House Wines

Glass (200ml) $ ½ lt $ 1 lt $ 42.00

White

Pinot Gris, Peller Estates – Canada (SC 0)

Red

Cabernet Sauvignon, Peller Estates – Canada (SC 0)

Bottles by the Glass:

Glass (200ml) $ 13.50 / Bottle (750ml) $

Washington State Sauvignon Blanc, Sandhill Winery, Okanagan
Medium-bodied with a refreshing taste. Flavors include citrus, white currant, gooseberry, and a hint of white peach.. Sweet on the palate, the balanced acidity makes this wine exceptionally food friendly. (SC 1)

Rebel Red, Vintage Ink, Okanagan
Rich dark fruits, chocolate and vanilla aromas, with hints of spice on the nose. The aromas carry onto the palate with red and dark fruits and intense mocha and baking spice flavours. The tannins are supple and luscious, with balanced acidity and a long finish. (SC 0)

Puglia Primitivo, Epicuro , Puglia - Italy
Primitivo is known as Zinfandel in North America.
Ruby red. Wild berries on the nose, plum, fern with a light sensation of menthol.
Fruity and flowery in the mouth, with great aromatic progression and long persistence. (SC 0)

White Wines

Pinot Gris, Baiilie Grohman, Creston - $

This wine balances vibrancy with complexity. Notes of ripe pear, citrus, and nectarine shine through. Fermented in two parcels; one in stainless steel for purity and lift, the other in barrel for depth and texture.(SC 1)

Private Reserve Dry Riesling, Gehringer, Okanagan - $

The Private Reserve Dry Riesling has a structured acidity and a rich fullness, that contributes to its weight and body. Hints of peach, honey, apple and kiwi are evident. The dry style allows for many favourable food pairings, including tomato, pork, chicken, fish and salads (SC 0)

Gewuerztraminer, See Ya Later Ranch, Okanagan - $

Displaying spicy aromas of lychee and rose petal with hints of grapefruit, our Gewürztraminer bursts with rich, exotic flavours of lychee and ripe melons to match its crisp acidity and off-dry finish. (SC 1)

Cielo e Terra Baccolo Bianco, Puglia, Italy - $

60% Fiano and 40% Chardonnay.A unique blend obtained partially by dried grapes. The "Appassimento" consists in achieving a slight over-ripening of the Fiano grapes whose harvest is delayed of approximately 14 days. No oak aging and only stainless steel tanks. Aromas of ripe fruit evolve into a fresh, round and extremely pleasant palate bearing notes of peach and slight florality.(SC 0)

Chenin Blanc, Spier Signature, South Africa - $

Bursting with aromas of green guava, pear, ripe peach notes, and hints of lime zest on the nose. The palate follows through with juicy tropical fruit, well balanced acidity and a lingering finish. Great choice with our fish and creamy pasta dishes. (SC 1)

All wine bottles are 750ml
unless noted otherwise

Chardonnay, Cuvée Dissenay ,Pays d'Oc, France - $

Intense and bright gold in the glass. The nose is expressive, with powerful and well cut flavours of pear tart, bourbon vanilla and toasted bread hints. On the palate, the richness and buttery texture is balanced by a crunchy acidity. Subtle toasted and honeyed notes on the lingering finish. (SC 0)

Orvieto Classico, Zenato, Italy - $

Orvieto's fruity and floral bouquet is reminiscent of green apples and meadow flowers. Its smooth, refreshing flavors balance beautifully with the wine's structure and acidity. (SC 0)

Sauvignon blanc, Estrella De Pascua, Chile - $

This wine stands out with a fruity aroma, herbaceous with peach essence.
On the palate it is fresh and balanced. Ideal to pair with fish and seafood. (SC 0)

Viognier, Cono Sur Bicicleta, Chile - $

Sweet fruity aromas of apricots, citrus and peaches, combined with pleasant oak notes. Fresh and lively in mouth, this wine, with concentrated stone fruit flavors, is fresh, tasty, full and savoury. (SC 0)

Rosé & Sparkling Wines

Florence Rosé, Baillie Grohman , Creston - $

A delicate ruby rosé with lifted notes of strawberry, water melon, and cranberry on the nose. The rich textural palate with a long finish and great balance displays notes of red berries and guava. (SC 1)

Castelfino Cava Brut, Garcia Carrion, Spain - (200ml $) / $

This brut is round, slightly yeasty and shows citrus aromas that veer toward lemon-lime. The palate is healthy and clean, with a narrow set of citrus and apple flavors. Fairly full and long on the finish, which makes the whole package more than worthwhile.

Red Wines

Cabernet Merlot, Sandhill, Similkameen Valley - $

A lovely bouquet of blue plum, black currant, smoky oak, leather and black pepper spice. This is a medium- to full-bodied wine with soft drying tannins, good structure and moderate acidity. Flavours of juicy red and black fruits with sweet spice fill the mouth. (SC 0)

Reserve Shiraz, Jackson Triggs, Okanagan - $

This wine is peppery and concentrated, the black fruit character is up front and continues into a very long, ringing finish. Great with our beef or lamb dishes! (SC 0)

Merlot, Hester Creek, Okanagan - $

Expressive aromas of sage, mocha, ripe plum, and sweet vanilla bean. A soft, round, mouth-filling palate follows with smooth layers of dark cherry, eucalyptus, and clove ending with a lush finish. (SC 0)

Cabernet Franc, Bordertown Vineyards, Okanagan - $

Known as a component grape for classic Bordeaux blends, it has broken out on its own and is loved for its deep expressive flavours of tobacco, dark spice and a pleasant hint of herbaceous green pepper, all achieved while maintaining supple tannins and dark berry flavours.(SC 0)

Meritage, Cedar Creek, Okanaagan - $

Rich notes of plum, purple fruits, and spice, layered with subtle hints of leafy tobacco. The palate is full-bodied with good density and structure, yet maintains an elegant balance. The finish is smooth and refined, with lingering earthy and fruit-driven tones (SC 0)

Rioja Crianza, Antano, Rioja, Spain - $

Aromas of ripe plum and cherry. Fresh raspberry integrated with spicy oak and vanilla flavors. (SC 0)

Côtes du Rhône Réserve, Famille Perrin, France - $

"Côtes du Rhône par Excellence". Fruity and fleshy with beautiful tannins, this wine is a blend of Grenache, Syrah and Mourvèdre. Pairs well with beef, lamb and poultry. (SC 0)

Campofiorin, Masi, Italy - $

The refermentation of wine from fresh Veronese red grapes with a percentage of semi-dried Veronese grapes produces a full-bodied, round and velvety masterpiece. (SC 0)

Nipozzano Riserva Chianti Rufina, Frescobaldi, Italy - $

Exhibits considerable complexity, with fruity tastes such as plum and blackcurrant, enriched by a pungent spiciness. The result is a solidly-built wine with a seamless, long-lingering finish. (SC 0)

Riondo Valpolicella Superiore D.O.C, Collis Heritage SPA, Italy - $

Riondo Valpolicella Superiore is an elegant wine with an excellent body that shows intense scents of blueberry and cherry, liquorice and pleasant balsamic notes of eucalyptus. Its soft, velvety tannins are a perfect match for pasta with rich sauces and red meats (SC 0)

The Wolftrap, Boekenhoutskloof, South Africa, $

Made from a trio of Syrah, Mourvedre and Viognier, this red blend has characteristics of blackberry and pepper notes. Medium-bodied on the palate, with soft tannins. (SC 0)

Cabernet Sauvignon, Kingston Estate - Australia - $

Aromas of blackcurrant and mulberry with a hint of sweet vanillin oak. Medium-bodied, with hints of dark berry fruits, and a long and generous finish. (SC 0)

Malbec, Alamos Mendoza, Argentina - $

Dark, blackish purple in colour, this wine has aromas that show ripe black fruits, black pepper spice and floral notes. The mouth feel is full, yet soft and supple. Black raspberry and currant flavours mingle with notes of sweet spice and a touch of leather. (SC 0)

Pinot Noir Reserva, Casas del Bosque, Chile - $

Red cherries and strawberries on the nose and a hint of earthiness show up. On the background, an elegant licorice note appears, imparting complexity. In the mouth you can easily appreciate the body and weight of the wine, kept in balance with a nice and elegant level of extraction. Tannins are silky and more refined. (SC 0)

Syrah Carmenere Reserve, Falernia Reserva, Chile - $

Black cherry, black currant and plum fruit, complemented by vanilla, char and toasty notes from the twelve to fourteen months in barrel. (SC 0)

Merlot, Villa Teresa Organic, Italy - $

Abundant red fruit on the nose, the palate is soft and smooth with plum and spice, and the finish is warm and enjoyable. It pairs beautifully with Italian favourites such as Osso bucco, tomato based pastas as well as steak and lamb.(SC 0)

— Prices do not include applicable taxes:
Food: GST 5%
Pop: GST 5% + PST 7%
Liquor: GST 5% + PST 10%