

# White Wines

## Sparkling Wines & Champagne

### Nova Scotia White

**Bottle**

<b>Gaspereau Vineyards • Seyval Blanc</b>	28.00
<i>~ semi dry, elegant bouquet of melons and pears ~ seafood, chicken</i>	
<b>Domaine De Grand Pré • L'Acadie Blanc</b>	28.00
<i>~ rich, slightly buttery on the palette ~ grilled fish, mussels, salmon</i>	
<b>Jost Vineyards • L'Acadie Pinot Grigio</b>	26.00
<i>~ green fruit intensity, herbal finish ~ baked halibut, stuffed chicken</i>	
<b>Sainte-Famille Wines • Avon Blanc</b>	25.00
<i>~ light citrus &amp; apple flavours ~ fish, cheese &amp; fruit</i>	

### Imported White

**Bottle**

<b>Sauvignon Blanc • Monkey Bay • Nobilo • New Zealand</b>	33.00
<i>~ fresh, lively with a crisp finish ~ grilled white meats, cheese or seafood</i>	
<b>Chardonnay • Lindemans Bin 65 • Australia</b>	26.00
<i>~ rich buttery, full flavoured fruit &amp; spice, with an oaky trait ~ planked salmon, lobster</i>	
<b>Semillon - Chardonnay • Two Oceans • South Africa</b>	25.00
<i>~ crisp lemony notes, with fresh acidity ~ pairs well with fish and poultry</i>	
<b>Pinot Grigio • Mezza Corona • Italy</b>	32.00
<i>~ soft medium bodied, honeyed flavours ~ lobster, shrimp, fresh fish</i>	
<b>Sauvignon Blanc-Semillón • Astica • Argentina</b>	25.00
<i>~ fresh soft tropical fruit flavours ~ chicken, fish or as an appetitive</i>	
<b>Varietal • Conundrum • California</b>	65.00
<i>~ liquid gold in a bottle! Lush clean crisp flavours ~ great food wine</i>	
<b>Orvieto Classico</b>	26.00
<i>~ light bodied dry wine, nicely tart with a crisp finish ~ seafood, pasta and chicken</i>	

### Sparkling

**Bottle**

<b>Freixenet Carta Nevada • Extra Dry • Spain</b>	27.00
<b>Henkell Trocken Sekt • Germany</b>	30.00
<b>Mumm Cordon Rouge Brut Champagne • France</b>	79.00

### By The Glass, ½ Litre or Litre

**Glass**

**½ Litre**

**Litre**

Chablis • Jost • Nova Scotia	6.25	14.00	27.00
Chardonnay • Jackson-Triggs • Canada	7.25	16.95	29.50
Chardonnay • Nottage Hill • Australia	8.25	17.95	34.50
White Zinfandel • Sutter Home • USA	7.25	16.95	29.50

# Red Wines

## Nova Scotia Red

**Bottle**

**Gaspereau Vineyards • Dechaunac**

29.00

*~ medium-bodied gem with a rich cherry nose ~ tomato pastas, beef dishes*

**Domaine De Grand Pré • Maréchal Foch**

28.00

*~ full-bodied, spicy blackberry and plum notes ~ red meats, strong cheeses, beef tenderloin*

**Jost Vineyards • Leon Millot**

26.00

*~ dry, soft ripe black cherry & anise flavours ~ red meats & spicy dishes*

**Sainte-Famille Wines • Triumph**

27.00

*~ blackberry bouquet with hint of smokiness, oak aged ~ roasts & steaks*

## Imported Red

**Bottle**

**Cabernet Sauvignon • Yellow Label Wolf Blass • Australia**

37.00

*~ full bodied rich berry, plum and a touch of oak ~ great with lamb, steaks*

**Merlot • Carmen • Chile**

28.00

*~ flavours of dark red fruit, smooth lingering finish ~ salmon, shrimp, chicken or turkey*

**Pinot Noir • Lindemans Bin 99 • Australia**

27.00

*~ rich texture, raspberry overtones, clean fruit finish ~ burgers, ribs, salmon, pasta*

**Merlot-Malbec • Astica • Argentina**

25.00

*~ soft, fresh berry flavours ~ ideal with grilled or roasted meats*

**Shiraz • Black Opal • Beringer-Blass • Australia**

35.00

*~ soft oak tannins, plum, sweet vanilla oak, a little spice! ~ pork tenderloin, grilled meats*

**Chateau Puyfromage**

41.00

*~ well balanced, hearty, good structure ~ pork tenderloin, grilled meats*

**Cabernet Sauvignon • Trio • Chile**

32.00

*~ intense, powerful, blackcurrants, pepper & chocolate! ~ cheese, grilled red meats, lamb*

**Chateauneuf-du-Pape • La Fiole, Père Anselme • France**

65.00

*~ rich and full bodied, aromas of black cassis & baked fruit ~ pairs well with all meals*

## By The Glass, 1/2 Litre or Litre

**Glass**

**1/2 Litre**

**Litre**

**Cabernet Foch • Jost • Nova Scotia**

6.25

14.00

27.00

**Cabernet Sauvignon • Jackson-Triggs • Canada**

7.25

16.95

29.50

**Merlot • Nottage Hill • Australia**

9.25

18.95

36.75

*(Taxes & Gratuities are not included)*