

# LE SÉLECT BISTRO



## 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 (Org.)	8.50	12.75	45.00	55.00
CAMARGUE – Gris de Gris (Org.)	7.50	11.50	36.00	50.00



## 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
CABERNET FRANC (biodynamic – unfiltered)				
Tawse, Hillside Vineyard (Niagara)				90.00

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



## 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
Jambe-de-Bois Tripel (8%, 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	15.50
<i>originated at the Carrousel Bar in New Orleans in the 1930s</i>	
BOULEVARDIER Woodford Bourbon, Campari & Cinzano	14.75
<i>1927, Paris' Harry's Bar. Created for Erskinne Gwynne, the editor of the English language literary magazine « Le Boulevardier »</i>	
SAZERAC Rittenhouse rye, Absinthe, bitters	14.75
<i>First cocktail on record. 1850 New Orleans. Bar of origin unknown</i>	
FRENCH BLONDE Bulldog gin, Lillet, St-Germain, grapefruit, bitters	14.75
<i>Paris Ritz Hotel, Bar Hemingway</i>	