Red Wines 6 oz glass pours	Glass	⅓ L	Bottle
Zsirai "Gavallér" Merlot/Cabernet Franc (Villány, Hungary)	\$13	\$3 <b>9</b>	\$ <b>52</b>
Ripe plum notes are accompanied by a touch of bell pepper and oak.  D'Arenberg The Stump Jump Shiraz (McLaren Vale, Australia)  Intense aromas of dark fruits are followed by plenty of ripe, juicy fruits	\$13	\$39	\$52
with a hint of anise and pepper.  Paul O'Brien Pinot Noir (Oregon)  Bright, with flavours of cherry and raspberry and a hint of vanilla and earth. Great with salmon and n	nushroom dishes		\$68
Joseph Drouhin Beaujolais Villages (Beaujolais, France) Light-bodied, with flavours of bright red fruits and notes of violets. Very fresh! Excellent with salmon	or mushrooms.		\$52
<b>Bogle Merlot (California)</b> Full-bodied and smooth, with rich flavours of black fruits, framed by hints of black pepper and tasty of	ık.		\$52
Columbia Crest Merlot (Columbia Valley Washington)  A consistently great Merlot with great complexity and structure, and a silky mouth feel.			\$64
Brunel de la Gardine Cotes du Rhone (Rhone Valley, France) A classic grenach, syrah &mouverde blend that delivers dark fruit & pepper character.			\$52
<b>Bortoluzzi Cabernet Sauvignon (Fruili, Italy)</b> Medium-bodied with ripe fruit flavours and a touch of herb and oak. Great with any meat dishes.			\$58
<b>Torres Gran Coronas Cabernet Sauvignon (Penedès, Spain)</b> A blend of Cabernet and Tempranillo, this full-bodied red in multi-layered with flavours of red and bla	ck fruits, licorice	and coffee.	\$53
Four Vines Old Vine Cuvèe Zinfandel (California)  A blend of Zindafel from different regions in California, resulting in a ripe, rich, layered red with great s	structure. Enjoy v	vith red meats	<b>\$53</b>
<b>Nugan Estate Durif (Riverina, Australia)</b> A rich, full-bodied red - Durif is synonymous with Petit Syrah - with beautiful structure and length.			\$64
► Domaine Giraud Lirac (Rhone Valley, France)  A blend of 60% of old vine Grenache, 20% Syrah, and 20% Mourvèdre. Smooth and rich with notes and violets.	of red fruits, licon	rice	\$62
<b>Quilt Cabernet Sauvignon (Napa Valley, California)</b> This deep, full red is a seamless blend of crème de cassis, hazelnut, cocoa, and blackberry preserves, v. This rich palate finishes long. Enjoy with heartier fare, including all red meats.	with a charred m	eat character.	<b>\$96</b>
<b>Joffré Grand Malbec (Luján de Cuyo, Argentina)</b> Ripe and full-bodied, with a meaty, fruity palate that lingers on the finish. Great balance. Pear it with	any meat dish.		\$56
Truchard Cabernet Sauvignon (Napa Valley, California) Rich aromas of ripe plum, black cherry and cassis, highlighted with cedar and vanilla notes.	,		\$75
Masi Amarone (Veneto, Italy) Intense aroma and flavours of black cherry, raisin and spice linger on the palate.			\$89
Chateau de la Gardine Chateauneuf-du-Pape (Rhone Valley, France) Complex and well-balanced, with flavours of ripe cherry and spices.			\$95

## Bin Ends (LIMITED AVAILABILITY)

	California Emmolo Merlot Oak Ridge Zinfadel Kenwood Zinfandel Grano A Grano (Paso Robles) Cabernet Sauvignon Caymus Zinfandel			\$110 \$65 \$55 \$58 \$91
	Italy Chianti Ruffino Ducale Zenato Amarone			\$65 \$95
*	France Chateau Pesquie Terrasses Rhone Valley Rose Chateau de Sales Pomerol Bordeaux La Fiole Chateauneuf-Du-Pape Chateau Lassegue Saint Emilion Grand Cru Philippe le Hardi Gevrey-Chambertin			\$52 \$85 \$95 \$160 \$128
	Canada Osoyoos Larose		<b>\$90</b> 750ml	\$180 1.5L
	Argentina Luca Malbec			\$80
	Australia Mollydooker Boxer Shiraz			<b>\$78</b>
	Non-Alcoholic Wines Loxton Cabernet Sauvignon Loxtan Semillon Chardonnay (White) Loxton (Sparkling)	\$10 glass \$10 glass \$10 glass		\$40 \$40 \$40

### B.C Okanagan Valley White VQA Selections 60z glass pours

<b>Quail's Gate Limited Release Chardonnay</b> Flavours of black fruits along with plum and cherry are framed by gentle spice and vanilla notes from oak aging. Enjoy with any meat dish.	<b>\$63</b> \$15 glass / 43 ½ liter
<b>Bench 1775 Sauvignon Blanc</b> Aromas of white peaches, lime zest and melon. The palate has flavours of white grapefruit passion fruit, guava and herbs.	<b>\$54</b> \$14 glass / \$41 ½ liter
<b>Sumac Ridge Reserve Gewurztraminer</b> This aromatic, off-dry white bursts with citrus and grapefruit flavours on the well-balanced palate. Excellent with full-flavoured and spicier dishes.	\$54
Lake Breeze Pinot Gris  A dry, full-flavoured Pinot Gris with crisp acidity and a good balance of fruit and creaminess. Best with lighter fare, such as but also great with seafood and cream-based dishes.	<b>\$54</b> salads,
B.C Okanagan Valley Red VQA Selections 6oz glass pours	
<b>Bench 1775 Pinot Noir</b> A richer style of Pinot Noir, with flavours of cherries and raspberries and a hint of oak. Pairs well with salmon, duck and white meats	<b>\$63</b> s. \$15 glass / \$43 ½ liter
Jackson Triggs Proprietor's Reserve Merlot This velvety red has fresh plum and black cherry flavours that linger on the palate. Enjoy with any meat dish.	<b>\$52</b> \$13 glass / \$39 ½ liter
<b>Evolve Cellars Momento</b> Flavours of black fruits along with plum and cherry are framed by gentle spice and vanilla notes from oak aging. Enjoy with any meat dish. Blend of Merlot, Cabernet Franc of Syrah.	<b>\$54</b> \$14 glass / \$41 ½ liter
<b>Quail's Gate Old Vines Foch</b> Highly concentrated and intense, this full-bodied Marechal Foch is an ideal match with wild game, liver and red meats.	\$65
Summerhill Cabernet Franc Intense fruit flavours of blackberry and raspberry, while fresh and firm on the palate. Enjoy with wild game and meat dishes.	\$60
McWatters Collection Meritage  A beautiful blend of Cabernet Sauvignon, Merlot and Cabernet Franc. With a robust bouquet of black cherry and blackberr alongside smoke, leather, oak and tobacco, this wine sets itself apart. Full-bodied and complex with firm structured tanning perfectly with wild game and other meat dishes.	
Bench 1775 Merlot Rich cherry and plum flavours, with hints of cocoa and cedar. Excellent with all meat dishes.	\$56

VQA Stands for Vintner's Quality Alliance, Canada's regulatory system for assuring quality and authenticity of origin.

# White & Rosé Wines 60z glass pours

Oyster Bay Sauvignon Blanc (Marlborough, New Zealand) Fresh, ripe and aromatic, with gooseberry and tropical fruit flavours.	<b>\$52</b> \$13 glass / \$39½ L
Beringer White Zinfandel (California, USA) Lightly sweet with delicate strawberry aromas and flavours.	<b>\$48</b> \$12 glass / \$38½ L
<b>Huber Moments Rosé (Traisental, Austria)</b> A dry, complex, textured rosé, made from a blend of blend of grapes, including Pinot Noir and Zweigelt.	\$55
Girlan Pinot Bianco (Alto Adige, Italy) Delicate aromas followed by a fruit-forward and refreshing palate. It pairs well with fish and white meat.	<b>\$54</b> \$14 glass / \$41½ L
<b>D'Arenberg Olive Grove Chardonnay (McLaren Vale/Adelaide Hills, South Australia)</b> Full & rich, with vibrant fruit flavours of peach, melon & pineapple with a back drop of subtle oak.	<b>\$53</b> \$13.5 glass / \$40½ L
Hiedler Grüner Veltliner "Löss" (Kamptal, Austria) Dry, with flavours of stone fruits, a rich texture, hints of herb and refreshing acidity. An extremely versatile food companion	<b>\$57</b> on!
<b>Deinhard Piesporter Michelsberg Riesling Kabinett (Mosel, Germany)</b> Semi-sweet, full of ripe fruit, and beautifully balanced with fresh acidity.	\$49
Philippe le Hardi Clos de la Chaise Dieu Côte-d'Or Blanc (Burgundy, France) One of the most historical domains of Burgundy, where the Duke of Burgundy lived in the 1300's.	\$72
<b>Zinck Pinot Gris (Alsace, France)</b> Full-bodied with rich fruit flavours. Great with all meats, rich fish dishes and cream-based sauces.	\$55
<b>Domaine La Veger Chablis (Burgundy, France)</b> Fresh citrus and floral notes with some typical mineral character and fresh acidity. Excellent with fish dishes.	\$82
Schug Chardonnay (Carneros, California) Full-bodied, with ripe tropical fruit flavours, notes of vanilla, and a crisp, lingering finish. Enjoy with chicken and creamy	<b>\$76</b> sauces.
Champagne & Sparkling 60z glass pours	
Canella Prosecco (Veneto, Italy)	\$58
Fresh, with aromas of peach, apple, pear and citrus fruit. An excellent aperitif!	\$14.75 glass
Pierre Sparr Brut Reserve Crémant d'Alsace (France) This dry sparkling Pinot Blanc has aromas of dried mango and nuts. The palate is racy and complex with a long finish.	<b>\$65</b> \$16.75 glass
Domaine Chandon Blanc de Noirs (California)	\$79
Fresh, ripe and aromatic, with gooseberry and tropical fruit flavours.  Piper-Heidsieck Brut (France)	\$105
Vibrant notes of citrus, pineapple, flavours, flowers, minerals and lemon grass.	
Lanson Black Label Brut (France) A rich, rounded wine with incredible complexity and lingering finish.	\$110
Delamotte Blanc de Blancs (France)	\$230
An elegant expression of Chardonnay all from Grand Cru vineyards.	

## Feature Wines 60z glass pours

## Roger Neveu Sancerre Blanc (Loire, France)

**\$65** 

This elegant Sauvignon Blanc has aromas of ripe citrus fruit and white flowers. \$16.75 glass / \$49½ liter Excellent with seafood.

#### Attems Pinot Grigio Ramato (Friuli, Italy)

\$54

Ramato refers to the copper colour from skin contact with the juice of Pinot Grigio. \$14 glass / \$41½ liter This rosé has aromas of white peach and flowers. It's complex, mineral palate and high acidity go well with seafood, salads and cream sauces.

#### Böen Tri-Appellation Pinot Noir (California, USA)

**\$68** 

Aromas of cherry cola, cranberry and herbs. The palate bursts with flavours of cherry, strawberry and blackberry, with hints of cocoa and caramel, finishing long and smooth.

#### Saget La Petite Perrière Pinot Noir (Vin de France)

\$52

A blend of vineyards from the Loire Valley and South of France, this wine has vibrant wild cherry \$13 glass / \$39½ liter flavours with a touch of earthiness and vanilla. Enjoy it with wild game, salmon and white meats.

#### Jacob's Creek Reserve Rosé (Barossa Valley, Australia)

**\$53** 

French style dry and crisp, elegant on the palate with lovely cranberry and cherry flavours and a \$13.5 glass / \$40½ liter soft texture finish. Pairs well with fresh fish and light meat dishes.

#### Clos De Los Siete Malbec Blend (Uco Valley, Argentina)

\$63

Fruity with an aromatic character. Flavours of blackberry, dark plum, chocolate, oak and sweet spice. A good match for all grilled meats and various pastas.

#### Barossa Valley Estate GSM (Barossa Valley, Australia)

**\$54** 

Rich, ripe fruit flavours and aromas with subtle spice on the palate and a silky texture. \$14 glass / \$41½ liter

#### Barossa Valley Estate Cabernet Sauvignon (Barossa Valley, Australia)

**\$54** 

Vibrant and complex fruit flavours and a hint of oak intermingle with the rich palate.  $$14 \text{ glass} / $41\frac{1}{2} \text{ liter}$ Best with red meats.