

## ~HAPPY HOUR LINE-UP~ MON-SAT 5-7

### White Wines

**1) Grayson Cellars, Chardonnay, St. Helena, CA. '14** **\$6.00**

Brilliantly ripe, pineapple, apriocot. Green palate.

**2) Delaire-Graff, Chenin Blanc, Swartland, SA** **\$7.50**

Layered citrus and tropical fruit flavours with hints of almonds and honey

**3) William Fevre, "Champs Royaux", Chablis, FR. '12** **\$9.00**

Light, dry, great minerality and crisp acidity.

**ALL 3 WHITES (2.5 oz/glass) \$13.75**

### Red Wines

**1) Mitolo Jester, Shiraz, McLaren Vale, AU. '11** **\$7.00**

Dark red color with plum, black currant and olive, with a slight herbal lift. Bright acidity, great energy, leads to a long, savoury finish.

**1) Clos Pegase Merlot, Napa, Ca. '09** **\$8.00**

If black rose could be a fruit flavor, this merlot has it, and it keeps pumping that flavor through a lasting finish.

**3) Chateau Aney, Cab/Merlot/Cab Frank/ Bordeaux** **\$9.00**

Very ripe, rich fruit aromas. Full fruit flavours, discreet tannins.

**ALL 3 Reds (2.5 oz pours) \$15.00**

**~~~All Sakes and Beer \$2.00 off~~~**