

# White Wines



## By the Bottle

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

## Sparkling

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

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

# Red Wines



## By the Bottle

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

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