



White Wines

1) Featured House Wine

Food Matches: Chef's Suggestions

	\$6.75 Glass	\$16.00 ½ Litre
	\$30.00 Litre	

2) Jost l'Acadie Pinot Grigio

Food Matches: Scallops & Bacon

(1) - CANADA-

	\$6.75 Glass	\$16.00 ½ Litre
	\$30.00 Litre	\$26.00 Bottle

A delicious combination of Nova Scotia l'Acadie Blanc and Ontario Pinot Grigio with a honey and floral bouquet and refreshing flavour of apple, kiwi and melon. A great match with fresh Nova Scotian seafood.

3) Caserillo del Diablo Sauvignon Blanc

Food Matches: Grilled Salmon

(1) - CHILE-

	\$7.25 Glass	\$17.00 ½ Litre
	\$32.00 Litre	\$28.00 Bottle

Lime, grapefruit and peach aromas mark a crisp, elegant wine with rich, balanced acidity that finishes long. A nice, clean, bright straw color with an aroma loaded with flavours of peach and gooseberry. The palate is soft and round with mouth-filling well-balanced acidity.

4) Trius Reisling Dry

Food Matches: Grilled Pork Chop

(2) - CANADA-

	\$7.25 Glass	\$17.00 ½ Litre
	\$32.00 Litre	\$28.00 Bottle

This Reisling is clear and bright with a fresh, clean aroma of sweet lemon, pear, green apple and spring blossoms. The wine dances across the palate with flavours of citrus, green apple, juicy peach and grapefruit. A light medium-bodied white wine, this Reisling finishes with notes of lemon and lime.

5) Wolf Blass Eaglehawk Chardonnay

Food Matches: Seafood Chowder

(1) - AUSTRALIA-

	\$7.25 Glass	\$17.00 ½ Litre
	\$32.00 Litre	\$28.00 Bottle

With a pale straw colour, this Chardonnay's bouquet is lifted with tropical notes, melon and peach characters, with a subtle oak integration. Rich fruit flavours abound and a backbone of supporting oak deepens the palate and provides complexity. The finish is crisp and refreshing.



Red Wines

1) Featured House Wine

Food Matches: Chef's Suggestions

\$6.75 Glass \$16.00 ½ Litre
\$30.00 Litre

2) Jost Cote de Bras d'Or Marechal Foch (0)

Food Matches: Red Shoe Burger

-CANADA-
\$6.75 Glass \$16.00 ½ Litre
\$30.00 Litre \$26.00 Bottle

The Marechal Foch, made with grapes picked locally in Cape Breton, is a dry, well-balanced red wine blessed with red berry flavours and good length. The herbaceous and fruity bouquet is indicative of a Nova Scotia summer, earthy and natural.

3) Trapiche Malbec

Food Matches: Mediterranean Penne

(0) -ARGENTINA-
\$7.25 Glass \$17.00 ½ Litre
\$32.00 Litre \$28.00 Bottle

Aromas of black fruit jam and liqueur, with an elegant touch of smoke, vanilla and chocolate with full bodied tannins. This Malbec carries a lively red color, fruity flavours of plums and cherries with a touch of truffles. The finish is long and pleasant.

4) Robert Mondavi Zinfandel

Food Matches: Grilled Pork Chop

(1) -USA-
\$7.25 Glass \$17.00 ½ Litre
\$32.00 Litre \$28.00 Bottle

For more than 150 years, Zinfandels have thrived in the western foothills and valleys of California, yielding vibrant wines full of personality. Robert Mondavi's Zinfandel continues this fine tradition showing bright aromas and flavours of wild cherry, blackberry, dark chocolate-covered cranberries and peppery spice character. The wine's smooth texture and lush flavours make it perfect to drink on its own or with a hearty meal.

5) Cono Sur Pinot Noir

Food Matches: Chicken Pot Pie

(1) -CHILE-
\$6.75 Glass \$16.00 ½ Litre
\$30.00 Litre \$26.00 Bottle

Fresh, elegant and aromatically intense, this wine is everything a good Pinot Noir should be. Dressed in a beautiful, bright ruby red colour, it hails from the Colchagua Valley. Fruit notes of cherry, ripe strawberry and raspberry combine with hints of chocolate and coffee. In the mouth it's silky, full, structured, and persistent, with fruity notes and soft tannins.



On Tap

	12 oz Glass	20 oz Glass	Pitcher
"Our Own" Red Shoe Ale	\$3.25	\$5.75	\$18.00
Garrison Tall Ship Amber	\$3.25	\$5.75	\$18.00
Featured Garrison Draught	\$3.25	\$5.75	\$18.00
Propeller London Porter	\$3.25	\$5.75	\$18.00
Propeller Pilsner	\$3.25	\$5.75	\$18.00
Featured Propeller Draught	\$3.25	\$5.75	\$18.00

Bottle & Canned Beers

Keiths, Keiths Light, Olands, Schooner, Coors Light, Budweiser, Bud Light, Blue, Sleeman Honey Brown, Stella Artois, Heineken, Corona, Guinness, Kilkenny, Strongbow Cider

Domestic - \$4.25

Imported - \$4.75

Premium - \$5.75

Coolers

Smirnoff Ice

Smirnoff Strawberry Acai

Mikes Hard Lemonade

Mikes Hard Cranberry

\$5.50

Single Malt Whiskies

Glenlivet 12 YO

\$5.50

Glenfiddich 12 YO

\$5.50

Highland Park 12 YO

\$6.75

Glenmorangie 10 YO

\$6.75

Cragganmore 12 YO

\$6.75

Talisker 12 YO

\$7.75

Dalwhinnie 15 YO

\$7.75

Macallan Sherry Wood 12 YO

\$7.75

Glen Breton 10 YO

\$7.75

Taxes Included