

Wines by the Bottle

Red Wine =

Shiraz Cabernet, Penfold's Koonunga Hill, Australia cinnamon, clove, black cherry and savoury oak	\$32
Petit Verdot Juan Gil, Spain rich cherry and blackberry fruit flavours with dark supple tannins and a deep unctuous finish	\$40
Merlot, Ironstone, California rich and round with sweet plum and berry, roasted coffee and mocha chocolate	\$42
Merlot, McManis Family, California chunky blackberry, cherry and plum tones, highlighted by generous toasty oak and modest tannins	\$45
Chianti, Sefiro, Colli Fiorentini, Italy with aromas of red fruits, violets, dried berbs and bitter cherries	\$45
Petite Sirah, McManis Family, California notes of earth, black fruits and spice with nice texture and fresh acidity	\$45
Pinot Noir, Hunter's, New Zealand medium bodied with rich cherr-plum flavours and mild spicy oak	\$47
Cabernet, Heavy Weight, California spice, richness and warmth with currants, black raspberry and dark fruit	\$48
Cote du Rhone, Domaine La Ligiere, France with raspberry and lemon zest, this wine is firm and hyper-refreshing	\$50
Cabernet, Hartenberg Estate, South Africa soft, delicious and shimmering with black berry and cherry flavours	\$58
Amarone, Masi, Italy ruby red with an aroma of sour cherry, raisin and evident oak	\$63
Red Zinfandel, Caymus, California vibrant fruit and notes of cedar, cigar box and oak	\$83
Merlot, Duckborn, California aromas of cherry, red plum, and raspberry with intense red fruit flavors of cranberry, plum and raspberry	\$85
Cabernet Sauvignon, Caymus, California vibrant scents of dark cherry and blackberry, subtly layered with warm notes of vanilla	\$130

FYI...Take Home The Rest (THTR) allows patrons to remove an opened, unfinished bottle of wine that they purchased at the restaurant.

All prices subject to HST