

RED WINE



NEGROAMARO, ITALY

Medium ruby red colour; aromas of plum, dried herb and cooked black fruit; dry, medium bodied, soft tannins, juicy red fruit flavours; good length. Pairs excellently with meat pasta, pizza, grilled or roasted meats.

GL(6oz) \$8 ½ L \$22 L \$40

FARINA RIPASSO VALPOLICELLA, ITALY

Ruby red in colour. Intense and peppery with notes of leather, plum and cherry jam, liquorice and ginger. Excellent with a variety of meat dishes.

GL(6oz) \$11 Bottle \$45

CAVALLINA SHIRAZ, ITALY

Ruby red with brilliant hues. Fruity with hints of blackberry and raspberry. Provides a well-balanced and harmonious taste that pairs well with meat dishes and sausages.

GL(6oz) \$9 Bottle \$31

SENSI CHIANTI, ITALY

An intense red ruby colour. A good body and a long tasting bouquet with hints of cherry and spice. It is a smooth, fresh and well balanced wine.

GL(6oz) \$11.50 Bottle \$45

SENSI MERLOT, ITALY

Deep red in colour, with an elegant presence of aromatic herbs on the nose as well as on your palate. With age it acquires spicy tones and a pleasant dry taste. Pairings; Rich first courses based on meat or game sauces, roasts and grilled red meat.

GL(6oz) \$10 Bottle \$40

SENSI CABERNET, ITALY

Deep ruby red colour with purple shades. Intense, long and ample bouquet starting with grass note, oriental spices and cinnamon. Elegant, harmonic and complex nose and taste. Round tannins and persistent aroma with a light typical vegetable after-taste. Excellent with red and gamey meats.

GL(6oz) \$10 Bottle \$40

MORGAN BAY CABERNET, CALIFORNIA

Intense ruby color with aromas and flavors of black cherry, dark chocolate, toasty vanilla and plum. Medium-bodied with bright acidity and soft tannins. Enjoy with hearty entrees or a classic comfort food dish, spaghetti and meatballs.

GL(6oz) \$11.50 Bottle \$48

AMASTOULA PRIMITIVO ORGANIC, ITALY

Aroma: Fruity vocation of Primitivo grape bursts intense with hints of plums and cherries in jam, with hints of minerals and cinnamon. Taste: Impact of volume, but fine, rich and balanced with hints of berries and spice in the end.

GL(6oz) \$12 Bottle \$49

WHITE WINE



DRAGANI PINOT GRIGIO, ITALY

Very pale straw with a nose of lemon and apple. Crisp in the mouth with crunchy pear and granny apple zest. Clean and fruity minerality through the finish.

GL(6oz) \$8 ½ L \$22 L \$40

SENSI PINOT GRIGIO, ITALY

Bright yellow with lightly golden tones. The nose is intense with ripe yellow fruit notes reminiscent of peach and apricot and tending towards an almost tropical fragrance. The palate is full in both body and flavour, delicately smooth yet with a bold structure, bringing balance and long-lasting taste, enhanced by a refined fruity aftertaste.

GL(6oz) \$10 Bottle \$40

MORGAN BAY CHARDONNAY, CALIFORNIA

This wine is a bright gold color with aromas of Meyer lemon, pear and apple, vanilla and cinnamon. Delicious flavour of ripe pear, Meyer lemon and creamy butterscotch. The texture is rich and round, with a crisp finish. This wine pairs beautifully with herb-baked chicken, grilled or poached salmon, or a Caesar salad.

GL(6oz) \$11.50 Bottle \$48

ALBINO ARMANI SAUVIGNON BLANC, ITALY

Yellow colour with distinct green hints. The scent reveals the specific character of the variety: pepper, grapefruit, boxwood and black currant. Fresh, tasty, and elegant on the palate. Pairs well with sauced or smoked fish.

GL(6oz) \$12 Bottle \$49

SENSI ROSE, ITALY

Sensi Vini's rosè wine, has a soft blush rose colour. Hints of grapefruit, citrus fruit, fresh aromatic herbs and rose permeates the nose while palate is graced with freshness and delicate aromas of fruits and flowers as it ends with hints of peach, sweet plums and blackcurrant. It is the kind of wine that calls for simply cooked seafood or refreshing aperitif in the warmer months.

GL(6oz) \$10 Bottle \$40

BLU GIOVELLO PROSECCO, ITALY

Straw yellow with greenish tinges and a fine and persistent perlage. A finely aromatic bouquet with hints of golden apple and pear, delicate notes of orange blossom and wisteria rounding off the final scent. Inviting taste sensations finishing with almond notes.

Bottle \$45

MARTINIS 20z

Additional charges apply for premium liquor*



CLASSIC MARTINI - \$10

Vodka or Gin, Dry Vermouth, garnished with olives or lemon twist.

ESPRESSO MARTINI - \$12

Vodka, Kahlua, Crème de Cacao, espresso.

CHOCOLATE MARTINI - \$10

Vodka, Crème de Cacao.

SOUR APPLE MARTINI - \$10

Vodka, apple liqueur, apple juice.

COSMOPOLITAN - \$9

Vodka, Triple Sec, cranberry juice, fresh lime.

COCKTAILS



BLOODY CAESAR - \$8

Clamato juice, vodka, Worcestershire sauce, Tobasco sauce, rimmed with celery salt, garnished with lime and olives.

NEGRONI - \$8.50

Gin, Rosso, Campari.

OLD FASHIONED - \$11

Bourbon, sugar, bitters, garnished with rind of orange.

CAMPARI AND SODA - \$7.50

Campari, soda.

MANHATTAN - \$10

Rye, Rosso, bitters, garnished with maraschino cherries.

SEX ON THE BEACH - \$9

Vodka, Peach Schnapps, cranberry juice, orange juice, garnished with lime.

RED WINE SPRITZER - \$9

Red wine, aranciata.

WHITE WINE SPRITZER - \$8.50

White wine, club soda.

BEER



	DRAUGHT	BOTTLE
STEAMWHISTLE PILSNER	8.5	
BIRRA MORETTI LAGER	8.5	7
STELLA ARTOIS PILSNER	8.5	
MILL ST. ORGANIC LAGER	8.5	
CREEMORE LAGER	8.5	
BUD LIGHT	8.5	
PERONI		7
NON-ALCOHOLIC BEER		5

LIQUOR 1oz



BAR RAIL

VODKA \$7.50

RUM \$7.50

RYE \$7.50

GIN \$7.50

SCOTCH \$7.50

TEQUILA \$7.50

PREMIUM

VODKA \$9.50

RYE \$8.50

GIN \$8.50

SCOTCH \$9.50

NON-ALCOHOLIC BEVERAGES



POP	\$2.50
JUICE	\$2.50
ARANCIATA	\$3.25
LIMONATA	\$3.25
BRIO	\$3.00
SHIRLEY TEMPLE	\$3.25
VIRGIN CAESAR	\$4.00
SAN PELLEGRINO 750ML	\$6.00
PERRIER, 330 ML	\$3.50
SPRING WATER 750ML	\$6.00
SPRING WATER 330ML	\$3.50