

# 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** 12 / 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** 12 / 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.