, Sperling, Okanagan Valley, BC, '15	8	13	63
Côtes du Rhône Rosé, Domaine Fontavin, FR, '15	8	13	65
Pfalz, Weissburgunder, Pfeffingem, GER, '15(nature)			65
Chignin, Jacquère, D&D Berthollier, Savoie, FR, '14			66
Piedmont, Cortese, Vino Bianco, Bellotti, IT, '15(nature)			68
Saint-Bris, Sauvignon Blanc, Mauperthuis, FR, '15	9	14	67
Wagram, Gruner Veltliner, Am Berg, Ott, AUT, '15(nature)			69
Rosé, Cuvée Roselana, Pearl Morissette, Jordan, NI, '16			69
Jura, Chardonnay, Jean Bourdy, d'Arlay, FR, '10	9	14	70
Riesling, Steel Post Vineyard, Thirty Bench, NI, '14	10	15	72
Friuli, Malvasia, Ronco del Gelso, IT, '15			75
Santorini, Assyrtiko, Thalassitis, Gaia, GR, '15			77
Savennières, Chenin Blanc, Roche aux Moines, FR, '99			77
Chenin Blanc, Blank Bottle, West Cape, SA, '15			78
Chardonnay, Southbrook's Wild Ferment, NI, '13(bio)			78
Clos Lentiscus, Xarel-Lo, Perill Blanc, SP, '15(amphora/bio)			79
Nahe, Riesling Trocken, Dönnhoff, GER, '14			80
Saumur, Chenin Blanc, Domaine Guiberteau, Loire, FR, '15			83
Burgundy, Hautes-Côtes de Beaune, N.Ferrand, FR, '10			86
Chablis, Terroir Découverte, Patrick Piuze, FR, '15			91
Pouilly-Fumé, Vinealis, Marc Deschamps, Loire, FR, '15			98
Alto Adige, Chardonnay, Formigar, Coltorenzio, IT, '14			108
Savennières, Les Vieux Clos, Nicolas Joly, Loire, FR, '12			125
Chablis, 1er Cru Les Forêts, Patrick Piuze, FR, '15			148
Chardonnay, Jayson, Pahlmeyer, North Coast, CA, '12			188

DESSERT AND FORTIFIED

	2oz	Bottle
Indian Summer Riesling, Cave Spring, NI, '13	10	59
Jurançon, La Magendia, Lapeyre, FR, '13	10	126
Porto Colheita, Dona Matilda, PT, '08	10	90
Agiorgitiko, Anatolikos, Gaia, Nemea, GR, '05	11	80
Malvasia Aromática, Viñatigo, Canary Islands, SP, '08	15	110
Moscato Rosa, Rosatum, Cornell, Colterenzio, IT, '10	15	110
PX, T. Albalá, G.Reserva, Montilla-Moriles, SP, '86	15	150
Vouvray, Les Aubuisières, Le Marigny, Loire, FR, '03	-	150
Vin Jaune, Château Chalon, Baud, Jura, FR, '05	16	150

Chenin Blanc Day Flight

Tonight we will be offering a flight of Chenin Blancs from Domaine Guiberteau '15, Domaine Roche aux Moines '98, B Vintners Hope to Haarlem '15
\$22 for the flight(3x2oz)

RED

	3oz	5oz	Btl
Marche, Sangiovese & Montepulciano, Ciu Ciu, IT, '15(bio)			46
Terra Alta, Tempranillo blend, Somdinou, SP, '14	6	10	47
Pays de l'Hérault, Grenache, Domaine Magellan, FR, '15			48
Faugères, Champs Pentus, Frédéric Brouca, FR, '15(nature)			54
Rosso Toscana, Consilium, Tassi, Montalcino, IT, '13	7	12	57
Piedmont, Dolcetto d'Alba, Fenocchio, IT, '16	7	12	58
Açores, Isabella e Proibida, Maçanita, Pico, PT, '14			60
Beaujolais, Cru Fleurie, Domaine Fonfotin, FR, '11			62
Côtes du Roussillon Rouge, Boucabelle, FR, '15	8	13	62
Pinot Noir, Hungry Point, Rosehall Run, PEC, '14	8	13	63
Chinon, Les Barnabés, Olga Raffault, FR, '14(nature)			64
Bergecrac, Château Barouillet, FR, '15(nature)	9	14	66
Vinho Regional Alentejano, Pêra-Grave, PT, '13			67
Collina Pernione Rosso, Croatina, Agenore, IT, '12(nature)			68
Emilia Rosso, Malbo, Podere il Saliceto, IT, '14(nature)			68
Valpolicella, Morandina, Prà, Veneto, IT, '16	9	14	68
Cab Franc, Little Rock, Pearl Morissette, NI, '13(nature)			69
Piedmont, Pelaverga, G.B Burlotto, Verduno, IT, '15(bio)			69
Saint-Chinian, l'Oiselet, Yannick Pelletier, FR, '14(nature)			70
Malbec, Altitud Reserva, Andeluna, Tupungato, ARG, '14			74
Cabernet Sauvignon, Paris Valley, Paso Robles CA, '13	10	15	75
Zinfandel, Angela's Table, Seghesio, Sonoma, CA, '15			78
Tuscany, Montecucco, Campi Nuovi, IT, '14(nature)			82
Beaujolais Cru Chiroubles, K.Vionnet, FR, '15(nature)			84
Mauzy, Grenache, Le Nain Violet, Pertuisane, FR, '13			85
Syrah, Petit Ours, Matthieu Barret, FR, '15(nature)			85
Pinot Noir, Barrel Select, Stanners, PEC, '14			85
Vignetti delle Dolomiti, Teroldego, Foradori, IT, '13(nature)			86
Clos Lentiscus, Perill Noir, Sumoll, SP, '10(amphora/bio)			88
Pinot Noir, Waterstone, Carneros, Napa, CA, '13			95
Bordeaux, Château Le Puy, Emilien, FR, '13(nature)			96
Cabernet Sauvignon, Elements, Artessa, Sonoma, CA, '12			99
Cerasuolo di Vittoria DOCG, COS, Sicily, IT, '13(nature)			114
Barbaresco, La Bioca, Piedmont, IT, '13			123
Saumur, Les Motelles, Domaine Guiberteau, Loire, FR, '14			128
Cabernet Sauvignon, Obsidian Ridge Estate, CA, '14			130
Toro, Tempranillo, Pago la Jara, Telmo Rodriguez, SP, '12			155
Cabernet Sauvignon, Red Icon, Painted Rock, B.C, '14			157
Châteauneuf-du-Pape, David&Goliath, Fontavin, FR, '13			159
Barolo, Cru Ravera, Reva, Piedmont, IT, '12			195
Cabernet Sauvignon, Mathiasson, Napa Valley, CA, '13			224
Cabernet Sauvignon, Waterstone, Napa, CA, '10(Magnum)			250

BEER & SAKE

Sake: Fukumasanume Tradition Junmai, 2oz - 8 - btl. - 70
Bottles:
Flying Monkeys Hoptical Illusion, Flying Monkeys Netherworld,
Muskoka Mad Tom IPA -6
Beau's Full Time IPA(600ml) -12
Draft:
Beau's Lugtread Ale - 7
Kichesippi Heller Highwater - 7
Kichesippi Radler - 8
Muskoka Detour - 8