



Our wine and food menus have been designed to deliver the ultimate dining experience with a focus on showcasing locally sourced as well as consignment selections. Please do not hesitate to ask your server for suggestions.

	* <b>*</b> *		
	WHITE	6 OZ.	BTL
Local Squeeze Riesling	Megalomaniac, Niagara	12	45
Chardonnay	13th Street, Niagara	14	51
Sauvignon Blanc	Creekside Winery, Niagara	14	51
Pinot Grigio	Salvalai, Italy	16	59
Sauvignon Blanc	Yealands, New Zealand		53
Pinot Grigio	Masi, Italy		60
	• • •		
SPARKLING & ROSÉ			
Prosecco	Villa Sandi, Italy	13	50
Rosé	Tawse, Niagara	14	51
Henkell Trocken	Piccolo, Germany		16
Catherine Cuvee Rosé Brut	Henry of Pelham, Niagara		95
	• • •		
RED			
Shiraz	Creekside Winery, Niagara	14	51
Malbec	Black River, Argentina	14	51
Merlot	Valle Dorado, Chile	14	51
Cabernet Sauvignon	DeBortoli, Australia	16	59
Baco Noir	Henry of Pelham, Niagara		47
Chianti	Ruffino, Italy		53
Côtes du Rhône	Domaine Saint Michel, France		57
Shiraz	Earthworks, Australia		61
Shiraz	Kingston Estates, Australia		63
Zinfandel	Coppola, California		74
Cabernet Sauvignon	Bogle, California		76
	• • •		
END OF BIN			
Chardonnay	Sterling, California	12	45
Ladybug Rosé	Malivoire Winery, Niagara	13	50
Cabernet Franc	Vineland Estates, Niagara	13	50
Tempranillo	Beronia, Spain	13	50
Malbec	Terra Rosa, Argentina	13	50
Pinot Noir	Oyster Bay, New Zealand		60

Please ask your server about our "Take Home The Rest" and "Bring Your Own Bottle" programs, available now at The Pottery and Jozo's at Blue Mountain.

