

WINE DOWN FRIDAYS

EVERY FRIDAY | CHEESE | WINE | LIVE MUSIC | 7:00PM - 10:00PM

SELECT 3 FOR \$18 | WINE PAIRING \$24 | PREMIUM WINE PAIRING \$54*

served with grissini & quince

SOFT

ISLAND BRIE

cow's milk, qualicum

*naturally ripened, hand-ladled, smooth & creamy,
with an earthy mushroom aroma*

- WINE PARING -

LOUIS LATOUR 'ARDECHE' CHARDONNAY

ARDECHE, FRANCE

premium selection

SIMONNET-FEBVRE CHABLIS*

BURGUNDY, FRANCE

SMITS GOUDA

cow's milk, chilliwack, bc

*approachable, sharp yet sweet with caramel
and buttery notes*

- WINE PARING -

CASTELLO DI GABBIANO PINOT GRIGIO

VENEZIA, ITALY

premium selection

PRIMARIUS PINOT NOIR*

OREGON

ASH COVERED GOAT CHEESE

goat's milk, quebec

*creamy & smooth while pleasantly
tart, earthy aroma*

- WINE PARING -

MATUA SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

premium selection

TENUTA 'SCAIA' ROSÉ*

VENETO, ITALY

SEMI-FIRM

AGED WHITE CHEDDAR

cow's milk, armstrong, bc

*smooth texture, earthy aroma with
notes of cultured butter*

- WINE PARING -

SANTA JULIA MALBEC

MENDOZA, ARGENTINA

premium selection

TREANA CABERNET SAUVIGNON*

PASO ROBLES, CALIFORNIA

BÉNÉDICTIN BLEU

cow's milk, agassiz, bc

*rich & creamy, savoury, with sour
fruit on the finish*

- WINE PARING -

MISSION HILL ESTATE ROSÉ

OKANAGAN, BC

premium selection

GRAHAM'S 20YR PORT*

VILA NOVA DE GAIA, PORTUGAL | 1oz POUR

PIAVÉ VECCHIO

cow's milk, veneto, italy

*aged for 12 months, dense in texture, slightly sweet
& fruity to start, with a buttery finish*

- WINE PARING -

GRAY MONK MERLOT

OKANAGAN, BC

premium selection

CHECKMATE SILENT BISHOP MERLOT*

OKANAGAN, BC

FIRM

PECORINO ROMANO

sheep's milk, sardinia, italy

*aged 5-8 months, sharp, salty,
smoky & nutty*

- WINE PARING -

CASTELLO DI GABBIANO 'RISERVA' CHIANTI

TUSCANY, ITALY

premium selection

CHATEAU CANTIN 'GRAND CRU' BORDEAUX*

ST. EMILION, FRANCE

PARMIGIANO REGGIANO VACCA ROSSA

red cow's milk, emilia, italy

*aged 24- 36 months, complex,
fruity, nutty, savoury, crystalline*

- WINE PARING -

SIMONNET-FEBVRE CHABLIS

BURGUNDY, FRANCE

premium selection

PRUNOTTO BAROLO*

PIEDMONT, ITALY

MIMOLETTE

cow's milk, france

*aged 2 years, in black wax, very firm,
with notes of butterscotch & hazelnut*

- WINE PARING -

SANTA JULIA MALBEC

MENDOZA, ARGENTINA

premium selection

TREANA CABERNET SAUVIGNON*

PASO ROBLES, CALIFORNIA

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2

3

ISLAND BRIE

SOFT

- AF** LOUIS LATOUR 'ARDECHE' CHARDONNAY
ARDECHE, FRANCE
- BF** SIMONNET-FEBVRE CHABLIS*
BURGUNDY, FRANCE

SMITS GOUDA

- VI** CASTELLO DI GABBIANO PINOT GRIGIO
VENEZIA, ITALY
- O** PRIMARIUS PINOT NOIR*
OREGON

ASH COVERED GOAT CHEESE

- MN** MATUA SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND
- VI** TENUTA 'SCAIA' ROSÉ*
VENETO, ITALY

AGED WHITE CHEDDAR

SEMI-FIRM

- MA** SANTA JULIA MALBEC
MENDOZA, ARGENTINA
- PC** TREANA CABERNET SAUVIGNON*
PASO ROBLES, CALIFORNIA

BÉNÉDICTIN BLEU

- OB** MISSION HILL ESTATE ROSÉ
OKANAGAN, BC
- VP** GRAHAM'S 20YR PORT*
VILA NOVA DE GAIA, PORTUGAL | 1oz POUR

PIAVÉ VECCHIO

- OB** GRAY MONK MERLOT
OKANAGAN, BC
- OB** CHECKMATE SILENT BISHOP MERLOT*
OKANAGAN, BC

PECORINO ROMANO

FIRM

- TI** CASTELLO DI GABBIANO 'RISERVA' CHIANTI
TUSCANY, ITALY
- EF** CHATEAU CANTIN 'GRAND CRU' BORDEAUX*
ST. EMILION, FRANCE

PARMIGIANO REGGIANO VACCA ROSSA

- BF** SIMONNET-FEBVRE CHABLIS
BURGUNDY, FRANCE
- PI** PRUNOTTO BAROLO*
PIEDMONT, ITALY

MIMOLETTE

- MA** SANTA JULIA MALBEC
MENDOZA, ARGENTINA
- PC** TREANA CABERNET SAUVIGNON*
PASO ROBLES, CALIFORNIA

