

White Wines



By the Bottle

Seyval Blanc • Gaspereau Vineyards • Nova Scotia	32.00
<i>Citrus Peach Pear Medium</i> Suggested pairings: Seafood Chicken	
L'Acadie Blanc Atlantic Tide • Luckett Vineyards • Nova Scotia	42.00
<i>Floral Apricot Herb Medium Dry</i> Suggested pairings: Lobster Scallops Chicken	
Nova 7 • Benjamin Bridge • Nova Scotia	49.00
<i>Sparkling Citrus Floral Tropical Medium</i> Suggested pairings: Scallops Mussels	
L'Acadie Blanc • Domaine De Grand Pré • Nova Scotia	37.00
<i>Lightly buttery grapefruit acidity Full</i> Suggested Pairings: White meat Seafood	
Tidal Bay • Jost • Nova Scotia	37.00
<i>Apple Citrus Floral Medium Dry</i> Suggested Pairings: White meat Seafood	
Chardonnay • Lindemans Bin 65 • Australia	34.00
<i>Citrus Tropical Vanilla Dry</i> Suggested pairings: Chicken Seafood	
Pinot Grigio • Mezza Corona • Italy	37.00
<i>Medium bodied honeyed flavours</i> Suggested pairings: Seafood Fish	
Reisling Organic • Peter Mertes Landlust • Germany	39.00
<i>Floral Melon Honey Medium</i> Suggested pairings: Salads Seafood Pasta	

Sparkling

Sparkling Water • Perrier	3.00
Sparkling Cider • Molson Canadian	7.75
Zonin Prosecco • Medium Dry • Italy	750mL 36.00
Yellowtail Bubbles • Medium Dry • Australia	750mL 34.00

By The Glass

	5 oz.	8 oz.	Litre
<i>Our Featured Wine • Ask your server</i>	7.00	9.00	
Chablis • Jost • Nova Scotia • Medium	7.50	9.75	34.00
Sauvignon Blanc • Jackson-Triggs, ON • Medium	9.25	10.75	43.00
Chardonnay • Nottage Hill • Australia • Dry	8.25	10.25	43.00
White Zinfandel • USA • Rosé • Sweet to Dry	8.25	10.25	44.00
L'Acadie Pinot Grigio • Jost, NS • Medium	8.25	10.25	38.00
Tidal Bay • Jost ,NS • Medium Dry	10.25	12.75	

Red Wines



By the Bottle

Lucie Kuhlman • Gaspereau Vineyards • Nova Scotia	36.00
<i>Cherry Raspberry Smoky Dry</i> Suggested pairings: BBQ Beef	
Maréchal Foch • Domaine De Grand Pré • Nova Scotia	37.00
<i>Cherry Raspberry Strawberry Dry</i> Suggested pairings: Beef	
Phone Box Red • Lockett Vineyards • Nova Scotia	46.00
<i>Herb Ripe Berry Spice Dry</i> Suggested pairings: Lamb Beef	
Cabernet Sauvignon • Yellow Label Wolf Blass • Australia	46.00
<i>Eucalyptus Jammy Vanilla Dry</i> Suggested pairings: Lamb Pasta Beef	
Merlot • Carmen Reserva • Chile	32.00
<i>Plum Red Fruit Spice Dry</i> Suggested pairings: Chicken Pork Vegetarian	
Pinot Noir • Lindemans Bin 99 • Australia	32.00
<i>Cherry Earthy Ripe Berry Dry</i> Suggested pairings: Chicken Pork Fish	
Shiraz • Black Opal • Beringer-Blass • Australia	37.00
<i>Blackberry Pepper Spice Dry</i> Suggested pairings: Beef	
Chateauneuf-du-Pape • La Fiole, Père Anselme • France	79.00
<i>Musty Spice Earthy Dry</i> Suggested pairings: Beef All meals	
Las Hermanas Organic • Bodegas Luzon • Spain	34.00
<i>Red Berries Spice Rich Dry</i> Suggested pairings: Lamb Beef	

By The Glass	5 oz.	8 oz.	Litre
<i>Our Featured Wine • Ask your server</i>	7.00	9.00	
Cabernet Foch • Jost, NS • Medium Dry	7.50	9.75	34.00
Cabernet Sauvignon • Jackson-Triggs, ON • Dry	9.25	10.75	44.00
Shiraz • Nottage Hill, Australia • Dry	9.25	10.75	44.00
Merlot • Carmen Reserva, Chile • Dry	8.50	10.25	
Millot Marechal Foch • Jost, NS • Dry	8.25	10.25	38.00