

White Wine

House Wines

	<i>Glass</i>	<i>1/2 Litre</i>	<i>Litre</i>
Sauvignon Blanc/Semillon, Astica, Argentina	6.50	15.95	29.95
Sauvignon Blanc, Jackson Triggs, Canada	6.50	15.95	29.95
Chardonnay, Mission Hill, Canada	6.50	15.95	29.95

Premium Wines

	<i>Glass</i>
Pinot Grigio, Trentino Mezzacorona, Italy	9.00
Chardonnay, Nottage Hill, Australia	8.25

Fizzy Fun

Champagne & other sparkling wines are perfect for starting a meal in style, but can also liven up any occasion. The natural choice for celebrating birthdays, anniversaries, or the arrival of Friday night. From dry to sweet, good Bubbly can't be beat.

Cava, Cordon Negro, Freixenet, Spain	32.
Champagne, Veuve Cliquot, France	125.

Fresh, Fruity & Aromatic

Ranging from dry to off-dry, with forward fruit &/or floral notes, these whites make great aperitifs, & match well with salads, most white meats & simple seafood dishes. The slightly sweeter versions are perfect for spicy dishes, such as Thai, Cajun or even hot wings.

Pinot Grigio, Trentino Mezzacorona, Italy	37.
Sauvignon Blanc, Monkey Bay, New Zealand	36.
Torrontes, Norton, Argentina	27.

Full Figured

These voluptuous whites are hedonistic pleasures to drink on their own, but show best when served with chicken, pork, creamy dishes or rich seafood such as lobster, scallops or salmon.

Chardonnay, Hardy's Nottage Hill, Australia	30.
Chardonnay, Sterling, California	39.

Red Wine

House Wines

	<i>Glass</i>	<i>1/2 Litre</i>	<i>Litre</i>
Malbec Merlot, Astica, Argentina	6.50	15.95	29.95
Shiraz, Black Horn, Australia	6.50	15.95	29.95
Cabernet Sauvignon, Jackson Triggs, Canada	6.50	15.95	29.95
Merlot, Mission Hill, Canada	6.50	15.95	29.95

Premium Wines

	<i>Glass</i>
Carmenere, PKNT, Chile	7.50
Cabernet Sauvignon, Nottage Hill, Australia	8.25
Cabernet Sauvignon, Wolf Blass Yellow Label, Australia	10.00

Seductive Sippers

Bottle

These silky textured wines have attractive aromatics, making them great sipping wines, but they also pair perfectly with chicken, pork, & meatier fish including salmon & tuna.

Rosé, La Vieille Ferme, France	29.
Pinot Noir, Trapiche Oak Cask, Argentina	27.
Pinot Noir, Pelee Island Reserve, Canada	37.

Old World Classics

These Old World reds are classic food-friendly wines, versatile enough to handle everything from hearty soups to tomato-based pastas, chicken, beef & lamb.

Valpolicella, Masi, Verona, Italy	35.
Chianti, Santa Cristina, Antinori, Tuscany, Italy	34.
Red Cote du Rhone, Perrin Reserve, France	40.
Ripasso, Masi Campofiorin, Veneto, Italy	42.
Grenache/Tempranillo, Miguel Torres, Spain	38.
Negroamaro, Mezzomondo, Salento, Italy	27.

Spicy, Bold New Favorites

These popular reds are fruity, spicy & full-bodied, with rich chocolate & coffee flavours from oak. Enjoy these with grilled or roasted meats.

Cabernet Sauvignon, Errazuriz, Chili	42.
Cabernet Sauvignon Reserve, Santa Rita, Chile	37.
Cabernet Shiraz, Hardy's Nottage Hill, Australia	32.
Cabernet Sauvignon, Wolf Blass Yellow Label, Australia	40.
Carmenere, PKNT, Chile	27.
Merlot, Wolf Blass Yellow Label, Australia	40.
Malbec, Don David, Argentina	33.
Shiraz, Casillero de Diablo, Chile	29.
Shiraz, Sterling, California	40.
Shiraz, Diamond Label, Rosemount Estates, Australia	40.
Tannat Reserve, Las Moras, Argentina (ORGANIC)	28.
Zinfandel, Delicato Old Vines, California	32.