

Weingut Steiner Riesling Kamptal Austrian

Subtle fruity nose, grapefruit, green lime, citrus zest;
crackling, vibrant acidity that dominates till the end; slim,
as dry as a bone, puristic.

Certified vegan and Sustainable Austria 750ml

food pairing:

Cold dishes like smoked trout or salmon, fried fish with
rice or potatoes and vegetable soups.



Paul D Zweigelt Gruener Veltiner Austrian

Clear, bright yellow, winter apple, fresh, fruity, green apple,
fresh, slight citrus, and classic white pepper, nice acidity
and excellent finish

Certified vegan and Sustainable Austria 1 Liter

Food pairing: chicken, pork, veal, trout,
zander, vegetables



Plaimount Colombelle Rosa France

Tannat is the king of the indigenous Gascony varietals, it lends notes of black fruit and structure to the wine. The Cabernet Sauvignon brings freshness and spicy notes. An expressively fruity rosé, easy to appreciate. To finish displays freshness with hints of pepper and liquorice.

Food Pairing: pizza, steak, barbecues and fruit-based desserts,
or by itself 750ml



Ornella Molon E'ros Pinot Noir/Malbec Italy

Intense red with full bouquet, notes of red berries, raspberry and blackberry. Mellow flavoured, lightly structured, savoury and fruity a blend of 50% Pinot Noir and 50% Malbec.

Food Pairing: Charcuterie, roasts, grilled meat and rabbit.

750ml



San Michele Arepo Rosso Italian Blend Italy

Ruby red with purple reflections, powerful in color. Red fruits aroma, raspberry, blackberry and light herba-ceous nuances. Floral hints of violets and roses. Soft and pleasant, round and juicy on the palate. A blend of Corvina, Rondinella and Merlot.

Food Pairing: Ideal with savory first courses, cured meats, roast or grilled meats, and medium-aged cheeses. 750ml



Newfoundland Cloudberry Gin Canada

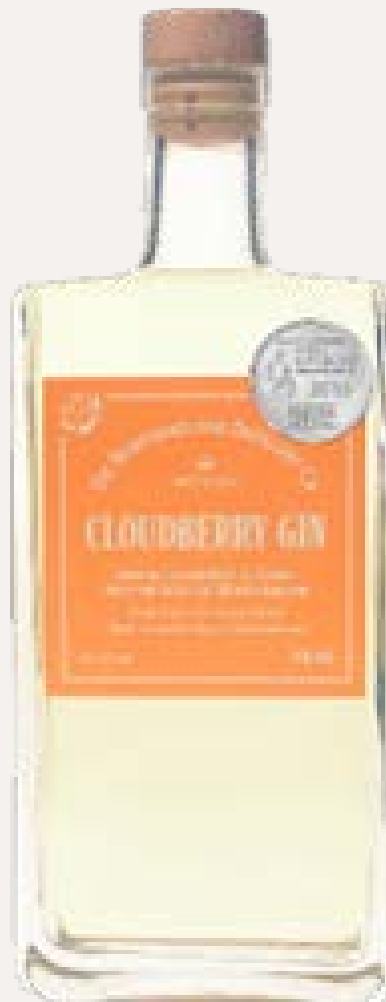
This gin is full of juniper and cloudberry picked from the wilds of Placentia Bay, with a little savory from Mt Scio Farm. We've tried to keep it very pure and simple using only local botanicals. This one is a little fruity, the cloudberry giving it a few citrus notes which balance out the juniper. 750ml

Cocktail: Till the Bitter End

Ingredients

1 oz Cloudberry Gin, 1 oz Campari, 2 oz Orange Juice, ½ oz
Lemon Juice, ½ oz Simple Syrup

Instructions: Add all ingredients to cocktail shaker with ice
Shake and then strain into tumbler with a large ice cub Garnish
with an orange slice and enjoy!



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