

White Wines

	<u>Glass</u>	<u>½ Lt</u>	<u>Btl</u>
Villamura Pinot Grigio – Italy	6	17	29(Lt)
Santa Carolina Sauv. Blanc – Chile	6.5	18	23
Pelee Island Gewurztraminer – Canada	7	19	25
Penfolds Chardonnay – Australia	8	23	37

Light Refreshing Whites

Crisp whites that are great with salads, fish and white meat

	<u>Btl</u>
Santa Carolina Sauv. Blanc – Chile	\$23
Mezzacorona Pinot Grigio – Italy	\$30
Spinyback Sauvignon Blanc - New Zealand	\$40
Kim Crawford Sauvignon Blanc – New Zealand	\$46

Aromatic Whites

Floral, fruity wines that are lovely on their own, or with spicy cuisine

	<u>Btl</u>
Pelee Island Gewurztraminer – Canada	\$24
Dr. Zenzen Noblesse Riesling – Germany	\$28
Pierre Sparr Gewurztraminer Reserve - France	\$50

Full Bodied Whites

Rich, usually oak aged wines for creamy dishes, white meat and rich seafood

	<u>Btl</u>
Jindalee Chardonnay – Australia	\$27
Las Moras Reserve Chardonnay - Argentina	\$27
Terre da Vino Gavi – Italy	\$30
Pierre Sparr Pinot Blanc – France	\$32
Penfolds Chardonnay – Australia	\$37
Pierre Andre Borgogne Chardonnay - France	\$49

Champagne & Sparkling Wines

	<u>Btl</u>
Freixenet Cordon Negro	\$32
Pierre Sparr Cremant D'Alsace - France	\$49
Bollinger Special Cuvee Champagne – France	\$99

Port / Sherry

	<u>Glass (2oz)</u>
Taylor Fladgate Port 10 YO	\$5.50
Harveys Bristol Cream	\$4.75
Dry Sack Sherry	\$4.75

Spirits

	<u>oz</u>
House	\$5.25
Premium	\$6.00
Grey Goose Vodka	\$7.00

Red Wines

	<u>Glass</u>	<u>½ Liter</u>	<u>Btl</u>
Villamura Valpolicella – Italy	6	17	29(Lt)
Jindalee Shiraz – Australia	7	19	27
Pelee Island Pinot Noir Reserve – Canada	8	24	34
Santa Rita Cabernet Sauvignon	9	25	40

Light & fresh Reds

For lighter fare, meaty fish such as salmon, chicken, pork & simple tomato based dishes

	<u>Btl</u>
Sartori Valpolicella - Italy	\$27
Pelee Island Pinot Noir Reserve – Canada	\$34
Pierre Andre Bourgogne Pinot Noir - France	\$45
Kim Crawford Pinot Noir - New Zealand	\$51

Medium Bodied Classic Reds

Classic wines for classic dishes, such as grilled meat or tomato pasta

	<u>Btl</u>
Jindalee Merlot – Australia	\$28
Gabriel Liogier Cotes du Rhone – France	\$30
G7 Carmenera Reserva – Chile	\$30
Gabbiano Chianti Classico - Italy	\$45

Full Bodied Reds

Fruit forward wines perfect for a rich steak or lamb dish

	<u>Btl</u>
Jindalee Shiraz – Australia	\$27
Santa Rita Cabernet Sauvignon Reserve	\$40
Chateau Gadet Cuyppers -Bordeaux – France	\$42
Hahn Estates Cabernet Sauvignon – California/ USA	\$49
Terre da Vino Barbaresco – Italy	\$52
MASI Amarone – Italy	\$75

Scotch Whisky

	<u>oz</u>
Ballantines- Highlands	\$5.25
Glenfiddich - Highlands	\$7.00
Benromach 10 YO – Speyside	\$8.00

Cognac

	<u>oz</u>
Courvoisier VS	\$7.25
Remy Martin VS	\$9.00
Pierre Ferrand 1er Cru – 10 YO	\$9.00

Liqueurs

	<u>oz</u>
Baileys Irish Cream	\$6.00
Kalua, Tia Maria	\$6.00
Grand Marnier, Drambuie	\$6.75

All prices plus applicable taxes

All prices plus applicable taxes