

Vin | Wine

Vin Rouges Maison | Red House Wines 34 | 7 (5 oz)

Penescal Estate

Tempranillo - Spain

Dr. Dahlem

Pinot Noir - Germany

Chateau De Valcombe

Syrah / Grenache - France

Vin Blancs Maison | White House Wines 34 | 7 (5 oz)

Penescal Estate

Sauvignon Blanc - Spain

Dr. Dahlem

Riesling - Germany

Domaine de Bertier

Viognier / Sauvignon Blanc - France

Vin Blancs Maison | White House Wines 36 | 8 (5 oz)

Monmousseau Cuvee Jm Touraine

Sparkling - France

Domaine de Nizas

Rose - France

Please enquire with your server about any other special wines by the glass

Vin Rouges | Red Wines

Villa Ponciago Fleurie – 52

Beaujolais - France

(Bright Acidity in a dark, spicy wine with juicy cherry, and earthiness. Pairs with steak, roasted lamb, and mushrooms)

Chateau Vieux Brandard – 40

Saint Emilion - France

(70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc. A medium heavy wine with a soft a Round palate. Pairs with lamb, roasted game bird, and roasted vegetables)

Domaine Du Vieux Lazzaret – 41

Ventoux – France

(A blend of Syrah, Grenache, Cinsault, and Carignan Grapes. Notes of red berries, Bing cherry. Pairs with pork, roasted vegetables and beef)

Truchard – 49

Cabernet Sauvignon – U.S.

(Opaque crimson color. Aromas of milk chocolate, blackberry and cassis, with a subtle smoky/meaty quality. Flavours of currants, pomegranate and berries.)

Wild Rock - 53

Pinot Noir – New Zealand

(Aromas of black cherries and wild herbs, flavours of spice and dried fruits on the finish. Pairs with mushrooms, roasted chicken and fish)

Amalya – 47

Malbec / Cabernet Sauvignon / Syrah / Tannat – Argentina

(This blend has a rich palate of sweet dark cherry, white pepper, hints of tobacco, and spice. Pairs well with strong heavy sauces, red and gamey meats)

Juan Gil (2008) – 55

Monastrell - Spain

(Aromas and flavours of earth, blueberries, liquorice, and pepper with a savoury finish. Pairs well with grilled fish, red meats, and strong cheeses)

Vin Blancs | White Wines

Comte Le Loup Du Château De Chasseloir - 49

Muscadet Sevre Et Maine Sur Lie – France

(Aromas and flavours of salty ocean air, chalk (from the soil), melons and fresh lemon with a nutty mineral touch)

Château De Sancerre (2008) - 58

Sancerre – France

(Hints of floral scents, fresh fruit and citrus. Pairs well with chesses, seafood, pork and chicken)

Jean Paul Bun Dorees - 52

White Beaujolais – France

(Notes of spiced pear, melon, apple, sage, and roasted almonds. Well with grilled seafood and poultry)

Guy Sagat - 42

Vouvray – France

(Enticing Flavours of honey, melon, and peach along with a hint of almond. Pairs with full flavour cheeses, grilled fish, and risotto)

Staete Landt Map Maker - 40

Sauvignon Blanc – New Zealand

(Flavours of exotic fruits, light grapefruit, and pear. Pairs with chicken, vegetable soup, and salads)

Tinhorn Creek - 44

Pinot Gris – Canada

(A palate of orchard fruits, lemon, tart apples, minerality, and honey. Pairs with light cheeses risotto, and fish tacos)

Cedar Creek – 42

Gewürztraminer - Canada

(Soft expression of spicy lychee, melons, orange blossoms, and citrus. Off dry and enjoyable with spiced dishes)

Liste De Réserveation | Reserve List

Vin Rouges | Red Wines

Champy Chassagne-Montrachet Les Meurenttes – 85

Cote De Beane Pinot Noir – **France**

(Harmoniously combines spices and ripe red fruit aromas. The mouth is elegant , distinguished and with a beautiful silky finish. Pair with grilled meats, game meats and cheeses)

Château Caronne Ste Gemme – 75

Haut Médoc – **France**

(A blend of Cabernet Sauvignon, Merlot, and Petit Verdot. A nose of cherry, raspberry, bay leaf, and tobacco. Pair with red meats, charcuterie, and strong cheeses)

Domaine Les Pallieres – 75

Gigondas - **France**

(A great vintage that offers dense and complex flavours of dark berries, liquorice, and floral notes. Decant then pair with lamb, steak, and strong cheeses)

Bogle Phantom – 69

Petit Syrah – **USA**

(Notes of black cherry, black berry, and vanilla. Pairs well with roasted fish, red meats, charcuterie, and medium strong cheeses)

Vin Blancs | White Wines

Henri Bourgeois Sancerre – 65

Sauvignon Blanc - **France**

(This sauvignon blanc has notes of gooseberry, green apple, grapefruit and thyme. Pairs with light cheeses, salads and fish)

Chateau Fuisse Tete de Cru Pouilly Fuisse – 78

Chardonnay – **France**

(A textured and robust palate of fresh fruits ; apple, peach, melon. As well as notes of honey and butter. Pair with poultry , fish, creamy sauces, smoked salmon)

Brochard Chablis Premier Cru Montmains – 80

Unoaked Chardonnay - **France**

(Expressions of citrus fruit, green apple, quince, spice and flint. Pairs with poultry roasted game bird, and shell fish)

Selbach-Oster Zeltinger – 75

Riesling – **Germany**

(Off dry with flavours of ripe apple, white pear, florals and herbs. Pairs with charcuterie and almost anything except roasted red meat)

Bistro

LA PERSAUD

Corkage of \$20 per bottle

Bières | Beer

Canadienne | Domestic 6

Bud Light
Budweiser
Kokanee
Alexander Keith's IPA
Alley Kat Amber

Importee | Imported 8

Miller Genuine Draft
Heineken
Stella Artois
Boris (250 ml)
Kronenbourg

Porto | Port

Calem Late Bottle Vintage (375 ml) - 25 | 7 (3 oz)
Port - Portugal

Calem Colheita (375ml) - 35 | 10 (3 oz)
Tawny Port - Portugal

Sweet wine

Roc du Gouverneur (750ml) - 60 | 10 (3 oz)
Riversalt Amber, aged 6 years - France

Bistro
LA PERSAUD