







HOUSE WINES

6Oz. 9Oz. 1/2 Litre Bottle

 Trebbiano, Tollo Cantina This high acid wine pairs well with pasta dishes, a refreshing, medium-bodied white wine. * Litre bottle	\$9	\$13	\$25	\$38
 Ruffino, Orvieto Classico Try pairing this light white wine with chilled seafood at the beginning of the meal. * 750ml bottle	\$11	\$15		\$42
 Montepulciano, Tollo Cantina Light bodied with a smooth & lively flavour. * Litre bottle	\$9	\$13	\$25	\$38
 Puglia, Trevini Primo This blend of Merlot & Primitivo has intense blackberry & vanilla flavours. * 750ml bottle	\$10	\$14		\$40

WHITE WINES

6Oz. 9Oz. Bottle

 Oyster Bay Sauvignon Blanc light dry & herbaceous. Pairing suggestion Pernod prawns.	\$13	\$16	\$45	
 Cedar Creek Chardonnay Light & flavorful subtle oak flavouring. Pairing suggestion curry mussels.	\$13	\$16	\$47	
 Danzante Pinot Grigio Citrus & green apple with floral accents.	\$14	\$17	\$47	
 Grey Monk Gewurztraminer Off-dry white with accents of lychee & rose water. Pairing suggestion jambalaya penne.	\$14	\$17	\$47	
 Grey Monk Auxerrious light aromatic & fruity. Pairing suggestion chicken penne alfredo.	\$14	\$17	\$47	
 Prosecco Off-dry with apple, pear & lemon flavour.				\$17




RED WINES

6Oz. 9Oz. Bottle

 Gabbiano Chianti Medium-bodied, velvety aromas of cherry-vanilla & dried herbs.	\$12	\$15	\$40	
 Doña Paula Malbec Full-bodied black cherry blackberry with toasty notes & earthy flavours.	\$14	\$17	\$47	
 Meyers Pinot Noir Strawberry cherry flavours with some nutty & earthy notes Pairing suggestion salmon al fresco.	\$14	\$17	\$47	
 Mount Boucherie Merlot Smooth local wine blackberry & dark cherry flavour with violet & cedar aromas undertones of vanilla.	\$15	\$17	\$47	
 J. Lohr Seven Oaks Cabernet Sauvignon Well rounded cabinet with a hint of blackberry black cherry & nutty flavours. Pairing suggestion blackened prime rib.	\$16	\$19	\$60	

BOTTLE ONLY

Bottle

 Tuscan Villa Antinori Ripe red fruits with notes of spice & vanilla with a savoury finish. Pairing suggestion lasagna.	\$70
 Peppoli Smooth, supple medium to full-bodied. Intense fruit flavours of cherry & black currant shuffle notes of violet & toasted oak. Pairing suggestion bolognese sauce.	\$80
 Masi Brolo Campofiorin Oro Elegant ripe fruit flavours with hints of rosemary & oregano. Pairing suggestion sausage penne.	\$80

DOMESTIC / SPECIALTY BEER

All beers are 341ml bottles

Budweiser, Kokanee, Coors Light, Miller Genuine Draft, & Sleemans Honey Brown	\$7
Corona, Heineken, Guinness, Shipwreck IPA, Stella & Peroni, New Grist - Gluten Free	\$8

CIDER / COOLERS

All beers are 341ml bottles

Okanagan Crisp Apple, Peach & Pear	\$7
Strongbow	\$8
Smirnoff Ice	\$8

COCKTAILS

All cocktails are one ounce unless specified.

Caesar Try the basic Caesar or make it our pickled Italian special.	r\$8	p\$10
Moscow Mule / Cranberry Mule Vodka, lime juice & spicy ginger beer served in a copper mug.	\$8.50	
Dark & Stormy Dark rum, ginger beer, lime.	\$8.50	
Margarita Served on the rocks!	\$9	
Red / White Sangria Brandy, sugar, orange juice & fresh fruits.	\$10	
Old Fashioned 2oz. of Makers Mark Bourbon, with aromatic bitters, orange zest & garnished with drunken cherries.	\$12	

MARTINIS

All \$11

The Traditional Vodka or Gin with a touch of Vermouth.
Cosmopolitan Vodka, Triple Sec with cranberry & lime juice.
Crantini Vodka or Gin with cranberry & lime juice.
Lemon Drop Vodka or Gin with lemon sugar, lime juice & simple syrup.
Espresso Vodka, Kahlúa with espresso.

SPECIALTY COFFEE

All Special Coffees are 2Oz.

All \$9

B-52 Baileys, Grand Marnier & Kahlua.
Irish Irish Whiskey & Galayva.
Spanish Kahlua & Brandy.
Monte Cristo Kahlua & Grand Marnier.
House Baileys & Sambuca.