## GRAPES

THE LIGHT SIDE	6 oz	9 OZ	BTL
Ursa Major 2020 Skin Contact White Blend Sauvignon Blanc / Riesling Unfined & unfiltered	\$10	\$12	
Secret Society MMXXII BLACK MARKET, OKANAGAN FALLS, BC Notes of lemon peel, apple blossom & orchard fruits Bright & lively with a crisp refreshing finish	\$14	\$19	\$55
Hello Sunshine, Riesling/Muscat Blend Liber Farm, Okanagan, BC Treasures of apricot & honeydew Tropical fruits with a citrus finish	\$12	\$17	\$50
Sauvignon Blanc 2022 RIVER STONE ESTATE WINERY, OKANAGAN BC Fresh, medium-bodied & beautifully balanced Tropical aromatic undertones with hints of gooseberry, passionfruit, grapefruit and melon	\$15	\$20	\$60
Clos du Soleil, Pinot Gris, 2022 Winemaker's Series, Similkameen Valley, BC Vibrant & fruity with citrus, pear and nectarine hint.	ı		\$65

THE DARK SIDE	6 OZ   9 OZ   BTL
Moonchild Merlot 2020 Hugging Tree Winery, Keremeos BC Long, dry finish with grippy tannins Vanilla, blackberry, clove & slight black pepper	\$14   \$19   \$55
Uko Malbec   Cabernet Sauvignon 2022 Uko Estate, Mendoza, Argentina Rich notes of stewed black fruit, mocha, cassis & sand Full-bodied with firm, ripe tannins.	\$13   \$18   \$52 alwood.
Secret Society MMXXII BLACK MARKET, OKANAGAN FALLS, BC Dark, fruity aromas of black cherry and blueberry Subtle floral and spice notes	\$15   \$20   \$60
"Corner Stone" Bordeaux Blend River Stone, Oliver, BC Cassis, black cherry, black currant, chocolate, vanilla	\$75
ROSE	6 OZ   9 OZ   BTL

Saintly - The Good Rosé	\$13	1	\$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		\$16	\$60

## DRAFT

LOKI LAGER | NBC

\$7.50

VALHALLA HAZY PALE ALE | NBC

\$7.50

APPLE CIDER | SOMA CRAFT CIDERY
\$12 | 16 0Z

<sup>\*</sup>Ask your server for our current rotating selection\*

## SOMA CIDER

Soma Cider is made from 100% fresh pressed apples. Naturally gluten free with no artificial flavours or sugar added, they handcraft every batch.

STARTING WITH THE APPLES IN THE ORCHARDS,
THROUGH HARVESTING, JUICING, AND FERMENTATION
ALL THE WAY TO BOTTLING AND DELIVERY, THEY TAKE
GREAT PRIDE IN PROVIDING YOU THE MOST NATURAL,
PURE AND BEST TASTING CIDER THEY CAN.