



REDS

Joie Rose	9/40
Naramata, British Columbia, 2010 <i>Fresh, lively and an absolute party in your mouth</i>	
Desert Hill VQA	9½/39
Cactus Series Red, Okanagan, BC, 2008	
Liberty School Cabernet Sauvignon	48
Paso Robles, California, 2007 <i>Classic California, crowd-pleasing cab.</i>	
The Show Cabernet Sauvignon	9/40
Napa, California 2007 <i>Big, spicy, classic California cab, Seriously quaffable</i>	
Punto Final Malbec	9/40
Mendoza, Argentina 2009 <i>Smooth, big & spicy, Shiraz lovers will not be disappointed</i>	
Catena Malbec	52
Mendoza, Argentina 2008 <i>Silky, rick liquid brimming with dark berries and a hint of cocoa</i>	
Cooralook Pinot Noir	55
Morningside, New Zealand 2008 <i>Soft fruit notes and amazing balance, Unmatched pinot value</i>	
Penfolds “Koonunga Hill” Shiraz-Cab	9/40
South Eastern Australia 2008 <i>Consistent delivery of white pepper & berry smoothness. Great food wine</i>	
Osoyoos Larose “Petals D’Osoyoos	58
Osoyoos Valley, British Columbia 2007 <i>If this wine were a woman, it would be Juliette Binoche, Medium-bodied & sexy</i>	
Carmen Reserve Carmenere-Cabernet	48
Maipo Valley, Chile 2009 <i>Complex and intense with a long, lovely blackberry, tobacco & chocolate finish</i>	

SPARKLING

Cava Codorniu	35
Pol Roger Extra Cuvee	148

WHITES

Lake Breeze Pinot Gris	10/45
Naramata, British Columbia 2010 <i>Soft & floral BC pinot from a great value producer</i>	
Burrowing Owl Pinot Gris	56
Okanagan Valley, British Columbia 2008 <i>Fresh citrus, well rounded flavour. A perennial favourite</i>	
Cedar Creek Estate Ehrenfelser	40
Kelowna, British Columbia 2009 <i>Wonderfully fresh and slightly sweet, Brilliant with curry</i>	
Thornhaven Gewurtzraminer	9/40
Summerland, British Columbia 2009 <i>BC’s best gewurz? Lychees abound. Classic stuff</i>	
La Frenz Viognier	46
Naramata, British Columbia 2009 <i>Honeyed, orange blossoms and spice gem, Consistently B.C. best viognier</i>	
Joie, “A Noble Blend”	48
Naramata British Columbia 2009 <i>Wonderful blend of varietals, perfect for this menu, Rose petals & Lychee.</i>	
Caymus Conumdrum	58
Napa, California 2009 <i>The legendary mystery white continues to delight.</i>	
Yalumba Viognier	8/35
Barossa Valley, Australia 2010 <i>Spicy, delicious and perfect for Thai dishes</i>	
Babich Sauvignon Blanc	9/40
Marlborough, New Zealand 2009 <i>Tropical & aromatic. Classic New Zealand Savignon Blanc</i>	
Pfaffenheim Gewurtzraminer	42
Alsace, France 2009 <i>The Alsatian legend - a classic pair with Asian spice</i>	
Miguel Torres ‘Esmeralda’	8/35
Catalunya, Spain 2009 <i>Super aromatic gewurz-based gem, loaded with lychee & lime. A perfect curry pair.</i>	

BEVERAGES

Coffee	3 ½
Tea, herbal	4
San Pellergino, 750ml	6
Soda Pop	3
<i>(coke, 7up, root beer, ice tea & ginger ale)</i>	
Juice	4
<i>(apple, orange, pineapple & cranberry)</i>	

A 18% gratuity will be added for parties of 6 or larger. Please advise your server of any allergies. Thank You