



White Wines

By the Bottle

Phone Box White • Lockett Vineyards • NS 42.00
Floral | Apricot | Herb | Medium Dry Pairings: Seafood | Chicken

Nova 7 • Benjamin Bridge • NS 47.00
Sparkling | Citrus | Floral | Tropical | Medium Scallops | Mussels

L'Acadie Blanc • Domaine De Grand Pré • NS 37.00
Lightly buttery | grapefruit acidity | Dry Pairings: Chicken | Seafood

Tidal Bay • Jost • NS 37.00
Apple | Citrus | Floral | Medium Dry Pairings: Chicken | Seafood

Chardonnay • Fat Bastard • France 34.00
Citrus | Tropical | Vanilla | XDry Pairings: Chicken | Seafood

Chablis • Louis Jadot • France 79.00
Apple | Citrus | Floral | X Dry Pairings: Seafood | Pork | Chicken

Pinot Grigio • Mezza Corona • Italy 37.00
Medium bodied | honeyed flavours | Dry Pairings: Seafood | Fish

Reisling L'Acadie Blanc • Jost • NS 32.00
Green apple | Pear | Acidity | Med Pairings: Seafood | Pork | Chicken

Sparkling & Local Cider

Sparkling Water • Perrier 3.00

Noggins Hard Cider • Apple or Pear 750mL 22.00

Zonin Prosecco • Medium Dry • Italy 750mL 36.00

Yellowtail Bubbles • Med Dry • Australia 750mL 34.00

By The Glass

Chablis • Our House Wine 7.50 9.75 34.00
Jost • NS • Medium

Chardonnay • 9.25 10.75 44.00
Nottage Hill • Australia • Dry
or Fat Bastard • France • XDry

L'Acadie Pinot Grigio • 8.75 10.25 42.00
Jost • NS • Medium

Riesling • Hardys Stamps • 9.25 10.75 44.00
Australia • Medium

Riesling L'Acadie Blanc • 9.25 10.75 44.00
Jost • Medium Dry

Sauvignon Blanc •
• Oyster Bay • Dry 10.25 12.75 48.00
• Jackson Triggs • Med 9.25 10.75 44.00

Tidal Bay • 10.25 12.75 48.00
Jost • NS • Medium Dry

Rosé
Rosetta • Lockett • NS • Med 9.25 10.75 44.00
Zinfandel • USA • Sweet 9.25 10.75 44.00



Red Wines



By the Bottle

Lucie Kuhlman •	36.00
Gaspereau Vineyards • Nova Scotia	
<i>Cherry Raspberry Smoky Dry</i> Pairings: Beef	
Maréchal Foch • Domaine De Grand Pré • NS	37.00
<i>Cherry Raspberry Strawberry Dry</i> Pairings: Beef	
Phone Box Red • Lockett Vineyards • NS	46.00
<i>Herb Ripe Berry Spice Dry</i> Pairings: Lamb Beef	
Cabernet Sauvignon •	46.00
Yellow Label Wolf Blass • Australia	
<i>Eucalyptus Jammy Vanilla Medium</i> Pairings: All meals	
Merlot • Carmen Reserva • Chile	32.00
<i>Plum Red Fruit Spice Dry</i> Pairings: All meals	
Pinot Noir • Fat Bastard • France	34.00
<i>Berry Fruit Cherry Earthy Dry</i> Pairings: Chicken Pork	
Quintessence • Planters Ridge • NS	37.00
<i>Cherry Coffee Redcurrant Dry</i> Pairings: Pasta & Beef	
Chateauneuf-du-Pape •	79.00
La Fiole, Père Anselme • France	
<i>Musty Spice Earthy Dry</i> Pairings: Beef All meals	

By The Glass 5 oz 8 oz Litre

Our House Wine

Cabernet Foch	7.50	9.75	34.00
<i>Jost, NS • Medium Dry</i>			
Cabernet Sauvignon	9.25	10.75	44.00
<i>Jackson-Triggs • ON • Medium</i>			
Malbec	9.25	10.75	44.00
<i>Trapiche • Argentina • Dry</i>			
Merlot	9.25	10.75	44.00
<i>Carmen Reserva • Chile • Dry</i>			
Millot Marechal Foch	8.75	10.25	40.00
<i>Jost • NS • Medium Dry</i>			
Pinot Noir	9.25	10.75	44.00
<i>Fat Bastard • France • Dry</i>			
Shiraz	9.25	10.75	44.00
<i>Nottage Hill • Australia • Dry</i>			

