

## Red Wine Wines by the Bottle

<b>Merlot, Ironstone, California</b> <i>rich and round with sweet plum and berry, roasted coffee and mocha chocolate</i>	\$52
<b>Chianti, Sefiro, Colli Fiorentini, Italy</b> <i>with aromas of red fruits, violets, dried herbs and bitter cherries</i>	\$54
<b>Petite Sirah, McManis Family, California</b> <i>notes of earth, black fruits and spice with nice texture and fresh acidity</i>	\$54
<b>Rioja, Heredad de Baroja, Spain</b> <i>an explosion of aromas with complex nuances of black fruit and toasted notes of new wood</i>	\$55
<b>Pinot Noir, Hunter's, New Zealand</b> <i>medium bodied with rich cherr-plum flavours and mild spicy oak</i>	\$55
<b>Cabernet, Heavy Weight, California</b> <i>spice, richness and warmth with currants, black raspberry and dark fruit</i>	\$56
<b>Red Blend, Angels &amp; Cowboys, California</b> <i>a red zinfandel based blend with french oak and fleshy layers of dark fruit</i>	\$65
<b>Amarone della Valpolicella, Brigaldara, Italy</b> <i>notes bitter chocolate and spiced fruit cake, with complex flavours of Mirabelle plum and coffee</i>	\$88
<b>Borolo, Casina Bric, Italy</b> <i>great freshness on the palate with delicate tannins that provide perfect stability</i>	\$92
<b>Merlot, Duckhorn, California</b> <i>aromas of cherry, red plum, and raspberry with intense red fruit flavors of cranberry, plum and raspberry</i>	\$99

Join us on Mondays for  
Bring Your Own Wine  
Only \$10 Corkage

FYI...Take Home The Rest (THTR) allows patrons to remove an opened, unfinished bottle of wine that they purchased at the restaurant.

All prices subject to HST