

White Wines



By the Bottle

Phone Box White • Lucketts Vineyards • NS	42
<i>Floral Apricot Herb Medium Dry</i>	Seafood Chicken
Nova 7 • Benjamin Bridge • NS	47
<i>Sparkling Citrus Floral Tropical Medium</i>	Scallops Mussels
L'Acadie Blanc • Domaine De Grand Pré • NS	37
<i>Lightly buttery grapefruit acidity Dry</i>	Pairings: Chicken Seafood
Tidal Bay • Jost • NS	37
<i>Apple Citrus Floral Medium Dry</i>	Pairings: Chicken Seafood
Chardonnay • Fat Bastard • France	34
<i>Citrus Tropical Vanilla X Dry</i>	Pairings: Chicken Seafood
Chablis • Louis Jadot • France	79
<i>Apple Citrus Floral X Dry</i>	Pairings: Seafood Pork Chicken
Pinot Grigio • Mezza Corona • Italy	37
<i>Medium bodied honeyed flavours Dry</i>	Pairings: Seafood Fish
Reisling L'Acadie Blanc • Jost • NS	32
<i>Green apple Pear Acidity Medium</i>	Seafood Pork Chicken
Rosetta • Lucketts Vineyards • NS	44
<i>Citrus Cranberry Strawberry Medium</i>	Salads Cheeses

Local Cider & Sparkling

Sparkling Water • Perrier	3
Noggins Hard Cider • Apple Pear	750mL BTL 22 G 8
Zonin Prosecco • Medium Dry • Italy	750mL 36
Yellowtail Bubbles • Med Dry • Australia	750mL 34

By The Glass

	5 oz	8 oz	Litre
Chablis • Our House Wine	7.50	9.75	34
<i>Jost • NS • Medium</i>			
L'Acadie Pinot Grigio •	8.75	10.25	42
<i>Jost • NS • Medium</i>			
Chardonnay •	9.25	10.75	
<i>• Nottage Hill • Australia • Dry</i>			
<i>• Fat Bastard • France • Extra Dry</i>			
Riesling • Hardys Stamps •	9.25	10.75	
<i>Australia • Medium</i>			
Riesling L'Acadie Blanc •	9.25	10.75	
<i>Jost • Medium Dry</i>			
Sauvignon Blanc •			
<i>• Oyster Bay • Dry</i>	10.25	12.75	
<i>• Jackson Triggs • Med</i>	9.25	10.75	
Tidal Bay • Jost • NS • Med Dry	10.25	12.75	
Rosé			
<i>• Rosetta • Lucketts • NS • Med</i>	9.25	10.75	
<i>• Zinfandel • USA • Sweet</i>	9.25	10.75	



Red Wines



By the Bottle

Baco Noir • Blomidon Estates • NS <i>Blackcherry / Blueberry / Smoky / Dry</i>	42 Pairings: Pork Lamb
Lucie Kuhlman • Gaspereau Vineyards • Nova Scotia <i>Cherry / Raspberry / Smoky / Dry</i>	36 Pairings: Beef
Phone Box Red • Lockett Vineyards • NS <i>Herb / Ripe Berry / Spice / Dry</i>	46 Pairings: Lamb Beef
Cabernet Sauvignon • Yellow Label Wolf Blass • Australia <i>Eucalyptus / Jammy / Vanilla / Medium</i>	46 Pairings: All meals
Merlot • Carmen Reserva • Chile <i>Plum / Red Fruit / Spice / Dry</i>	32 Pairings: All meals
Pinot Noir • Fat Bastard • France <i>Berry Fruit / Cherry / Earthy / Dry</i>	34 Pairings: Chicken Pork
Quintessence • Planters Ridge • NS <i>Cherry / Coffee / Redcurrant / Dry</i>	37 Pairings: Pasta & Beef
Chateauneuf-du-Pape • La Fiole, Père Anselme • France <i>Musty Spice Earthy Dry</i>	79 Pairings: Beef All meals

By The Glass 5 oz 8 oz Litre

<i>Our House Wine</i>			
Cabernet Foch Jost, NS • <i>Medium Dry</i>	7.50	9.75	34
Cabernet Sauvignon Jackson-Triggs • ON • <i>Medium</i>	9.25	10.75	44
Malbec Trapiche • Argentina • <i>Dry</i>	9.25	10.75	
Merlot Carmen Reserva • Chile • <i>Dry</i>	9.25	10.75	
Baco Noir Blomidon Estates • NS • <i>Dry</i>	10.25	12.75	
Pinot Noir Fat Bastard • France • <i>Dry</i>	9.25	10.75	
Shiraz Nottage Hill • Australia • <i>Dry</i>	9.25	10.75	



Flights 3 of 3oz

- 3 Wines available **By the Glass** • **15**
3 ounces of each
- 3 Draught on tap • *3 ounces of each* **5**

