

White Wine

Light to Medium bodied Whites

Typically un-oaked, wines of this style lend themselves to starters & milder dishes

	Glass (5oz)	½ Litre	Bottle
Sauvignon Blanc , Painted Turtle, Canada	\$7.75	\$23	\$34
Sauvignon Blanc , Nobilo, New Zealand			\$38
Muscadet , Remy Pannier, France	\$8.5	\$25	\$36
Pinot Grigio , Alpha Zeta, Italy			\$37
Pinot Gris , Villa Maria, New Zealand			\$43
Riesling , Urban, Germany	\$8.5	\$25	\$37
Riesling , VQA, Cave Spring, Niagara, Canada			\$38
Ehrenfelser , Summerhill Pyramid, Okanagan, Canada			\$48

Medium to Full Bodied Whites

These whites are more opulent in texture and pair well with richer seafood & lighter meats like the veal tenderloin.

Chardonnay , Beringer, California, USA	\$7.75	\$23	\$34
Chardonnay , Cedar Creek, Okanagan, Canada			\$48
Chardonnay , Bonterra, California, USA (organic)			\$54
Chablis , Joseph Drouhin, Burgundy, France			\$66
Viognier , Yalumba, Australia			\$37
Semillon , Peter Lehmann, Australia			\$38
Belleruche Blanc , M Chapoutier, Côtes Du Rhône, France	\$9.50	\$31	\$45
Varietal Blend , Hatfield's Fuse, Blasted Church, Okanagan, Canada			\$54
Bianco , A-Mano, Italy			\$38
Gewürztraminer , Fetzer, California, USA			\$38
Pinot Blanc , Mission Hill, Private Reserve, Okanagan, Canada			\$40

Rosé

These wines have had little contact with the skins to leave them with a lovely pinkish colour.

White Zinfandel , Beringer, California, USA			\$34
Mouton Cadet Rosé , Baron Philippe de Rothschild, Bordeaux, France	\$8.5	\$25	\$36

Champagne & Sparkling Wine

Not just for celebrating, refreshing & light on the palate, Champagne & Sparkling wine match with most items on the menu.

	200ml	375ml	750ml
Cava , Cordon Negro, Freixenet, Spain	\$11	\$19	\$36
Chandon Brut , California, USA			\$64
Champagne , Delamotte, Brut, France			\$98
Champagne , Moët & Chandon, Brut, France			\$90
Champagne , Veuve Clicquot Ponsardin, Brut, France		\$51	\$96
Champagne , Dom Perignon, Brut, France			\$299

Red Wine

Light to Medium Bodied Reds

Wines of this nature often have earth tones that partner with game dishes like the Escargot or Duck

	Glass (5oz)	½ Litre	Bottle
Pinot Noir , VQA, Cave Spring, Niagara, Canada	\$11	\$36	\$49
Shiraz , Painted Turtle, Canada	\$7.75	\$23	\$34
Primitivo , A-Mano, Italy			\$38
Valpolicella , Alpha Zeta, Italy			\$36
Merlot , Bogle, California, USA			\$44
La Baronne Rouge , Domaine Lignères, Corbières, France			\$45
Chianti Classico , San Jacopo da Vicchiomaggio, Italy			\$47
Côtes Du Rhône Village , M. Chapoutier, France	\$9.50	\$31	\$46
Sangiovese , Villa Antinori, Italy			\$51
Zinfandel , Cline, USA (organic)			\$44
Cabernet Sauvignon , Beringer, California, USA	\$7.75	\$23	\$34

Medium to Full Bodied Red

Bring out the Red Meat!

Cabernet Sauvignon , Cousino Macul, Chile			\$38
Malbec , Las Acequias, Argentina	\$9	\$29	\$42
Carmenere , Calina, Chile			\$38
Cabernet Merlot , Cedar Creek, Okanagan, Canada			\$46
Heritage Block 1 , (Bordeaux blend), Stags Hollow, Okanagan, Canada			\$69
Grenache , Chateau Camplazens, Languedoc, France	\$9.50	\$31	\$45
Cabernet Sauvignon , The Art of Wine, Napa Valley, California, USA			\$56
Shiraz , Annie's Lane Copper Trail, Australia			\$50
Shiraz , Canonbah Bridge Drought Reserve, Australia (organic)			\$80
Châteauneuf du Pape , Château de la Gardine, France			\$80
Shiraz – Grenache – Mourvedre , Canonbah Bridge, Australia			\$54
Tempranillo , Protos, Ribera del Duero, Spain			\$54
Tempranillo Cabernet Sauvignon , Abadia de Acón Reserva, Ribera del Duero, Spain			\$69
Barbera D'Alba Paiagal , Marchesi di Barolo, Piemonte, Italy			\$76
Cahors , Domaine la Bérangerie, Cuvée Juline, France (organic)	\$11.50	\$37	\$52

Dessert Wine

Match with a dessert or enjoy on its own; always a treat.

Vidal Ice Wine , VQA, Vineland, Niagara, Canada (2oz Bottle)		\$16
Black Muscat , Quady, Elysium, California, USA (375ml Bottle)		\$34
	2oz Glass	200ml Bottle
Kerner Late Harvest , VQA, Tinhorn Creek, Okanagan, Canada	\$15	\$37
Shiraz Ice Wine , VQA, Wayne Gretzky, Niagara, Canada	\$15	\$99