



VINS NATURELS

These wines are fragile and have a relatively short cellar life. They are made « naturally » –as they were some 200 years ago– following bio-dynamic practices. They are often unfiltered, and vinified with little or no stabilizing additives. The grapes are sorted and selected by hand.

	3oz	5oz	½L	Btle
MUSCADET, (biodynamic)				
Stéphane & Vincent Perraud (Loire Valley)	8.50	12.75	45.00	55.00
VINHO VERDE (biodynamic)				
Aphros Loureiro (Lima, Portugal)	8.50	12.75	45.00	55.00
PINOT NOIR (unfiltered)				
Rosewood Estate (Niagara)	8.50	12.75	45.00	55.00
SYRAH-CARIGNAN, Brut de Cuve				
Domaine Puid Parahy (Côtes Catalanes)	8.50	12.75	45.00	55.00

VINS MAISONS

Please ask for the full wine list.

CHAMPAGNE & SPARKLINGS	4oz	Btle
CAVA – Brut Reserva, Segura Viudas (España)	9.75	48.00
CRÉMANT DE BOURGOGNE ROSÉ – Vitteaut-Alberti	13.25	75.00
CHAMPAGNE – Piper- Heidsieck, Brut	19.95	120.00

VINS ROUGES	3oz	5oz	½L	Btle
MERLOT/CAB – Henry of Pelham, Niagara	6.00	9.00	32.00	40.00
SYRAH/ GRENACHE – Gérard Bertrand	7.50	11.50	36.00	50.00
CABERNET – Villa des Anges, Languedoc	7.50	11.50	36.00	50.00

PREMIUM ROUGES	3oz	5oz	½L	Btle
MALBEC – Sottano, Mendoza	10.25	14.50	48.00	60.00
RHÔNE – Domaine Sabon	8.50	12.75	45.00	55.00
BORDEAUX – Château le Conseiller	12.00	16.25	52.00	70.00

VINS BLANCS	3oz	5oz	½L	Btle
CHARDONNAY – (Org.) Échos, Tawse, Niagara	8.00	12.25	42.00	55.00
CHABLIS –Domaine Laroche	8.50	12.75	45.00	55.00
SAUVIGNON-BLANC – La Source, Languedoc	6.50	10.25	32.00	45.00
VIIGNIER – Jean-Luc Colombo	8.50	12.75	45.00	55.00

PREMIUM ALSATIAN VARIETALS	3oz	5oz	½L	Btle
PINOT GRIS – Paul Zinck, Alsace	10.25	14.50	48.00	60.00
RIESLING – Rosewood, Niagara	7.50	11.50	36.00	50.00
GEWURZTRAMINER – Joseph Cattin	7.50	11.50	36.00	50.00

ROSÉS DE PROVENCE	3oz	5oz	½L	Btle
VAR – Cuvée du Paradis, Bouisse	8.50	12.75	45.00	55.00
CAMARGUE – Gris de Gris (Org.)	7.50	11.50	36.00	50.00

CHAMPAGNE COCKTAILS

KIR CHÉRI –with a dash of cherry liqueur	10.50
KIR SAINT-GERMAIN –with a dash of Elderflower liqueur	11.50
KIR ROYAL –with a dash of Cassis liqueur	10.50
NAPOLEON – Brandy, Cointreau, lemon juice	10.75
WELLINGTON – Gin, Cinzano, lemon juice	10.75
RINQUINQUIN SPRITZ – soda water & south of France peach liqueur	11.50

DRAUGHT BEERS

A hand-picked selection from France, Germany, Québec and Ontario

12 oz 16 oz Pint

KRONENBOURG 1664 (France, 5%) <i>The classic European lager from Strasbourg, Alsace.</i>	7.50	
ESTRELLA DAMM (Barcelona, 5%) <i>A lager with a nice balance of grain flavours & bitterness</i>	5.50	7.50
LA FIN DU MONDE (Québec, 9%) <i>A Belgium inspired Tripel with intense spicy flavours of cloves, ginger and citrus.</i>	6.50	
BLANCHE DE CHAMBLY (Québec, 5%) <i>Blended from un-malted Québec wheat and barley malt, to which spices are added, along with a light hopping.</i>	6.50	
ACE HILL VIENNA LAGER (Ontario, 5%) <i>Amber lager with slow roasted caramel malts producing a floral & spicy finish.</i>	4.50	6.50
COLLINGWOOD PILSNER (Ontario, 4.6%) <i>Czech inspired pilsner that is crisp & clean with well balanced hops.</i>	4.50	6.50
McAUSLAN CREAM ALE (Québec, 5%) <i>Softly carbonated cream ale with a rich and creamy head.</i>	4.50	6.50
COLLECTIVE ARTS STATE OF MIND (Hamilton, 4.4%) <i>Refreshing local IPA with notes of tropical fruit & citrusy hops.</i>	7.50	

BOTTLED BEERS

Please see the wine list for our full selection of beers from around the world.

BELGIUM	
Chimay Blanche, Tripel (8%, 330 ml)	10.50
Chimay Bleu (9%, 330ml)	12.95
Chimay Première Rouge (7%, 750ml)	18.00
Delirium Tremens (8.5%, 330ml)	8.50
Tara Boulba Belgian Ale (4.5%, 330ml)	8.50
Racines Saison (5%, 330ml)	8.50
Zinnebir Golden (6%, 330ml)	8.50
QUÉBEC	
Trois Pistoles (9%, 341ml)	6.50
Cheval Blanc (5%, 341ml)	6.50
La Pitoune Pilsner (5%, 375 ml)	9.00
La Saison du Tracteur (6%, 375ml)	11.00
La Grivoise de Noel Strong Ale (7.5%, 375ml)	9.00
MINERAL WATER (750 ml)	6.50

CLASSIC COCKTAILS

VIEUX CARRÉ Rittenhouse rye, Cognac, Cinzano, bitters <i>originated at the Carrousel Bar in New Orleans in the 1930s</i>	15.50
BOULEVARDIER Woodford Bourbon, Campari & Cinzano <i>1927, Paris' Harry's Bar. Created for Erskine Gwynne, the editor of the English language literary magazine « Le Boulevardier »</i>	14.75
SAZERAC Rittenhouse rye, Absinthe, bitters <i>First cocktail on record. 1850 New Orleans. Bar of origin unknown</i>	14.75
FRENCH BLONDE Bulldog gin, Lillet, St-Germain, grapefruit, bitters <i>Paris Ritz Hotel, Bar Hemingway</i>	14.75