

GRAPES

THE LIGHT SIDE

6 OZ | 9 OZ | BTL

Secret Society 2022

\$14 | \$19 | \$55

BLACK MARKET, OKANAGAN FALLS, BC

Notes of lemon peel, apple blossom & orchard fruits

Bright & lively with a crisp refreshing finish

Hello Sunshine, Riesling/Muscat Blend

\$12 | \$17 | \$50

LIBER FARM, OKANAGAN, BC

Treasures of apricot & honeydew

Tropical fruits with a citrus finish

Sauvignon Blanc 2022

\$15 | \$20 | \$60

RIVER STONE ESTATE WINERY, OKANAGAN BC

Fresh, medium-bodied & beautifully balanced

Tropical aromatic undertones with hints of gooseberry, passionfruit, grapefruit and melon

Clos du Soleil, Pinot Gris, 2022

\$65

WINEMAKER'S SERIES, SIMILKAMEEN VALLEY, BC

Vibrant & fruity with citrus, pear and nectarine hints

THE DARK SIDE

6 OZ | 9 OZ | BTL

Moonchild Merlot 2020 \$13 | \$19 | \$55
HUGGING TREE WINERY, KEREMEOS BC
Long, dry finish with grippy tannins
Vanilla, blackberry, clove & slight black pepper

Uko Malbec | Cabernet Sauvignon 2022 \$15 | \$22 | \$60
UKO ESTATE, MENDOZA, ARGENTINA
Rich notes of stewed black fruit, mocha, cassis & sandalwood.
Full-bodied with firm, ripe tannins.

Syrah 2019 \$70
Anthony Buchanan, Okanagan Valley, BC
Whole cluster foot-trodden wild ferment
Peppery black fruit

"Corner Stone" Bordeaux Blend \$75
RIVER STONE, OLIVER, BC
Cassis, black cherry, black currant, chocolate, vanilla

ROSE

6 OZ | 9 OZ | BTL

Saintly - The Good Rosé

\$13 | \$19 | \$52

OKANAGAN VALLEY, BC

Vibrant, refreshing & floral notes

Hints of strawberry, grapefruit & lime

Generous acidity and a stone fruit flavoured finish

SPARKLING WINE

6 OZ

BTL

Songbird Brut | Steller's Jay

\$15

\$55

DRAFT

LOKI LAGER | NELSON BREWING COMPANY

\$7.50

TROPICAL SOUR | LIGHTHOUSE BREWING

\$7.50

ROTATING LOCAL TAP | NBC

\$7.50

SEMI DRY CIDER | SOMA

\$7.50

BOTTLED APPLES

PINK LADY CIDER | CREEK AND GULLY |

750ML | \$35

Ask your server for our current rotating selection

NOMAD CIDER

ESTATE KEEVED | 750ML | 4.5% | 40

Normandy, france style. A naturally sweeter cider with full apple flavor, tannin and balanced acidity. Made through a traditional French process of denitrification called Keeving.

Food Pairing: Roast pork, wild mushroom, pheasant terrine.

PERFECT FOR SHARING!

A FARM-TO-GLASS SUMMERLAND, BC CRAFT CIDERY PASSIONATE ABOUT MAKING CIDER THE WAY IT WAS TRADITIONALLY CRAFTED; BY HAND WITH ONLY FRESH PRESSED APPLES AND PEARS.

THEY ARE DEVOTED TO PRODUCING EXCEPTIONAL CIDER MADE ONLY FROM LOCAL APPLES AND PEARS GROWN BY US AND OUR DEDICATED FARMING PARTNERS IN THE OKANAGAN-SIMILKAMEEN REGION OF BC.

THEIR FOCUS IS TO BE NOMADIC IN GLOBAL CIDER CULTURE BY STYLISTICALLY REPRESENTING CIDER REGIONS FROM AROUND THE WORLD