

<u>Red Wine</u>	Glass	½ liter	Bottle
Peller Estate Shiraz Okanagan, Canada	7.00	15.75	21.75
Pampas del sur Shiraz malbec blend Argentina	8.00	18.75	28.00
Santa Rita Cabernet Sauvignon Chile	10.00	21.50	29.50
Legado Muñoz Garnacha Spain	10.50	22.50	31.00
Castillo de Almansa Blend Spain			34.75
Tarapaca Malbec / Syrah Chile			35.75
Beringer, Stone Cellars Cabernet Sauvignon California, USA			36.50
JP Chenet Reserve Pinot Noir France			36.50
Apothic Dark Blend California, USA			37.50
Errazuriz Carmenere Chile			37.50
Norton Malbec, Reserva Argentina			42.50
Masi Campofiorin Ripasso Italy			43.00
<u>Rosé Wine</u>	Glass	½ liter	Bottle
Peller Estate Rose Okanagan Valley, Canada	7.00	15.75	21.75

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES
GRATUITIES AND GST NOT INCLUDED

<u>White Wine</u>	Glass	½ liter	Bottle
Peller Estate Sauvignon blanc Okanagan, Canada	7.00	15.75	21.75
Peller Estate Chardonnay Okanagan Valley, Canada	7.00	15.75	21.75
Cono Sur Viognier Chile	8.00	18.75	28.00
G&L Ogopogo's Lair Pinot Grigio Canada	13.00	28.00	37.75
Robertson Winery Sauvignon Blanc South Africa			32.75
Danzante Pinot Grigio Italy			36.75
Robert Mondavi, Private Selection Chardonnay California, USA			37.50
Chateau St. Michelle Riesling Washington State, USA			37.50
Spy Valley Sauvignon Blanc New Zealand			42.00
Louis Latour Bourgogne Chardonnay France			49.50
<u>Sparkling Wine</u>			
Freixenet , Carta Nevada brut (glass)			9.50
Lamaraca Prosecco (bottle)			36.50
<u>Dessert Wine</u>			
Taylor Port Late bottled Vintage Port			8.00
<u>Specialty Drinks</u>			
Aurora Ceasar with our house crafted habanero hot sauce			8.50

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES
GRATUITIES AND GST NOT INCLUDED

Midnight Sunsets				7.50
Limonata, Stolichnaya vodka and sweet berries				
Northern comfort				7.50
southern comfort, cranberry juice and ginger ale				
Dark n' Stormy				12.50
Crabby's Ginger beer and dark rum				
Mimosa				12.50
Freixenet and a carafe of orange juice				
<u>Beer (bottles)</u>				
Local				
Yukon Gold, Ice Fog, Bonanza Brown				6.00
Winterlong seasonal (650ml)				12.50
Domestic				
Kokanee Lager, Canadian, coors Light, Budweiser, Pilsner				4.95
Sleeman Honey Brown				6.25
Alexander Keith's IPA				5.75
Fat tug IPA (650ml)				12.50
Imports				
Heineken, Corona, Newcastle Brown Ale				6.25
Schneider Weisse (500ml)				8.50
<u>Cider & Coolers</u>				
Strongbow, 33cl				6.00
Somersby apple cider (500ml)				7.25
Sir Perry Pear Cider (500ml)				7.25
Hey y'all hard tea (340ml)				5.25
Crabbie's Ginger Beer (500ml)				9.50
<u>Scotch</u>				
Johnnie Walker	5.00	Laphroig	9.00	
Glenmorangie	8.00	Dalwhinnie	11.00	
Aberlour 12yr	8.50	Lagavulin 16yr	12.00	

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES
GRATUITIES AND GST NOT INCLUDED

White Wine

Peller Estate, Sauv Blanc Canada

Light and fruity pink grapefruit, kiwi and melon. Great with seafood or anything garlicky

Peller Estate, Chard Canada

Smooth with tropical fruit flavors and a hint of toasty oak. Great with Fish and pasta

Cono Sur Viognier Chile

Aromas of peach, Taste of citrus and toasted oats
Pair spicy dishes or seafoods and meats

Robertson Winery Sauv Blanc S. Africa

full bodied green apple fresh crisp hint of smokeyness. pair with seafood, chicken, pork anything from the smoker

G&L Oropogo's Lair Pinot Grigio Canada

apple and stone fruits, fresh crisp easy drinking. Pair with seafood, chicken, pork

Danzante, Pinot Grigio Italy

Dry lemon and fruity. pair with gilled veggies, seafood and pork

Robert Mondavi Chardonnay California

nectarine, peach and brown sugar
suggest pastas and chicken

Chateau Ste Michelle, Riesling Washington

crisp and fruity – easy to drink with any meal, great for spicy food (our hot sauce!)

Spy Valley, Sauvignon Blanc New Zealand

zingy fruit driven hint of passion fruit
pairs well with salmon or salad

Louis Latour, Chardonnay France

rich and creamy w floral notes pair with ribs and meats

Rose Wine

Peller Estate Rose Canada

med body light sweet not overly - strawberry, pomegranate
pair with the fish, pork veggie options

Red Wine

Peller Est. Res. Shiraz Canada

black cherry flavors with a hint of spice.
Pair with any grilled and smoked meat

Pampas shiraz/malbec Argentina

full body smooth raspberry, coffee earthiness pair well with any dish

Santa Rita Cab Sauv Chile

Full bodied, elegant, woody with dark fruit hints. Pair with bbq and beef dishes

Legado Munoz Garnacha Spain

Medium/ light body smokey plum and berry hints.
Pair with grilled meats

Castillo de Almansa Spain

Full bodied woody, balsamic Pair with grilled meat dishes and salads

Tarapaca, Malbec / Syrah Chile

Medium/ full body Blackberry cinnamon and chocolate characters
pair with meat dishes and pastas

J.P. Chenet Reserve Pinot Noir France medium body with

raspberry cherry and hints of spice. Pair with salmon and lighter dishes

Beringer Stone Cellar Cab Sauv California

Medium and smooth, vanilla, dark ripe fruit, cinnamon and nutmeg Pair with burgers and meat dishes.

Errazuriz Carmenere Chile

red fruits spicy notes paprika and cherry fig blueberry pair with meats and fish

Apothic Dark California

deep ruby, aromas of stewed blueberry, black cherry, tobacco and dark chocolate pairs with meats and rich dishes

Masi. Campofiorin Ripasso Italy

Rich, very smooth cherry with hints of berry. Pair with pastas and meat dishes

Norton. Malbec. Argentina

Tastes ripe and rich with dark fruit and toasty oak. Best with grilled meat