



**WHITE WINE**

5oz Glass / Bottle

**THE CHEFS' HOUSE Private Label '07 Chardonnay,**

Crafted by Cave Spring Vineyard, Jordan, Ontario	7 / 32
'09 Riesling, Reif Estates, Niagara Peninsula	8 / 36
'08 Estate Aligote, Chateau des Charmes, Niagara Peninsula	9 / 38
'08 Fume Blanc Rosomel, Hidden Bench Vineyard Beamsville Bench	10 / 54
'09 Chardonnay, Jacob's Creek, Australia	36
'08 Estate Chenin Blanc, Cave Spring, Niagara Peninsula	40
'08 Gewurtztraminer, Rosewood Estate, Niagara Peninsula	42

**RED WINE**

**THE CHEFS' HOUSE Private Label '08 Merlot / Cabernet,**

Crafted by Cave Spring Vineyard, Jordan, Ontario	7 / 32
'08 Gamay Noir, 13th Street, Niagara Peninsula	9 / 40
'07 Merlot, Chateau des Charmes, St. David's Bench	12 / 58
'07 Estate Pinot Noir, Cave Spring, Niagara Peninsula	14 / 65
'08 Shiraz/Cabernet, Jacobs Creek, Australia	36
'07 Cabernet Sauvignon, Calamus Estate, Niagara Peninsula	44
'08 Syrah, Lailey Vineyards, Niagara River	54
'08 Quintus, Karlo Estates, Prince Edward County	65

**ROSE/ DESSERT WINE/ PORT**

'08 Gamay Rose, Reif Estates, Niagara Peninsula	5oz	8
'08 Riesling Icewine, Stratus ( <i>Collaboration with GBC Students</i> )	1oz	11
'08 Van Alstine Port, Karlo Estates, Prince Edward County	2oz	7

**DRAUGHT BEER**

**Beau's All Natural Brewing Company, Vankleek Hill, Ontario**

Lug • Tread, Lagered Ale	6
Beaver • River, I.P.A. (Seasonal)	6

**WATER**

**Q Water** is an onsite 4-filter system that purifies water and finally polishes it with coconut shells. As part of our commitment to being a local and green business, we proudly offer decanters of sparkling or still.

Unlimited (per table of 4 or less)	3
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**FRESH JUICE, ICED TEA or LEMONADE**

Your server can inform you of today's fresh selections	4
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Final liquor service will be 1:15pm for Lunch  
 Final liquor service will be 9:15pm for Dinner