

Wine *List*

House Wines

Glass (200ml) \$ 6.50 ½ lt. \$ 15.50 1 lt. \$ 29.00

White

Sauvignon Blanc Barrel Select, Sawmill Creek – Canada

Chardonnay, Sonora Ranch, Mission Hill – Canada

Red

Merlot Barrel Select, Sawmill Creek – Canada

Cabernet Sauvignon, Sonora Ranch, Mission Hill – Canada

The chef recommends:

Kootenay Crush white, 2008, Skimmerhorn Winery, Creston

This nice blend of Gewürztraminer and Pinot Gris reveals lychee and berry notes with a wonderful fruity flavor.

Kootenay Crush red, 2008, Skimmerhorn Winery, Creston

A wonderful blend of Marechal Foch and Pinot noir grapes

Glass (200ml) \$ 7.50

Bottle \$ 23.50

White Wines

Canada

375 ml

750 ml

Bacchus 2007/08 VQA, Arrowleaf, Okanagan

\$ 17.00

\$ 30.00

Bacchus is a Riesling x Sylvaner x Mueller-Thurgau crossing that produces lively, aromatic wines. Fresh, floral, lively citrus and peach aromas. Crisp, off-dry and very flavourful on the palate.

Pinot Gris 2007, Skimmerhorn Winery, Creston

\$ 34.00

The apple, pear, and citrus notes in this wine are well balanced by refreshing acidity. Created in the Pinot Grigio style, this white goes well with mild fish, seafood and cream-based dishes.

Unoaked Chardonnay 2006 VQA, Desert Hills, Okanagan

\$ 33.00

This is a superb dry wine that exhibits luscious flavor of apple and pear. It matches nicely with fish/seafood, chicken, pastas and salads.

Proprietor's Reserve Viognier 2007, Jackson Triggs, Okanagan

\$ 33.00

The Viognier displays brilliant gold colors and inviting aromas of floral notes and lush tropical fruit and white pepper. On the palate, orange peel, citrus and peach flavors lead to a crisp buttery finish.

Around the Mediterranean

Soave Classico 2005, Bolla – Italy

\$ 33.00

A fruity wine with pear and lemon flavors and a slight almond aftertaste. Ideal with seafood, chicken & pasta.

Bourgogne Chardonnay 2008, Louis Latour – France

\$ 41.00

A rich, well-balanced wine with distinctive aroma and superb lingering aftertaste. Big, interesting, flavourful, with strength and complexity.

Around the World

Riesling 2005, Chateau Ste. Michelle - USA

\$ 33.00

Delivering bright passion fruit and sweet lime character with subtle mineral notes, it is a pleasure to drink and easy to match with a variety of foods.

Sauvignon blanc 2008, Santa Rita Reserva – Chile

\$ 31.00

Intense varietal aroma with dominant characters of grapefruit, citrus blooms, apricots and a black currant background of cassis tones.

Red Wines

Canada

Marechal Foch 2007, Skimmerhorn Winery, Creston \$ 36.00

Intensely coloured with a complex earthy nose, this wine fills the mouth with velvety feel and flavours of mellow ripe plum, chocolate and hints of tobacco.

Pinot Noir 2006 VQA, Arrowleaf, Okanagan \$ 37.00

Raspberry, strawberry, cherry and violet aromas with spicy, and smoky undertones. A delicate, medium bodied red wine with smooth tannins.

Cabernet Merlot Reserve 2006 VQA, Calona, Okanagan \$ 35.00

Ruby to gamet color with a bouquet of red and black berries, cedar, smoke and black pepper

Black Sage Cabernet Franc 2007 VQA, Sumac Ridge, Okanagan \$ 43.00

Aromas of cassis and vanilla; the oak aging enhance the round flavours of plum and cherry.

The long, lingering finish is graced with a hint of cedar and blackcurrant.

Enjoy with game, duck, lamb or with a succulent pasta

Merlot 2006 VQA, Arrowleaf, Okanagan (375 ml) \$ 19.00

Rich, toasty, cedar notes over dried fruit, raspberry and blackcurrant aromas.

Around the Mediterranean

Rioja Crianza 2006, Bodegas Montecillo – Rioja, Spain \$ 37.00

Cherry red in colour, clean and bright, with well-assembled complex aromas of red fruits and fine woods.

Intense and tasty, long in the mouth and lingering.

Mouton Cadet 2006, Baron Philippe de Rothschild – France \$ 34.00

A very smooth and full-bodied wine with powerful tannins. Remarkable overall balance.

A generous and pleasant finish, sustained by attractively lingering flavors.

Campofiorin 2006, Masi – Italy \$ 42.00

The refermentation of wine from fresh Veronese red grapes with a percentage of semi-dried

Veronese grapes produces a rich, full-bodied, round and velvety masterpiece.

Nipozzano Riserva Chianti Rufina 2005, Frescobaldi – Italy \$ 48.00

Exhibits considerable complexity, with fruity tastes such as plum and blackcurrant,

enriched by a pungent spiciness. The result is a solidly-built wine with a seamless, long-lingering finish.

Amarone della Valpolicella 2005, Masi Costasera – Italy \$ 75.00

Crafted with 70% Corvina, 25% Rondinella and 5% Molinara grapes. Intense and highly developed

nose with hints of ripe fruit and cherry jam. Clean on the palate with a delicious smoothness

followed by the familiar hints of warm alcohol and obvious complexity to the structure. Long and

delicate finish with touches of cinnamon and vanilla.

Around the World

Merlot 2007, Robert Mondavi Woodbridge – USA \$ 29.00
Smooth layers of black cherry, blackberry and chocolate character, with just a hint of oak.

Cabernet Sauvignon Shiraz 2007, Tarapaca – Chile \$ 34.00
The typical qualities of Cabernet Sauvignon emerge from the marriage of aromas, with notes of smoke, roast meat and caramel from the Syrah.

7 Oaks Cabernet Sauvignon 2007, J. Lohr – USA \$ 44.00
black cherry, black currant and plum fruit, complemented by vanilla, char and toasty notes from the twelve to fourteen months in barrel.

Shiraz 2007, Lindemans Reserve – Australia \$ 32.00
A medium bodied wine, showing generous, sweet mulberry fruit and vanillin oak. The finish has fine tannins and a great length of fruit flavour.

Malbec 2007, Catena Zapata – Argentina \$ 45.00
There are marked mineral notes as well as layers of chocolate and spicy black pepper. The finish is soft and sweet with ripe tannins and vibrant acidity.

Rosé Wines

White Shiraz 2008, Banrock Station – Australia \$ 29.00
Sweet strawberry and fresh citrus flavours combine with a soft creaminess
To create this unique wine

Sparkling Wines

Brut Reserva, Segura Viudas – Spain \$ 37.00
This fine cuvée is fairly crisp with an interesting floral note and mouth-pleasing sensation of creaminess.

Carta Nevada Brut (Piccolo 200ml), Freixenet – Spain \$ 9.00
Rich, mature palate with the fruit dominating. Good and elegant finish.

Beverages

Aperitifs (1 ½ oz)

\$ 5.75

Campari, Pernod, DuBonnet, Cinzano rosso, Portwine, Sherry,
Martini dry, Martini bianco

Cocktails (1 ½ oz)

\$ 6.25

Bellini	Champagne, Peach schnapps
Black Russian	Vodka, Kahlua, Half & half
Bloody Caesar	Vodka, Clamato juice, Lime juice, Tabasco sauce, Worcestershire sauce
Daiquiri	Rum, Lime juice, strawberry syrup
Long Island Iced Tea	Rum, Gin, Vodka, Tequila, Triple sec, Sour mix, Coke
Margarita	Tequila, Triple sec, Lime juice, Lemon juice
Sicilian Kiss	Southern Comfort, Amaretto
Tequila Sunrise	Tequila, Orange juice, Grenadine

Martinis (2 oz)

\$ 6.75

<u>Allegratini</u>	<u>The house special!</u>
Aloha	Gin, Triple sec, Pineapple juice
Crispy Crunch	Kaluha, Brandy, Crème de Cacao, Frangelico
Garden	Cointreau, Sour Apple, Blue Curacao, Pineapple & Orange juice
Pink Pussycat	Gin, Pineapple & Orange juice, Grenadine
Funky monkey	Crème de banana, Crème de Cacao, Vodka Chocolate milk, Vanilla ice cream
Emerald Star	Malibu, Mindori, Brandy, Fruit juices
Jolly Rancher	Sour Apple, Peach Schnapps, Cranberry Juice
Hypnotic Martini	Hypnotic, Malibu, Pineapple juice, berries
Sour Apple	Apple sour puss, Mindori
Chocolate kiss	Vanilla Vodka, Frangelico, Crème de Cacao
Caruso	Gin, dry Vermouth, Crème de menthe
Negroni	Campari, Gin, Sweet Vermouth
Parisian	Gin, Dry Vermouth, Crème de cassis

Spirits (1½ oz) \$ 5.75

Amaretto, Baileys, Brandy, Cointreau, Crème de cacao,
Crème de cassis, Crème de menthe, Drambuie, Frangelico,
Galliano, Gin, Kahlua, Kirsch, Malibu, Marc, Peach Schnapps,
Rum, Sambuca, Southern Comfort, Tequila, Triple sec, Vodka

Beers

Canadian

Kokanee, Alexander Keith, Budweiser, Coors light \$ 5.00
Okanagan Springs Pale Ale \$ 5.00
Sleeman Honey Brown Lager \$ 5.00
Okanagan Springs Old English Porter \$ 5.25

Import

Tuborg – Denmark \$ 5.50
Pilsner Urquell – Czech Republic \$ 5.50
Guinness – Ireland \$ 6.00
Warsteiner – Germany \$ 6.00
Corona Extra – Mexico \$ 5.50

Cider

Granny Smith Apple Cider \$ 4.75

Non Alcoholic Beverages

Pop (Pepsi, Diet Pepsi, Ginger ale, 7Up) \$ 2.00
Iced tea \$ 2.00
Juices (Apple, Cranberry, Clamato, Orange, Pineapple, Tomato) \$ 2.75
Milk \$ 2.50
Carbonated Water \$ 2.75