

Red Wine

Local Collective Black Cabernet, Lake View Wines, Niagara

Fruit forward, medium bodied, black cherry, cranberry and vanilla tones.

Bottle 34.00 / 6 oz 10.00 / 9 oz 12.00

Pairs well with pasta, red meats and pizza

Bon Courage, Shiraz, South Africa

Full bodied with ripe red berry fruit reminiscent of spicy plum jam, complimented by pepper and vanilla.

Bottle 46.00 / 6 oz 12.00 / 9 oz 16.00

Pairs well with grilled meats and roasted dishes

Dona Paula, Estate, Malbec, Argentina

Gorgeously soft exuding decadent ripe plums, black berries, dark chocolate and light oak.

Bottle 50.00 / 6 oz 13.00 / 9 oz 18.00

Pairs well with grilled red meat

Black River, Malbec, Argentina

Fully bodied and elegant, exuding decadent ripe fruit, black berries, dark chocolate and leather.

Bottle 50.00 / 6 oz 13.00 / 9 oz 18.00

Pairs well with grilled red meat

Ravanel, Cabernet Sauvignon Valle de Colchagua Reserva, Chile

Classic cassis fruit with touches of vanilla and spices. A generous palate and discreet tannins make this an attractive Chilean cabernet.

Bottle 54.00 / 6 oz 15.00 / 9 oz 19.00

Pairs well with Pasta and red meats

Tawse Winery, Cabernet Merlot VQA Niagara

Violet and dark fruit aromas with pleasant plum black cherry and a little green olive.

Bottle 47.00 / 6 oz 13.00 / 9 oz 17.00

Pairs well with pasta and chicken

Fontamara Quattro Rosso Abruzzi Italy

Youthful and vivid with incense, cherry, plum and fig aromas

Bottle 58.00 / 6 oz 16.00 / 9 oz 20.00

Pairs well with pizza and pasta

East Dell Pinot Noir, Niagara

Bright yet soft, subtle aromas of cranberry, watermelon and raspberries. Elegant, cool and crisp.

Bottle 44.00 / 6 oz 12.00 / 9 oz 16.00

Pairs well with salads and desserts

Beach Glass Cabernet Franc, Spruce Wood Shores. Harrow Ontario

Full bodied with hints of red berries and stone fruit.

Bottle 46.00 / 6 oz 12.00 / 9 oz 16.00

Pairs well with pasta and red meats

White Wine

Local Collective Unoaked Chardonnay, Lake View, Niagara

Crisp refreshing and bright, hints of green apple, pear and citrus.

Bottle 34.00 / 6 oz 10.00 / 9 oz 12.00

Pairs well with pizza and chicken dishes

Grove Mill, Sauvignon Blanc, New Zealand

A deliciously fragrant bouquet of tropical fruit with black currant and citrus.

Bottle 57.00 / 6 oz 15.00 / 9 oz 20.00

Pairs well with fish and salads

Bertoli, Pinot Grigio, Friuli Italy

Bright and crisp from start to finish with citrus highlights of green apple, pears, tropical fruit, and lemon zest.

Bottle 46.00 / 6 oz 12.00 / 9 oz 17.00

Pairs well with fish, seafood, cheese and pizza

East Dell, Pinot Grigio, Niagara

Light vanilla, oak and fruit aromas, ripe apple in flavour. A dry wine with a touch of spice in the finish.

Bottle 34.00 / 6 oz 10.00 / 9 oz 12.00

Pairs well with fish, seafood, cheese, and pizza

Cielo, Prosecco Spumante

Fresh and floral bouquet, slightly aromatic, fruited and elegant.

Bottle 44.00

Pairs well with spicy dishes, pizza, and desserts

Beach Glass White, Spruce Wood Shores, Harrow Ontario

Light with fruit aromas, ripe apple in flavour. A dry wine with a touch of sweetness in the finish.

Bottle 46.00 / 6 oz 12.00 / 9 oz 16.00

Pairs well with cheese, fish, and chicken dishes

East Dell Riesling, Niagara

Light and crisp in flavour. A dry wine with a touch of sweetness in the finish.

Bottle 46.00 / 6 oz 12.00 / 9 oz 16.00

Pairs well with fish and seafood dishes

Tawse Winery Chardonnay, VQA, Niagara

Displays notes of pear, orange blossom and caramel corn.

Bottle 47.00 / 6 oz 13.00 / 9 oz 17.00

Pairs well with pizza and chicken dishes