

“GRAPE EXPECTATIONS: A PLAYFUL PLATES PARTY” AT BRAMPTON 1860
“WHERE OHANA GATHERS-A BRAMPTON LUAU”
JUNE 18, 2026 6:00-8:00PM

SLIP INTO AN EVENING WHERE ISLAND COMFORT MEETS BRAMPTON CHARM. TROPICAL FAVORITES ARRIVE DRESSED FOR A NIGHT OUT, WINES FLIRT SHAMELESSLY WITH EVERY BITE, AND EACH COURSE TIPS ITS HAT TO HAWAII WITH A GRIN. THE MENU IS PLAYFUL, POLISHED, AND JUST INDULGENT ENOUGH TO FEEL LIKE A PROPER CELEBRATION. TO ELEVATE THE EXPERIENCE, WINE PAIRINGS ARE EXPERTLY CURATED BY MONICA CONNORS, WSET® LEVEL 3 & REGIONAL SALES DIRECTOR AT DMV DISTRIBUTING, ENSURING EVERY BITE AND SIP HARMONIZE BEAUTIFULLY.



STARTER

Hawaiian Garlic Shrimp – Plump shrimp, kissed with garlic butter and a little spice, with just enough island swagger to wake up the room. Bright, savory, and entirely confident as an opening act. Paired with The Retreat, Sauvignon Blanc, New Zealand – the crisp acidity works beautifully with garlic and seafood.



FIRST COURSE

Musubi Lettuce Wraps with Mango Salsa – A cheeky little riff on a Hawaiian favorite, with savory musubi notes (Spam, rice & nori), crisp lettuce, and mango salsa bringing a bright, juicy flourish. Playful, punchy, and rather pleased with itself. Paired with Paxis, Lisboa Rosé, Portugal bridging the savory musubi and fruit salsa.



SECOND COURSE

Hawaiian Chicken Grilled Skewers – Tender chicken, pineapple, and vegetables meet a sweet-savory marinade, then head to the grill for a lightly smoky finish. Juicy, sunny, and just flirtatious enough to keep things interesting. Paired with La Forcine Vouvray Demi-Sec with the body and acidity to enhance the grilled chicken and tropical marinade.



MAIN COURSE

Kalua Pork with Crunchy Asian Cabbage Slaw – Tender, slow-cooked pork rubbed with sea salt arrives rich, smoky, savory, and quietly sure of itself. The crunchy slaw keeps everything lively, while the sweet Hawaiian roll makes sure no one leaves unimpressed. Paired with Seaside Cellars Pinot Noir, New Zealand – juicy, bright, and great with pork.



FINISH

‘Ohana Bread Pudding with bananas foster sauce and vanilla ice cream – Warm bread pudding, lush sauce, and vanilla ice cream make for a finale that knows exactly how to leave a lasting impression. Paired with Vina Palaciega, Jerez-Xeres-Sherry Pedro Ximenez – an aromatic fortified wine will match the bread pudding without overwhelming it.

\$75 per person, add \$10 gratuity plus tax

