

## COCKTAILS

**The Maritime Caesar 2 oz.** \$9  
Our house cocktail!

**Classic Cocktails 2 oz.** \$8  
( or ask for your favourite mix...)

Bloody Caesar	Long Island Iced Tea	Mojito	Tom Collins
Daiquiri	Blue Hawaiian	Screwdriver	Margarita
Tequila Sunrise	Bloody Mary	Whiskey Sour	Black Russian
Manhattan	Ocean's Eleven	Sea Breeze	Rusty Nail
White Russian	Cuba Libre	Lemon Tart	Red Tea

**Fishbowl your Cocktail 3 oz.** \$11

**Market Martinis 3 oz.** \$11

### *The Classic*

Gin or Vodka with dry vermouth...shaken not stirred!

### *Coasters Cosmo*

Raspberry & Vanilla Vodka, triple sec & cranberry juice

### *Green Apple Splash*

Green Apple with cranberry juice and a splash of 7-up

### *Tropical Martini*

Orange vodka with coconut rum and pineapple juice

### *Purple Haze*

Raspberry vodka with Blue Curacao, 7-up and grenadine

### *Swiss Chocolate*

Vanilla vodka with Irish Cream, milk and chocolate drizzle



## BEER

**Domestic Bottle** \$5.35

Labatt's Blue Pilsner, Blue Light Pilsner, Budweiser Light Lager, Budweiser Lager, Canadian Lager, Labatt 50 Pilsner, Lakeport Pilsner, Beck's Non-Alcohol

**Premium Bottle** \$5.60

Hog's Back Pilsner, Steam Whistle Pilsner, Keith's India Pale Ale, Moosehead Lager, Sleeman's Cream Ale, Sleeman's Dark Ale

**Imported Bottle** \$6.95

Corona Lager, Heineken Lager, Guinness Stout Pub Cans, Stella Artois Lager, Blanche de Chambly Wheat Beer

### **Domestic Draught**

Budweiser Lager \$6.95

### **Premium Draught**

Keith's India Pale Ale \$7  
Keith's Red India Pale Ale \$7

### **Imported Draught**

Stella Artois Lager \$7.25



# Beverages



## WHITE WINE

### HOUSE WINE

4 oz. Taster **\$5** | 8 oz. **\$9** | ½ Litre **\$16** | Litre **\$31**

### KITTLING RIDGE ESTATES

Canadian VQA – Trillium White Vidal Blanc / Seyval Blanc (0)  
Soft buttery flavours accented with bright citrus notes, nicely balanced ripe fruits.

**4 oz. Taster 8oz Glass Bottle**

### CALITERRA – SAUVIGNON BLANC - CHILE

**\$6 \$11 \$33**

*Pale straw colour, light herbaceous nose; crisp and refreshing citrus flavours with a clean finish.*

### GALLO – WHITE ZINFANDEL – CALIFORNIA

**\$6 \$11 \$33**

*Salmon pink colour, strawberry, grapey nose with a hint of tea; semi sweet with berry fruit flavours.*

### KWV – CHENIN BLANC – SOUTH AFRICA

**\$6.50 \$12 \$34**

*Grassy aromas, white peach, pear and lemon; soft medium-bodied with soft green apple and lemon flavours.*

### BAREFOOT – PINOT GRIGIO – CALIFORNIA

**\$6.50 \$12 \$34**

*Pineapple, peach, citrus and floral notes. Pineapple and pear flavours and hints of citrus with a very crisp finish.*

### LINDEMANS BIN 65 – CHARDONNAY – AUSTRALIA

**\$7.50 \$13 \$38**

*Crisp and elegant in style with a toasty pear and melon fruit and a dry spicy finish.*

### STREWN – RIESLING GEWURZTRAMINER – CANADA

**\$7.50 \$13 \$38**

*Subtle aromas of citrus and ripe summer peach, apricot and plum in a slight sweetness, leads to a refreshing finish.*

### GROONER – GRUNER VELTLINER – AUSTRIA \$41

*Starts with light floral, apple and mineral aromas; light melon and citrus flavour with a crisp finish.*

### GABBIANO – PINOT GRIGIO – ITALY \$45

*Pale yellow colour, aromas of ripe pear, citrus with tropical notes, citrus, mineral and apple flavours.*

### REMY PANNIER – MUSCADET – FRANCE \$45

*Fresh lime and melon fruit, a racy crisp finish which prepares your palate for fresh fish tacos.*

### MATUA – SAUVIGNON BLANC – NEW ZEALAND \$45

*Aromas of gooseberry, grass, cream of asparagus, jalapeno peppers and melon. It's intense and lively with crisp acidity and a lingering, slightly mineral finish.*

*For further selections ask to see our "Wine Spectator Award winning" Vineyards Winebar Bistro menu which features over 300 selections of wine, 150 beers and an array of single malts.*

PLEASE ENJOY RESPONSIBLY



## RED WINE

### HOUSE WINE

4 oz. Taster **\$5** | 8 oz. **\$9** | ½ Litre **\$16** | Litre **\$31**

### KITTLING RIDGE ESTATES

Canadian VQA – Trillium Red Foch / Baco (0) / Soft tasty plum, blackberry with fresh currants & some black pepper aromas.

**4 oz. Taster 8oz Glass Bottle**

### CALITERRA – CABERNET SAUVIGNON – CHILE

**\$6 \$11 \$33**

*A lively ruby red colour. Ripe berry aroma; berry fruit flavours and earthy notes, well balanced with a medium finish.*

### BAREFOOT – SHIRAZ – CALIFORNIA

**\$6.50 \$12 \$36**

*Medium purple in colour, aromas of red apple skin, vanilla and spices. Medium-bodied, it is spicy on the palate with a tannic edge on the finish.*

### SABEKA – CABERNET/PINOTAGE – SOUTH AFRICA

**\$7.50 \$13 \$39**

*Clear ruby red colour; plum, cassis and a touch of smoked meat in aroma; black fruit and smoky oak on the palate and carries through to a medium finish.*

### LINDEMAN'S – PINOT NOIR – AUSTRALIA

**\$7.50 \$13 \$39**

*Pleasing aromas of red cherry, earth and spice. Red berry flavours are balanced by mouth-watering acidity and a silky texture.*

### LOS ARBOLES – MALBEC – ARGENTINA

**\$7.50 \$13 \$39**

*Aromas of strawberry, currant, pepper with earthy smoky tones; dry, medium to full bodied, with red berry, oak and spice tinged flavours: lingering dark fruit finish.*

### STREWN – CABERNET / MERLOT – CANADA

**\$7.75 \$14 \$39**

*Garnet red with a brick coloured rim, aromas of cassis, plum, black cherry, and mint with oak and green pepper notes. Enjoy with a philly cheese steak sandwich.*

### WOLF BLASS EAGLEHAWK – SHIRAZ AUSTRALIA \$39

*Fruit driven with a bouquet of spice, plum and red berry fruit with subtle oak overtones.*

### ERRAZURIZ – CARMENERE – CHILE \$45

*Deep ruby coloured with aromas of ripe blackberry and smoke. Full-bodied and round with smoky flavours of spicy blackberry.*

### GABBIANO – CHIANTI – ITALY \$46

*Red cherry, dried herbs, nuanced by vanilla notes; dry, medium-bodied, velvety tannins, displaying flavours of liquorice, spice and red cherries on the finish.*

### CAMPO VIEJO – TEMPRANILLO RIOJA – SPAIN \$48

*Medium red violet; aromas of vanilla, sweet spice and red cherries; dry, medium bodied with cherry fruit flavours and cedar wood notes; a well-balanced structure.*