



Wines By The Glass

WHITES

Orsino Pinot Grigio 7
Joel Gott Sauvignon Blanc 8
CSM Riesling 7
Napa Cellars Chardonnay 8

REDS

Evergreen Spruce Goose Pinot Noir 8
14 Hands Merlot 7
Heavyweight Cabernet Sauvignon 8
Guenoc Claret 7
Barrel Selection By The Glass 5

DESSERT & SPARKLING

Luccio Moscato D'Asti 8
Codorniu Cava Brut 7

BOAR'S HEAD MEAT & CHEESE PLATES

(Served with crackers & fruit, Serves 2)

Havarti - *Sauvignon Blanc, Rioja, Pinot Noir and Pilsners* 11
Gouda - *Merlot, Shiraz, Stouts and Brown Ales* 12
Edam - *Riesling, Pinot Noir, Champagne and Hefeweizens* 13
Gruyere - *Chardonnay, Sauvignon Blanc, Dark Lagers and Bocks* 13
Canadian Cheddar - *Syrah, Zinfandel, Pinot Gris, Pale Ales and Porters* 14
Horseradish Cheddar - *Chianti, Chenin Blanc, Stouts and Brown Ales* 11
Prosciutto Panino - *Amarone, Pinot Gris and Barleywines* 13
Sopressata - *Chardonnay, Torrontes and Pale Ales* 14
Italian Dry Salame - *Zinfandel and Indian Pale Ales* 12
Sopressata & Provolone Slices - *Cabernet Sauvignon and Pale Ales* 12
Add Kalamata Olives 2

WATER

Fiji 500mL 2
Fiji 1L 3.5
San Pellegrino 187mL 1.5
San Pellegrino 1L 4
Orangina 10oz 2

SODA

Point Root Beer 2
Point Diet Root Beer 2
Point Vanilla Cream 2
Point Black Cherry 2
Point Orange Cream 2

Gourmet Beer Available

\$5 corkage fee per seating

Happy Hour Mon-Thurs 3-7