



WHITE WINE

SAUVIGNON BLANC 6oz 12.00
OVERSTONE 1/2L 36.00
NEW ZEALAND, 2016 Bottle 45.00
Ripe tropical and gooseberry fruit flavours with a zingy finish and impeccable balance. Pairs beautifully with an aperitif or seafood dish. Crisp, light and fresh. Food Pairings: Shellfish, Pasta.

VINHO VERDE 6oz 8.00
CASAL GARCIA 1/2L 24.00
PORTUGAL, 2016 Bottle 30.00
Soft and fragrant with lovely flavours of green apple and citrus. Lively, young and refreshing with natural fizz. Food Pairings: Salad, Seafood.

PINOT GRIGIO 6oz 9.00
CASTEGGIO 1/2L 27.00
ITALY, 2017 Bottle 34.00
The palate is dry, full and nutty with a delicate apple and fruit bouquet. Food Pairings: Pasta, Cream Sauces, Risotto, Chicken and Seafood.

CHARDONNAY 6oz 9.00
SALENTEIN PORTILLO 1/2L 27.00
ARGENTINA, 2017 Bottle 34.00
fruity, aromatic, big and bold on the palate with gentle wisps of lemon citrus. Refreshing! Food Pairings: Shellfish, Pasta.

VERDEJO (ORGANIC) 6oz 9.00
PIQUERAS WILD 1/2L 27.00
SPAIN, 2017 Bottle 34.00
Complex nose of ripe exotic fruit, minerals and touch of wood. Elegant on the palate with great natural acidity, balance and a persistent finish. Food Pairings: Salads, Seafood.

TIDAY BAY 6oz 11.00
BENJAMIN BRIDGE 1/2L 33.00
NOVA SCOTIA, 2018 Bottle 42.00
crisp and youthful aromas of lemons interlaced with ripe apricots on the nose. Features notes of chalk, lemon-lime and quartz on the palate. Food Pairings: Seafood, Salad.

TIDAY BAY 6oz 11.00
AVONDALE SKY 1/2L 33.00
NOVA SCOTIA, 2018 Bottle 42.00
Notes of citrus, melons, gooseberry and peach on the nose with a hint of spice. A soft, yet fresh palate with ripe fruit and mineral notes. Food Pairings: Seafood, Salad.

TIDAY BAY 6oz 10.00
GRAND PRE 1/2L 30.00
NOVA SCOTIA, 2018 Bottle 38.00
The nose is fresh, with light citrus and stone fruit character. The palate is crisp with a hint of balanced sweetness. Food Pairings: Seafood, Salad.

TRY A TIDAL WAVE FLIGHT Flight 15.00
3oz each of Tidal Bay Wine from three Nova Scotia wineries.
Avondale Sky, Grand Pre & Benjamin Bridge

RED WINE

CABERNET SAUVIGNON 6oz 12.00
SLEDGEHAMMER 1/2L 36.00
CALIFORNIA, 2016 Bottle 45.00

Aromas of ripe cherry and raspberries. Red and black fruit flavours with licorice and pepper notes.

Food Pairings: Grilled Red Meats, Spicy Sauces, Ham, Cheese.

MERLOT 6oz 8.00
MARCHESE DELLA TORRE 1/2L 24.00
ITALY, 2016 Bottle 30.00

Classic plum and black cherry aromas. Soft and rich with a smooth, easy finish.

Food Pairings: Beef, Pasta.

PINOT NOIR 6oz 11.00
KIM CRAWFORD 1/2L 33.00
NEW ZEALAND, 2017 Bottle 42.00

A smooth, supple, aromatic wine with black cherries, red currants and strawberries on the nose with well-integrated oak.

Food Pairings: Pork, Red Sauces, Duck.

MALBEC 6oz 9.00
SALENTEIN RESERVE 1/2L 27.00
ARGENTINA, 2016 Bottle 34.00

Blueberry and fig flavours laced with floral notes. A fruit driven wine with fresh, bright acidity.

Food Pairings: Red Meat, Bold Cheeses.

BLOW ME DOWN RED 6oz 10.00
BLOMIDON 1/2L 30.00
NOVA SCOTIA, 2018 Bottle 38.00

Bright red colour with notes of juicy red berries aligned with light acidity. A refreshing red! Off-Dry.

Food Pairings: Salads, Seafood, Chicken.

PRIMITIVO (ORGANIC) 6oz 9.00
12 E MEZZO 1/2L 27.00
ITALY, 2018 Bottle 34.00

Aromas of currants and blackberries elegantly join a bouquet of nutmeg, licorice, chocolate and vanilla. Slight acidity brings balance, leaving the palate full of coconut and fruity notes.

Food Pairings: Pasta, Chicken, Spicy Food.

PROSECCO AND ROSE

PROSECCO (ORGANIC)
VILLA TERESA
ITALY, 2018 Bottle 45.00

Aromas of honeysuckle, vibrant citrus and sweet white peach. It is dry and creamy in the mouth leading to a crisp finish.

Food Pairings: Fish, Poultry.

PINOT ROSE 6oz 12.00
LIGHTFOOT & WOLFVILLE 1/2L 36.00
NOVA SCOTIA, 2018 Bottle 47.00

delicate aromas of raspberry, white peach and flowers. The palate is dry, medium bodied with flavours of pink grapefruit, red berries and mineral notes on the long finish.

Food Pairings: Apertif, Charcuterie, Seafood.

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A place to call Mahone

