

# Book 5

## Wine List & Bar

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# Wine List

## Red

Sélection Particulière, Le Reine Elizabeth  
Cellier des Dauphins  
Valpolicella, Bolla  
Mâcon Supérieur, Bouchard  
Mouton-Cadet  
Bourgogne Passetoutgrain, Jaffelin  
Beaujolais-Villages, L. Jadot  
Château Timberlay  
Château Parenchère

## White

Sélection Particulière, Le Reine Elizabeth  
Muscadet, Rémy Pannier  
Sauvignon du Pays d'Oc  
Orvieto Classico, Antinori  
Mouton-Cadet  
Mâcon-Villages, Drouhin  
Bourgogne Aligoté  
Riesling, Hugel

## California

Merlot Turning Leaf, Gallo  
Zinfandel, Mondavi  
Cabernet Sauvignon, Fetzer

Sauvignon Blanc, Mondavi  
Fumé Blanc, Echo Ridge, Fetzer  
Chardonnay, Sundial, Fetzer

## Porto

Castelinho L.B.V.  
Taylor Fladgate Tawny 10 years

## Ice Wine

Price on request

## Sparkling

Veuve Du Vernay, Brut  
Kriter, Brut  
Asti Spumante (sweet)

## Champagne Brut

Moët & Chandon  
Louis Roederer  
Mumm Cordon Rouge  
Veuve Clicquot  
Dom Perignon

Prices are subject to change without notice. Gratuities, federal (G.S.T.) and provincial (P.S.T.) taxes are not included.

# Bar

## CASH BAR

*Taxes and gratuities are included in the prices below.*

Aperitif	High Ball
Beer or Wine	Imported Liqueur
Kir	Bloody Mary
Imported Beer	Martini, Manhattan

## NON-ALCOHOLIC

Juice	Domestic Beer
Soft Drinks	Wine
Perrier	Imported Beer

## OPEN BAR

*(Charged by the bottle)*

*All prices include mixers, orange and tomato juices but are subject to taxes and service charges.*

*Partially consumed bottles will be charged by the 1/10.*

*One 40 oz. bottle equals 30 servings.*

### **Hard Liquors (40 oz.)**

Scotch  
Rye  
Gin  
Vodka  
Rum  
Crown Royal  
Bourbon  
Chivas Regal

Vermouth

### **Aperitifs (26 oz.)**

Dubonnet  
Campari  
St-Raphael  
Sherry  
Porto

### **After Dinner Liqueurs (26 oz.)**

Crème de menthe  
Tia Maria  
Cointreau  
Drambuie  
Grand Marnier  
Cognac V.S.  
Courvoisier V.S.  
Courvoisier V.S.O.P.  
Rémy Martin V.S.O.P.

Perrier  
Domestic Beer  
Imported Beer