



restaurant // lounge

## WINES BY THE POUR

### Feature wine

Petales d'Osoyoos Okanagan Valley VQA 2005

bottle 75

5 oz glass 15

8 oz glass 22

This *second Label* wine from outstanding Okanagan producer Osoyoos LaRose is a classic Bordeaux blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec & Petit Verdot. Expect aromas of dark berry fruit, anise and spice. The palate follows with intense fruit, vanilla, leather & spice, a perfect match for our steak pie or aged ribeye.

	5oz	8oz
<b>White</b>	<b>G</b>	<b>Q</b>
Peter Zemmer <i>La Lot</i> Pinot Grigio Trentino-Alto Adige Italy 2008	9	14
Nyarai Sauvignon Blanc Niagara Peninsula VQA 2008	9	14
Rabl Gruner Veltliner <i>Spiegel</i> Kamptal Austria 2008	10	15
Fielding Estate Riesling Niagara Peninsula VQA 2008	11	16
Tawse Echos Chardonnay Niagara Peninsula 2006 VQA	12	17
<b>Rosé</b>	<b>G</b>	<b>Q</b>
13th Street Cabernet Rosé Creek Shores VQA 2008	9	14
<b>Red</b>	<b>G</b>	<b>Q</b>
Malivoire Gamay Niagara Escapment VQA 2008	9	14
By Chadsey's Cairns St. Laurant Prince Edward County 2008	9	14
Fielding Red Conception Niagara Peninsula VQA 2007	10	15
Dardo Sangiovese Tuscany Italy 2006	11	16
Jean-Luc Colombo Côtes Du Rhône Côtes Du Rhône France 2007	13	18
<b>Sparkling Wine &amp; Champagne</b>	<b>G</b>	<b>B</b>
Val D'oca Prosecco Di Valdobbiadene Veneto Italy 2007	11	50
Henry of Pelham "Cuvee Catherine" Niagara Peninsula VQA N.V.	16	77
Piper-Heidsieck Brut Reims France N.V.	25	145