



	5oz Glass	½ Liter	Bottle
<b>Copper Moon Cabernet Sauvignon</b> .CDN <i>Medium Bodied with Flavors of Plum, Blueberry &amp; Cherry with a Spicy Finish.</i>	7	16	27
<b>Copper Moon Shiraz</b> .CDN <i>Medium Bodied with Flavors of Plum, Ripe Berries &amp; Cherry with a Spicy Finish.</i>	7	16	27
<b>Copper Moon Malbec</b> .CDN <i>Medium Bodied with Flavors of Red Berries, Cherry &amp; Black Currant. Lightly Oaked with a spicy Finish.</i>	7	16	27
<b>Peller Estates Merlot</b> Okanagan <i>Medium Bodied, our Merlot overflows with aromas of cherry and plum. Try it With a Steak, Burger, Hard Cheese or a Rich Brown Sauce.</i>	7	16	27
<b>Peller Estates Cabernet Merlot</b> Okanagan <i>Medium Bodied with Flavors of Juicy Red &amp; Black Berries. Great for Sipping, Or. Try it With Barbequed Meat, Just not with Chicken.</i>	8	19	32
<b>Cecchi Chianti (D.O.C.G.)</b> Italy <i>Sangiovese Grapes. Notes of Strawberry, Oak &amp; Spice. The palate is soft &amp; well- balanced. A Wine for the Entire Meal, Suitable to Accompany Roasts, Grilled Meats and Pasta.</i>	8	19	32
<b>St. Hallett Game Keepers Reserve</b> Australia <i>(Shiraz, Grenache, Touriga) Medium Bodied with an Earthy Flavor, Red Berries &amp; Spice with a Soft Finish. This is a Very Food Friendly Wine.</i>	8.5	20	36
<b>Cline Old Vine Zinfandel</b> Sonoma <i>Medium Bodied with Long Silky Flavor of Strawberry &amp; Raspberry. Try it with Barbequed Meat, a Red Sauce or a Steak.</i>	9	23	38
<b>SandHill Estates VQA Syrah</b> Okanagan <i>Medium Bodied with Flavors of Red Berries, Cherries &amp; Spicy Oak Try it With a Red Sauce, Steak, Sharp Cheese or Just a Crusty Roll.</i>			52

## WHITE WINE

	5oz Glass	½ Liter	Bottle
<p><b>Copper Moon Sauvignon Blanc</b> <small>CDN</small>  <i>Light Bodied with Flavors of Apple, Peach  &amp; a Long Citrus Finish.</i></p>	7	16	27
<p><b>Copper Moon Chardonnay</b> <small>CDN</small>  <i>Medium Bodied with Flavors of Ripe Stone Fruit,  &amp; a Touch of Citrus to Finish.</i></p>	7	16	27
<p><b>Peller Estates VQA Pinot Gris</b> <small>Okanagan</small>  <i>Light - Medium Bodied with Flavors of Lemon,  Orange &amp; Juicy Mandarin.  Try it With Chicken, Fish or A Nice Salad, Just not with Red Meat.</i></p>	7	16	27
<p><b>Pepperwood Grove Viognier</b> <small>California</small>  <i>Full Bodied with Flavors of Green Apple, Cinnamon,  Cloves &amp; Ripe Apricot and Peach.  Try it With Thai, or Curry Dishes, Smoked Cheeses  or Rich Cream Sauces.</i></p>	9	25	41
<p><b>Trius VQA Riesling Dry</b> <small>Niagara Peninsula</small>  <i>A Lively Yet Smooth and Juicy,  Light to Medium-Bodied with Pink Grapefruit, Green Apple.  Try it With Citrus Glazed Salmon, Spicy Seafood or Light Salads</i></p>	9	25	41
<p><b>Hugel &amp; Fils Gentil</b> <small>Alsace</small>  <b>(Gewurztraminer, Pinot Gris, Riesling &amp; Muscat)</b>  <i>Off Dry, with a Lively, Youthful Freshness that  makes it Agreeably Refreshing &amp; an Appealingly Scented Finish.  Enjoy it with Fish, Shellfish, Salads, &amp; Appetizers.</i></p>	9.5	26	43
<p><b>Peller Estates Private Reserve  VQA Sauv�. Blanc</b> <small>Okanagan</small>  <i>Medium – Full Bodied. Smooth &amp; Creamy  with Flavors of Cedar, Spice &amp; Apple.  Try it With Chicken, Smoked Cheeses,  Apple wood Cheddar &amp; rich Creamy Sauces.</i></p>	10	26	43
<p><b>SandHill Estates Pinot Blanc</b> <small>Okanagan</small>  <i>Medium – Full Bodied with Flavors of Melon,  Pear &amp; a Spicy Oak Finish.  Try it With a Creamy Sauce, Smoked Salmon or Poultry.</i></p>			48