

Hurricane Grill

"Food, Service, Atmosphere"

RED

Glass / ½ Ltr / Bottle

CALONA VINEYARDS, CABERNET MERLOT 7.5 / 22 / 30

Okanagan Valley, B.C. (VQA)

A medium-bodied wine with soft tannins and flavours of red berries, currants and spice. This well structured blend would pair well with a burger.

THE LITTLE PENGUIN, SHIRAZ 7.5 / 22 / 30

South Eastern Australia

A hefty red with a bold taste! Savoury dark fruit surrounds the mouth and leaves an impressive finish. A great value wine that matches up beautifully with grilled beef.

RUFFINO, CHIANTI 8 / 23 / 32

Chianti appellation, Italy (DOCG)

Medium-bodied, pleasant and easy drinking. This delicately fresh wine can be matched perfectly with a wide variety of dishes. Excellent with appetizers.

THE WOLFTRAP, SYRAH/MOURVEDRE/VIIGNIER 8 / 23 / 32

Franschhoek Valley, South Africa

Abundance of black fruit flavours with hints of violet and spice. An unpretentious wine with smooth tannins and high density. Enjoy with lamb or steak.

DOMAINE JEAN BOUSQUET, MALBEC (ORGANIC) 9 / 25 / 35

Mendoza, Argentina

35 year old vines produced the grapes for this full-bodied wine. Peppery notes accompany dark, lush fruit making it a great pairing with red meat or spicy dishes.

LOUIS JADOT, BEAUJOLAIS-VILLAGES 11 / 32 / 43

Rhone, France

A juicy, berry-flavoured wine. Bright cherry and raspberry fruit on the palate. Ideal with pasta or a flavourful rice bowl.

CARMEN, CABERNET SAUVIGNON GRAN RESERVA 11 / 32 / 43

Alto Maipo, Chile

A rich, deep, full-bodied wine that is nicely balanced. An excellent pairing with ribs, sharp cheeses or spicy foods.

KIM CRAWFORD, PINOT NOIR - / 35 / 47

Marlborough, New Zealand

A fruit focused and velvety wine with rich flavours and soft tannins. Suited to most lean meats and exceptionally good as a wine to enjoy on its own.

J. LOHR SEVEN OAKS, CABERNET SAUVIGNON - / 35 / 47

Paso Robles, California

The palate is rife with black currant, plum and a broad, rich tannin structure. Pair with lasagna, lamb shank or N.Y. steak.

TINHORN CREEK, OLDFIELD SERIES MERLOT - / - / 55

Okanagan Valley, B.C. (VQA)

A rich, complex wine with concentrated fruit flavours and subtle hints of smoke, pepper and herbs. Pair this with a steak fajita or beef burger.

TRUCHARD, CABERNET SAUVIGNON - / - / 60

Carneros, California

A combination of plum, vanilla and black currants on the palate with a hint of tobacco. Soft tannins insure an enjoyable finish. This full-bodied wine was made to pair with a filet mignon.

WHITE

Glass / ½ Ltr / Bottle

CALONA VINEYARDS, UNOAKED CHARDONNAY 7.5 / 22 / 30

Okanagan Valley, B.C. (VQA)

This Chardonnay has a slightly rich and soft feel on the palate with flavours of red apple, lime and pineapple. This medium-bodied wine is best suited to a chicken sandwich or wrap.

CONO SUR, VIOGNIER 7.5 / 22 / 30

Chile

Sweet fruity notes of apricots, citrus and peaches combine with pleasant oak aromas. Full and savoury in the mouth, this wine pairs with seafood or creamy pasta dishes.

LEON DE TARAPACA, SAUVIGNON BLANC 8 / 23 / 32

Central Valley, Chile

Intense aromas of citrus fruit and white flowers lead to a palate that is vibrant and cheerful with a fresh aftertaste. This is the perfect pairing with a seafood medley. Try it with seafood fried rice.

RED ROOSTER, CHARDONNAY 8.5 / 24 / 33

Okanagan Valley, B.C. (VQA)

The palate is creamy with notes of spiced pear and citrus blended with a subtle hint of oak. Lively acidity makes for a crisp finish. Pair with a seafood risotto or a warm seafood spinach. Voted one of the top ten best Chardonnays in the world.

GRAY MONK, GEWURZTRAMINER 8.5 / 24 / 33

Okanagan Valley, B.C. (VQA)

A fantastically fruity wine - melon, lychee and tropical fruits with notes of spice that complete the finish. This off-dry wine is appealing on its own or try it with our calamari appetizer.

FOLONARI, PINOT GRIGIO 9 / 25 / 35

Veneto, Italy

Dry and crisp with an elegant background of green apples and a clean finish. Try halibut tacos or risotto as a pairing.

OYSTER BAY, SAUVIGNON BLANC 11 / 29 / 43

Marlborough, New Zealand

Zesty and aromatic with lots of lively fruit characters. Crisp, elegant and refreshing. Pair this wine with a halibut risotto or other seafood dish.

DR. PAULY BERGWEILER, RIESLING 11 / 29 / 43

Mosel, Germany

Along with an aromatic nose, this wine has a distinct apple and peach flavour with hints of fine minerals. This delicate wine pairs well with a wide array of dishes. Experiment!

RODNEY STRONG, CHALK HILL CHARDONNAY - / - / 62

Sonoma, California

A full and creamy wine that offers plenty of taste. There is an abundance of fruit, mineral and toasty vanilla flavours. Pairs beautifully with salmon or tuna.

DOMAINE ZIND HUMBRECHT, PINOT BLANC - / - / 70

Alsace, France

Citrus and peach along with bright acidity make this dry white an ideal match with seafood. Our prawn fajita or seafood linguini would go very well with this firm wine.