# GRAPES

THE LIGHT SIDE	6 OZ   9 OZ   BTL
Secret Society 2022 Black Market, Okanagan Falls, BC Notes of lemon peel, apple blossom & orchard fruits Bright & lively with a crisp refreshing finish	\$14   \$19   \$55 S
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 goosebe passionfruit, grapefruit and melon	\$15   \$20   \$60 rry,
Clos du Soleil, Pinot Gris, 2022 Winemaker's Series, Similkameen Valley, BC	\$65

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

\$14 | \$21 | \$58

Uko Estate, Mendoza, Argentina
Rich notes of stewed black fruit, mocha, cassis & sandalwood.
Full-bodied with firm, ripe tannins.

Adega on 45th | 2019 Malbec

\$15 | \$23 | \$62

Adega Estate Winery, Okanagan Valley, BC

Unique aromatics of black currant, blueberry & candy apple

Smooth tannins, medium bodied finish with vanilla & caramel

"Corner Stone" Bordeaux Blend

\$75

RIVER STONE, OLIVER, BC

Cassis, black cherry, black currant, chocolate, vanilla

Saintly - The Good Rosé OKANAGAN VALLEY, BC Vibrant, refreshing & floral notes Hints of strawberry, grapefruit & lime Generous acidity and a stone fruit flavoured finish	\$13   \$19   \$52

ROSE

SPARKLING WINE	6 oz	BTL
Songbird Brut   Steller's Jay	\$16	\$60

# 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

<sup>\*</sup>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