



**REDS**

	<i>GL</i>	<i>1/2L</i>	<i>BTL</i>
<b>THE BIG TAKE, MISCONDUCT WINE Co. BC, 2007</b> (MERLOT, CAB, CAB FRANC)	9	27	40
<b>CABERNET-MERLOT, RED ROOSTER , BC, 2007</b>	9	27	40
<b>GUINEA FOWL SAXENBURG, SOUTH AFRICA, 2005</b> (CABERNET-MERLOT- SHIRAZ)	10	30	45
<b>TWO, SANDHILL SMALL LOTS PROGRAM, BC. VQA, 2005</b> FULL BODIED RICH RED WINE WITH PLENTY OF FRUIT AND DRYING TANNINS ON THE PALATE. AN EXCELLENT PAIRING FOR BEEF TENDERLOIN, LAMB, AND AGED CHEESE.			75
<b>NOTA BENE, BLACK HILLS ESTATE WINERY, BC, 2006</b> AROMAS OF KIRSCH CHERRY, HERBS, TOBACCO AND LIGHT TOAST, FRAME A VIBRANT STRUCTURE THAT YIELDS FLAVOURS OF SANTA ROSA PLUMS ECHOING THROUGH A SMOOTH ROUND FINISH.			100
<b>OCULUS, MISSION HILL FAMILY ESTATES, BC, 2005</b> THIS BORDEAUX INSPIRED WINE BOASTS INTRICATE LAYERS OF RASPBERRY AND BLACKBERRY WITH TRUFFLE AND CHOCOLATE LINGERING FOR A LONG FINISH. FINE RIPE TANNINS ADD STRUCTURE AND BALANCE TO THE LUSH FRUIT.			110
<b>CABERNET SAUVIGNON, CONCHY A TORO SENDERO, CHILE, 2007</b>	8	24	38
<b>CABERNET SAUVIGNON, RODNEY STRONG, SONOMA, 2004</b>	12	36	60
<b>CABERNET SAUVIGNON, MERRYVALE STARMONT, NAPA, 2005</b>			80
<b>CABERNET SAUVIGNON, BURROWING OWL VINYARDS, BC, 2005</b>			90
<b>CABERNET SAUVIGNON, CAYMUS VINEYARDS, NAPA, 2006</b> POWERFUL AROMAS OF RIPE BLACKBERRY AND DARK CHERRY, WITH NOTES OF VANILLA, COCOA AND ROSE PETAL. IN THE MOUTH, THE WINE EXUDES RICHNESS AND A FINELY-GRAINED "COCOA" TEXTURE, WITH LOW ACIDITY EXPRESSING BREADTH AND RICHNESS ON THE PALATE. FLAVORS OF CHOCOLATE, DARK BERRY FRUITS AND THE CLASSIC CABERNET CASSIS ARE SUPPORTED BY THE TEXTURE OF FINE-GRAINED TANNINS.			160
<b>CABERNET FRANC, HILLSIDE ESTATES, BC, 2006</b> AGED FOR 14 MONTHS IN AMERICAN OAK BARRELS, THIS WINE HAS POWERFUL BUT APPROACHABLE TANNINS. RICH WITH COMPLEX FLAVOURS OF RED CURRANT, CHOCOLATE AND AROMAS OF SWEET CEDAR AND CIGAR.	11	33	50
<b>PRIVADA, BODEGA NORTON, ARGENTINA, 2006</b> A BLEND OF 40% MALBEC, 30% MERLOT, AND 30% CABERNET SAUVIGNON SOURCED FROM SEVERAL MENDOZA APPELLATIONS WITH VINE AGE RANGING FROM 50-80 YEARS THIS LEADS TO A MEDIUM TO FULL-BODIED WINE WITH GOOD GRIP, RIPE FRUIT, AND WELL-INTEGRATED, SOFT TANNINS. THE FINISH IS LONG AND PURE.			65
<b>MALBEC, FINCA FLICHMAN GESTOS, ARGENTINA 2007</b>	11	33	50
<b>CARMENERE, LA JOYA GRAN RESERVA, CHILE, 2007</b>			60
<b>TEMPRANILLO, ZUCCARDI Q SERIES, ARGENTINA 2006</b> A MEDIUM BODIED RED WITH A NICE BALANCE OF OAK AND FRUIT AND SUBTLE TANNINS.			60
<b>SHIRAZ, PETER LEIGHMAN WILDCARD, AUSTRALIA, 2006</b>	11	33	50
<b>SHIRAZ, NUGAN ESTATE, MCLAREN VALE, AUSTRALIA, 2006</b>			65
<b>SHIRAZ, COLONIAL ESTATES EXPLORATEUR, BAROSSA VALLEY, AUSTRALIA 2005</b>			95
<b>ZINFANDEL, FESS PARKER, CALIFORNIA, 2006</b>	11	31	50
<b>ZINFANDEL, SEGHEGIO, CORTINA, CALIFORNIA, 2005</b>			85
<b>MERLOT, SANDHILL VINEYARDS, BC, VQA, 2005</b>	10	30	45
<b>MERLOT, LASTELLA ALLEGRETTO, BC, 2006</b> MEDIUM BODY, MEDIUM TANNIN WITH CURRANTS, PLUM AND DARK BERRIES DOMINATING THE PALATE, WITH A LONG SMOOTH FINISH.			80
<b>GAMAY, DESERT HILLS ESTATE, BC, VQA, 2006</b>	9	27	40
<b>PINOT NOIR, 8TH GENERATION, BC, 2007</b>	10	30	45
<b>PINOT NOIR, LE COQ RUE No. 5, BC, 2007</b> A NOSE OF RASPBERRIES, STRAWBERRIES AND TOAST WITH AN ELEGANT, JUICY AND FRESH PALATE. PAIRS PARTICULARLY WELL WITH THE GRILLED SALMON.			65
<b>PINOT NOIR, FOXTROT, BC, 2005</b> FLORAL, SPICY, CELERY SALT NOSE WITH COOKED CHERRY, WORSTESHIRE, PEPPER AND LIFTED, PRUNY ROOTSY AROMAS. SOFT, ROUND, SUPPLE ENTRY WITH SPICY, MOCHA, BLACK CHERRY, PEPPERY, VANILLA, SOY FLAVOURS. FINISH IS WARM WITH SOME BITS OF ORANGE SPICE, LEES AND CEDAR.			100



## WHITES

	<i>GL</i>	<i>1/2L</i>	<i>BTL</i>
<i>MISFIT</i> , MISCONDUCT WINE Co. BC. 2007 (CHENIN, CHARDONAY, SEMILLON)	9	27	40
CHARDONNAY, LOS ARBOLOS, ARGENTINA 2006	9	27	40
CHARDONNAY, MISSION HILL RESERVE, BC, VQA, 2006	11	33	50
CHARDONNAY, TOWNSHIP 7 BC, 2006 AROMAS AND FLAVOURS OF APPLES AND PEACHES ALONG WITH NUANCES OF VANILLA, BUTTERSCOTCH, COCONUT, HAZELNUT, AND NUTMEG. IT IS A WELL-BALANCED WINE WITH SOME NICE CREAMINESS ON THE FINISH.			60
CHARDONNAY, CAKEBREAD CELLARS, NAPA, 2005 FULL AND LUSH ON THE PALATE, WITH A MOUTH-FILLING TEXTURE, ITS MULTI-LAYERED APPLE AND PEAR FLAVORS ARE ENRICHED BY SUBTLE YEAST AND TOASTY OAK TONES THAT EXTEND INTO A VERY LONG FINISH.			95
VIOGNIER, PEPPERWOOD GROVE, CALIFORNIA, 2006	9	27	40
SAUVIGNON BLANC, PROSPECT WINERY, BC, 2006	9	27	40
SAUVIGNON BLANC, WITHER HILLS, MARLBOROUGH NEW ZEALAND, 2006			50
SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND, 2006 MOUTH-WATERING AROMAS OF PASSION FRUIT AND LEMONGRASS LED WITH THE SPICINESS OF JUST-PICKED TOMATOES TOSSED WITH FRESH BASIL. THE PALATE HAS EXCEPTIONAL RICHNESS, WITH RIPE GOOSEBERRY FLAVOURS AND A HINT OF FRESH FENNEL LEADING TO A POWERFUL, CRISP FINISH.			75
GEWÜRZTRAMINER, RED ROOSTER, BC, VQA, 2007	10	30	45
RIESLING, 8 <sup>TH</sup> GENERATION, BC, 2007	10	30	45
RIESLING, CHATEAU STE. MICHELLE & DR. LOOSEN <i>EROICA</i> , 2004 EROICA DELIVERS A UNIQUE COMBINATION OF TANGERINE AROMAS CHARACTERISTIC OF WASHINGTON RIESLING'S, MELDED WITH THE MINERAL AND SLATE NOTES AND LIVELY, CRISP ACIDITY ASSOCIATED WITH GERMAN RIESLING. THE 2004 VINTAGE CONTINUES TOWARD THE GERMANIC STYLE WITH ADDED COMPLEXITY AND REFINEMENT			75
DRY RIESLING, GEHRINGER BROTHERS, BC, 2007	8	24	38
PINOT GRIS, PELLER ESTATES, BC, 2007			38
PINOT GRIS, BURROWING OWL, BC, 2006	12	36	60
PINOT BLANC, RED ROOSTER, BC, 2006	8	24	38

## ROSE

<i>MASSACRE</i> , MISCONDUCT WINE Co. BC, 2007	8	24	38
<i>PINK FREUD</i> , THERAPY VINEYARDS, BC, 2007			45
ROSE, JOIE FARM, BC, 2007			55

## CHAMPAGNE/SPARKLING

KORBEL BRUT, CALIFORNIA	9		40
BLUE MOUNTAIN, BRUT, BC			50
DOMAINE CHANDON, BLANC DE NOIRS, CALIFORNIA	12		65
PIPER HEIDSIECK BRUT, CHAMPAGNE, FRANCE	49	(1/2 BTL)	90
VEUVE CLIQUOT PONSARDIN, CHAMPAGNE, FRANCE			120