

# Beer

## Domestic – 341ml Bottle \$4.50

*Budlight, Budweiser, Alexander Keith's, OV, Coors Light*

## Premium- 341ml Bottle \$5.75

*Corona, Stella Artois, Heineken*

*Guinness (Can) \$6.50*

## On Tap- 16oz \$6.25

*Walkerville Honest Lager, Walkerville Seasonal tap*

## Sons of Kent-473ml Can \$7.00

*1792 English Ale  
Fly Wheel Blonde*

# Spirits

## Premium Spirits 1oz

*Crown Royal / \$5.75*

*Bombay Sapphire Gin / \$5.75*

*Grey Goose Vodka / \$6.50*

*Glenfiddich 12 years / \$7.50*

## Well Spirits 1oz/ \$4.50

*Gin, Rye, Vodka, Scotch, Dark Rum, Spiced Rum, White Rum*

# Cocktails featuring Wolfhead Distillery 2oz pours

## Tom and Sue Collins \$10.50

*1 1/2oz Beefeater Gin, 1/2oz Wolfhead Grapefruit vodka, citrus and simple syrup,*

## Grapefruit Fizz \$10.50

*2oz Wolfhead Grapefruit vodka, club soda*

## Essex County Mule \$10.50

*2oz Wolfhead Premium vodka, ginger beer, lime*

# Wine, Beer and Spirits Menu

**PELEE ISLAND**  
WINERY

**WOLFHEAD**  
DISTILLERY

**Sons**  
OF KENT

**WALKERVILLE**  
BREWERY

CREW

*Colchester Ridge Estate Winery*

**CR**

# White Wine

House Wines Provided by Pelee Island Winery

Glass 6oz \$7 Bottle \$24

**Chardonnay VQA- Dry** – medium body. Ripe peach and citrus notes.

**Pinot Grigio VQA- Dry** – medium body. Silky and refreshing.

**Sauvignon Blanc VQA- Dry**- light body. Fresh with crisp acidity.

More local options

Glass 6oz Bottle 750ml

**Riesling, CREW VQA \$8/\$29**

**Off Dry** – Granny smith apples, citrus and mineral notes.

**Flagship Chardonnay, CREW VQA Bottle only /\$34**

**Dry** – medium body. Lightly oaked. Fresh pear & white peach. Toasty, elegant and smooth.

**White Tango, Aleksander \$8.50/\$30**

**Dry** – light to medium body. Riesling and unoaked Chardonnay. Crisp green apple and soft mineral notes.

International Options

Glass 6oz Bottle 750ml

**Willm Gewurztraminer Reserve – Alsace France Bottle Only \$38**

**Off Dry** – Light to medium body. Aromatic & Flavorful. Grapefruit, rose petals and lychee notes **Pairs well with Chicken, Bacon, Shrimp**

**Santa Margherita Pinot Grigio - Alto Adige/Trentino Italy \$10/\$42**

**Dry** – Light body. Green apple, citrus, crisp and refreshing **Pairs with fish, chicken, and pastas with olio and alfredo sauces.**

# Red Wine

House Wines Provided by Pelee Island Winery

Glass 6oz \$7 Bottle \$24

**Baco Noir VQA – Dry** – medium to full body. Spicy, black pepper, black fruits..

**Cabernet VQA- Dry** – full body. Rich, ripe black berry fruits.

More local Options

Glass 6oz Bottle 750ml

**Barrelman's Blend VQA Dry \$8/\$29**

Full Body. A blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Elegant ripe fruit, soft tannins.

**Merlot, CREW VQA Dry \$8/ \$29**

Medium body. Red berry fruits, plums, and light vanilla oak notes.

**Cabernet Franc, Aleksander VQA \$8.50/\$30**

**Dry** – medium body. Juicy red berries, bell pepper and herbaceous notes

**Pinot Noir Reserve, Pelee Island Winery**

**VQA \$8/\$29 Dry** – Medium body. Well balanced food friendly delicate wine with cherry, currants and earthy notes

International Options

Glass 6oz Bottle 750ml

**McManis Cabernet Sauvignon – California - USA \$10/\$42**

**Dry** – Full body. Ripe black fruit, cassis, vanilla and wood smoke, **Pairs well with Grilled New York Strip Steak.**

**Gabbiano Chianti DOCG -Italy \$8.50/\$32**

**Dry** – Medium body red cherry, licorice, spice, vanilla. **Pairs with pasta in tomato basil sauce.**

\*Taxes not included

