

House Wines

Glass (200ml) \$ 9.00 ½ lt \$ 20.00 1 lt \$ 38.00

White

Sauvignon Blanc, Jackson Triggs - Canada (SC 0)

Pinot Gris, Peller Estates - Canada (SC 0)

Red

Merlot, Jackson Triggs - Canada (SC 0)

Cabernet Sauvignon, Jackson Triggs - Canada (SC 0)

Bottles by the Glass:

Glass \$ 11.00 / Bottle (750ml) \$ 38.00

Hee-Hee-Tel-Kin (White Blend), Indigenous World Winery, Okanagan

This vintage of Hee-Hee-Tel-Kin is a combination of Muscat, Pinot Blanc and Gewürztraminer. On the nose is a bouquet of spring flowers, honey and a hint of cantaloupe, followed by lemon iced tea and melons on the palate.(SC 1)

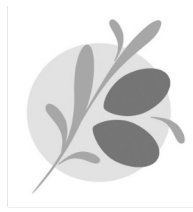
Rebel Red, Vintage Ink, Okanagan

Vintage Ink shows off the Okanagan fruit character as black and red fruits, supply tannins and good length. An all-rounder that goes with all kinds of menu items. (SC 0)

The Black Shiraz, Berton Vineyard - Australia

The bouquet shows upfront aromas of cassis, juniper, smoke and citrus that continue to intense cassis, smoke and blood orange flavours and a long, structured finish.

Pair with our red meat dishes. (SC 0)



White Wines

Private Reserve Pinot Gris, Gehringer Brothers , Okanagan - \$ 39.00

A dry and delicate style. This Pinot Gris is rich in apple and pear, with hints of zesty lemon, and finishes with a refreshing acidity. Great choice for seafood or chicken, as well as cream sauce dishes. (SC 1)

Sauvignon Blanc, Fernwalk, Okanagan - \$ 40.00

The taste of lemon and lime citrus. Tropical fruit flavours and kiwi. Medium body, balanced acidity, and a zesty finish. (SC 1)

Gewuerztraminer, Tinhorn Creek, Okanagan - \$ 39.00

Lychee, guava and subtle rosewater notes. The palate is viscous and textured with great mouth feel and shows beautiful peach pie and cinnamon up front with lychee, honey and ginger, finishing with preserved lemon. There is a subtle sweetness here that gives the wine balance and a decadent richness. (SC 1)

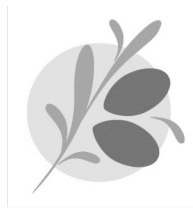
Récolte Blanche (Harvest White), Baillie-Grohman, Creston - \$ 40.00

A blend of Pinot Gris, Gewurztraminer, Schoenburger, Chardonnay & Kerner with a green hue and a nose of lifted focused peach, stone fruit and white flowers. Fresh and fruit forward. (SC 1)

Bourgogne Chardonnay, Louis Latour, France - \$ 48.00

A rich, well-balanced wine with distinctive aroma and superb lingering aftertaste. Big, interesting, flavourful, with strength and complexity. (SC 0)

All wine bottles are 750ml
unless noted otherwise



Orvieto Classico, Zenato, Italy - \$ 39.00

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, Santa Rita Reserva, Chile - \$ 38.00

Intense varietal aroma with dominant characters of grapefruit, citrus blooms, apricots and a black currant background of cassis tones. (SC 0)

Viognier, Cono Sur Bicicleta, Chile - \$ 37.00

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 - \$ 42.00

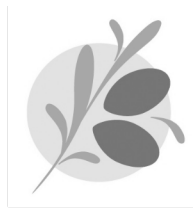
A delicate ruby Rosé with lifted notes of strawberry, water melon, and cranberry on the nose. The rich textural palate with a long finish and great balance displays notes of red berries and guava. (SC 1)

Brut Reserva, Segura Viudas, Spain - \$ 45.00

This fine cuvée is fairly crisp with an interesting floral note and mouth-pleasing sensation of creaminess.

Carta Nevada Brut (200ml), Freixenet, Spain - \$ 12.00

Rich, mature palate with the fruit dominating. Good and elegant finish.



Red Wines

Cabernet Merlot, Cedar Creek, Okanagan - \$ 45.00

Ruby color with a bouquet of red and black berries, cedar, with a hint of stewed plum and cacao. (SC 0)

Reserve Shiraz, Jackson Triggs, Okanagan - \$ 46.00

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 - \$ 49.00

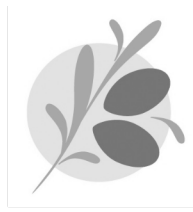
Expressive aromas of sage, mocha, ripe plum, and sweet vanilla bean. A soft, round, mouth-filling palate follows with smooth layers of dark cherry, eucalyptus, and clove ending with a lush finish. (SC 0)

Marechal Foch, Skimmerhorn, Creston - \$ 48.00

Blackberry, black cherry, and tobacco notes combine with soft tannins leading to a long finish. (SC 0)

Rebel Red, Vintage Ink, Okanagan - \$ 38.00

Vintage Ink shows off the Okanagan fruit character as black and red fruits, supply tannins and good length. An all-rounder that goes with all kinds of menu items. (SC 0)



Rioja Crianza, Antano, Rioja, Spain - \$ 40.00

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

Côtes du Rhône Réserve, Famille Perrin, France - \$ 48.00

"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 - \$ 52.00

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 - \$ 56.00

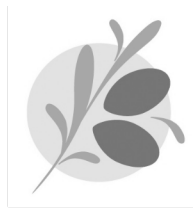
Exhibits considerable complexity, with fruity tastes such as plum and blackcurrant, enriched by a pungent spiciness. The result is a solidly-built wine with a seamless, long-lingering finish. (SC 0)

Costasera Amarone Classico, Masi, Italy - \$ 90.00

This opens beautifully to reveal violets, blueberries, licorice, citrus, oyster shell and orange rind. So velvety and polished, but with real depth and structure. Medium-to full-bodied with delightful fruit and a long finish.. (SC 0)

The Wolfrap, Boekenhoutskloof, South Africa, \$ 44.00

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)



7 Oaks Cabernet Sauvignon, J. Lohr, USA - \$ 52.00

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

Pinot Noir, Meiomi, USA - \$ 60.00

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate. The well-integrated oak provides structure and depth seldom seen in Pinot Noir. (SC 0)

Malbec, Alamos Mendoza, Argentina - \$ 44.00

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)

Syrah Carmenere Reserve, Falernia Reserva, Chile - \$ 50.00

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

The Black Shiraz, Berton Vineyard, Australia - \$ 38.00

The bouquet shows upfront aromas of cassis, juniper, smoke and citrus that continue to intense cassis, smoke and blood orange flavours and a long, structured finish. Pairs well with our red meat dishes. (SC 0)

— Prices do not include applicable taxes:

Food: GST 5%

Pop: GST 5% + PST 7%

Liquor: GST 5% + PST 10%