

VINO della CASA

BIANCO e ROSSO

Our house wine selection changes regularly, please ask your server.

6 oz \$8.25 // ¼ litre \$12.10 // ½ litre \$23.40 // litre \$43

VINO ROSSO - GLASS

CABERNET SAUVIGNON '15, *Robert Mondavi, California*

Deep garnet red with aromas of wild red berry & cassis. A well balanced wine with fresh fruit flavour and soft tannins.

6 oz \$9.25 // ¼ litre \$13.75 // ½ litre \$27 // 750ml \$38

CAMPOFIORIN (RIPASSO) '13, *Masi, Veneto, Italia*

Ruby red in colour, this wine has a complex nose of plums, prunes, leather, cinnamon spice and violets. Dry and medium- to full-bodied with generous fruit on the palate.

6 oz \$9.75 // ¼ litre \$14.25 // ½ litre \$28 // 750ml \$42

SHIRAZ '16, *Obikwa, South Africa*

Medium bodied with aromas of blackcurrant, cherry cola and herbal spices with ripe black berries, leather, campfire smoke and green pepper on the palate.

6 oz \$9.25 // ¼ litre \$13.75 // ½ litre \$27 // 750ml \$38

MERLOT '15, *Stone Cellars, Beringer California*

Medium red violet colour with aromas of sweet vanilla, black cherry and plum jam. It is a dry, medium-bodied merlot with a soft velvety structure, a sweet fruit centre and a light spicy finish.

6 oz \$9.25 // ¼ litre \$13.75 // ½ litre \$27 // 750ml \$38

CHIANTI VERNAIOLO DOCG '15, *Rocca Delle Macie, Toscana, Italia*

Deep ruby red with floral, cherry and sweet spice aromas. Dry, medium bodied and well balanced with tart cherry and spice flavours and a dry finish.

6 oz \$9.25 // ¼ litre \$13.75 // ½ litre \$27 // 750ml \$38

MALBEC '15, *Argento, Mendoza, Argentina*

Bright ruby red colour with fresh raspberry, cherry, sweet plum compote and milk chocolate aromas with hints of violets and herbs. Dry, medium-bodied with balanced acidity and silky tannins supporting flavours of ripe black fruits.

6 oz \$8.50 // ¼ litre \$12.50 // ½ litre \$24 // 750ml \$35

VINO BIANCO - GLASS

CHARDONNAY '15, *Woodbridge by Robert Mondavi, California*

A bright, pale lemon hued chardonnay with aromas of ripe apple and pear with hints of oak and vanilla on the palate.

6 oz \$10.25 // ¼ litre \$15 // ½ litre \$29 // 750ml \$38

PINOT GRIGIO '15, *Casa Vinicola, Veneto, Italia*

A pale straw colour with floral, citrus and green apple aromas, this wine is dry and light bodied with a crisp citrus finish.

6 oz \$8.50 // ¼ litre \$12.50 // ½ litre \$24 // 750ml \$35

SAUVIGNON BLANC '16, *White Cliff, New Zealand*

Clear bright yellow, light floral notes with gooseberry, grass and citrus aromas, extra dry, medium body, mouth filling and fruit flavour with a crisp finish.

6 oz \$9.50 // ¼ litre \$14 // ½ litre \$27.50 // 750ml \$41

RIESLING (semi-dry) VQA '15, *Vineland Estates, Niagara, Ontario*

Medium straw colour with delicate floral, citrus and apple peach aromas and peach and citrusy flavours. Light-bodied, medium dry with crisp acidity.

6 oz \$9.25 // ¼ litre \$13.75 // ½ litre \$27 // 750ml \$38

VINO ROSE - GLASS

ROSE VQA, '16, *Henry of Pelham, Niagara*

Light strawberry in colour with aromas of red berries and cherry skins on the nose with the berry and cherry flavours following through on the dry, fresh finish.

6 oz \$8.50 // ¼ litre \$12.50 // ½ litre \$24 // 750ml \$35

VINO ROSSO

BRUNELLO di MONTALCINO '11, *Carione, Toscano, Italia* \$89

Deep garnet colour with aromas of dried fruit, blackberry, pepper, leather and cigar tobacco. Extra-dry and full-bodied with bright acidity, flavours of stone fruit, leather and earth. Firm tannins and a long finish long.

COSTASERA AMARONE '11, *Masi, Veneto, Italia* \$110

Deep ruby in colour with rich plum and cherry aromas and flavours with hints of chocolate and spice, this full-bodied amarone has a firm, long finish.

CHIANTI CLASSICO, '14, *Antinori Pèppoli, Toscano, Italia* \$62

Medium bodied, ripe and fruity with black currant, damson and gentle hints of coconut and chocolate. Pair with pizza, cured meats or our Rigatoni Bolognese.

VALPOLICELLA RIPASSO DOC "IL SESTANTE" '14, *Tommasi, Veneto, Italia* \$48"

A rich, elegant and delicious ripasso that is robust with lots of fruit, earth and spice tones.

CABERNET SAUVIGNON '14, *Beringer Estates, Knights Valley, California* \$105

Exhibiting aromas of spices, lavender and cocoa with blackberry, tobacco and pink pepper flavours on the palate, approachable tannins and a rich finish.

ZINFANDEL '14, *Ravenswood, Sonoma Valley, California* \$54

Raspberries, blueberries and black cherries spring forth to create a full throttle, full flavoured wine balanced with supple tannins and a long finish.

CABERNET SAUVIGNON '13, *Liberty School, California* \$58

This popular cab exhibits aromas of black cherry, plum and violets and subtle flavours of strawberry and allspice. An approachable fruit driven wine with firm yet supple tannins, ideal for a variety of food pairings.

SHIRAZ '15 *Red Knot, Australia* \$54

Deep ruby/garnet in colour, black cherry, vanilla and spicy oak aromas, dry, full bodied with berry and spice flavours and balanced acidity with soft lingering tannins in a medium long finish.

PINOT NOIR '15, *Kim Crawford, Marlborough, New Zealand* \$47

This refreshing cool climate pinot noir from New Zealand offers classic flavours of black cherry, raspberry and earthy notes.

MALBEC '15, *Kaiken, Mendoza, Argentina* \$48

Aging in oak barrels gives this malbec intense, dark fruit flavours, aromas of spice and vanilla and soft tannins.

BACO NOIR VQA '15, *Henry of Pelham, Short Hills Bench, Ontario* \$38

Ruby red with ripe blackberry and plum aromas with coffee, cedar and smokey notes, this is a well balanced, full-bodied baco noir with a long smokey finish.

BARBARESCO '13 *Enrico Serafino, Piemonte, Italia* \$62

Brick red colour, pronounced cherry and floral aromas, extra dry with high acidity, medium body and firm tannins. Flavours are a replay of the nose, with sour cherry, leather and earthy notes and a long finish.

VINO BIANCO

PINOT GRIGIO '15, *Santa Margherita, Alto Adige, Trentino, Italia* \$49

With its refreshing green apple, peach and citrus notes and intense floral aromas, this wine is a favourite with antipasti, chicken and seafood.

TOASTED HEAD CHARDONNAY '14, *Dunnigan Hills, California* \$49

Barrel fermented with a golden colour and distinctive oak flavors and fruit. Rich and crisp with great acidity, pairing well with poultry, fish and creamy pastas.

SAUVIGNON BLANC '16, *Kim Crawford, Marlborough, New Zealand* \$45

Mid-weight, fresh and juicy. Very well balanced with a clean, dry finish. David Lawrason gives it 90 points.

CHARDONNAY '15 *J. Lohr, Riverstone California* \$59

Light golden with aromas of pear, melon, meyer lemon and notes of roasted hazelnuts with a lingering toasty oak finish.

SANCERRE '15, *Henri Bourgeois Les Baronnes, France* \$72

The clay and limestone ridges of Chavignol evoke classic gooseberry, grapefruit and fresh herb tones and aromas of crisp green apple.

PLEASE NOTE: vintages may change due to product availability

BEER

DOMESTIC \$5.50

coor's light // molson canadian

DRAUGHT

steam whistle 12 oz. \$5.25 // 20 oz. \$7.75 // 60 oz. \$21.00

PREMIUM \$5.95

sleeman ale // steam whistle pilsner // brick waterloo dark
creemore // alexander keith's // rickard's red

IMPORTED \$6.75

peroni (Italia) // corona (Mexico) // stella artois (Belgium)
heineken (Holland)

guinness (Ireland) 440ml \$7.50

COOLERS \$6.95

mike's hard cranberry lemonade // smirnoff ice

CIDERS \$8.95

somersby apple cider 500ml (sweet & fruity)
brickworks ciderhouse 473ml (dry & aromatic)

HARD

BAR SHOTS 1 oz \$6.25

skyy vodka // j. wray white rum // beefeater gin // gibson's rye

PREMIUM BAR SHOTS 1 oz \$7.50

belvedere // grey goose // bombay

CALVADOS 1 oz \$7.25

calvados boulard pays d'auge

COGNAC 1 oz

cortel vsop \$7.00 // courvoisier vsop \$9.10 // remy martin vsop \$9.10

PORT 2 oz

taylor fladgate 10 yr \$9.00 // graham's tawny 10 yr \$9.00

BLENDED SCOTCH

grants \$6.25 // j.w. red \$6.25 // chivas regal \$8.95 // j.w. black \$8.95

SINGLE MALT SCOTCH

glenfiddich \$7.95 // glenlivet 12 yr. \$8.95 // dalwhinnie 15 yr. \$13.95
macallan \$14.95 // lagavulin 16 yr. \$15.95 // pulteney 12 yr \$15.95 oban
14yr \$11.00 // talisker 10 yr \$9.00 // aberlour 10 yr \$9.00

SOFT

COFFEE, TEA & MILK

coffee // tea // specialty tea // iced tea \$2.80

espresso \$2.55

milk \$2.75

cappuccino // caffè latte \$4.25

double espresso \$3.25

SOFT DRINKS

coke // diet coke // sprite // gingerale // club soda \$2.50

san pellegrino's limonata OR aranciata \$3.50

brio \$2.60

JUICES

cranberry // apple // grapefruit // tomato // clamato // pineapple \$2.60

orange juice // lemonade \$3.30

BOTTLED WATER

still water acqua panna 500 ml \$3.50 // 1000ml \$7.00

san pellegrino 250ml \$2.75 // 750 ml \$7.00



MARTINIS \$12.25

(3 oz.) with skyy vodka // grey goose add \$3.00

PERA // vodka, brandy, pear liqueur, pear nectar

FRENCH // vodka, chambord, pineapple juice, fresh lime juice

POMTINI // vodka, pomegranate juice, lime juice, red passionfruit liqueur

HENDRICKS // cucumber infused gin, noilly prat

SOUR APPLE // vodka, sour apple liqueur, lime juice

COCKTAILS \$8.75

(1.25 oz.) skyy vodka // grey goose or belvedere vodka add \$3

AMARETTO SOUR // amaretto disaronno, lime juice, twist of lime

VENETIAN SUNSET // prosecco, orange juice, Aperol

GOLD MARGARITA // tequila gold, triple sec, lime juice over ice

ITALIAN BREEZE // white rum, amaretto, cranberry juice, pineapple juice

LIMONCINO // skyy vodka, limoncello, o. j., soda, cranberry juice

BLUE LIMONATA // skyy vodka, soda, lemonade, splash of blue curaçao

BELLINI COCKTAIL 9.00 // sparkling wine, peach nectar

CHAMPAGNE/SPARKLING

PROSECCO VINO dei POETI, *Distilleria Botega, Veneto, Italia*

5oz \$9 // 750ml \$40

MOET & CHANDON BRUT, *White Star, Champagne, France* \$120.00

VEUVE CLICQUOT PONSARDIN BRUT, *White Star, Champagne, France* \$120.00