

**RED WINE**

2016 HOUSE RED	/9	
<i>*Not available for Happy Hour *</i>		
2016 COBERITZO JOVEN	/11	/55
<i>Mencia, Bierzo</i>		
2012 CIEN Y PICO	/12	/60
<i>Bobal, La Mancha</i>		
2016 CASTILLO BELARFONSO	/12	/60
<i>Garnacha, Toledo</i>		
2014 IZADI RESERVA	/13	/65
<i>Tempranillo, Rioja</i>		
2017 A. MENDOZA JARRARTE	/13	/65
<i>Tempranillo, Rioja</i>		
2017 LA MALDITA		/48
<i>Garnacha, Rioja</i>		
2016 LA TREMENDA		/52
<i>Monastrell, Alicante</i>		
2016 PAUL DURDILLY		/57
<i>Gamay, Beaujolais</i>		
2017 CROTIN 1897		/60
<i>Barbera, Piedmont</i>		
2017 ST. COSME		/60
<i>Syrah, Cotes-Du-Rhone</i>		
2017 BHILAR LA GRIMAS		/63
<i>Graciano, Rioja</i>		
2016 VILLA BLANCHE		/65
<i>Pinot Noir, Languedoc, France</i>		
2016 SAINT JAQUES ULTREIA		/69
<i>Mencia, Bierzo</i>		
2016 CLOS DE TEFALL		/72
<i>Grenache, Carignan, Cabernet. Priorat</i>		
2012 VIVANCO RESERVA		/74
<i>Tempranillo, Graciano, Rioja</i>		
2017 MONT RUBI BLACK		/75
<i>Grenache, Penedes</i>		
2016 BHILAR PLOTS		/79
<i>Tempranillo, Garnacha, Viura, Rioja</i>		
2014 LA LOCOMATORA		/83
<i>Tempranillo, Rioja</i>		
2014 NIEPOORT LAGAR DE BAIKO		/85
<i>Baga, Bairrada, Portugal</i>		
2015 POGGERINO CHIANTI CLASSICO		/89
<i>Chianti Blend, Tuscany</i>		
2017 MONT RUBI GAINUS RADICAL		/93
<i>Sumoll, Penedes</i>		
2015 PAGO DE LOS BALAGUESES		/96
<i>Garnacha Tintorera, Merlot, Paga</i>		
2010 ALLENDE		/104
<i>Tempranillo, Rioja</i>		
2013 GROSZER WEIN VOM RIEGEL		/105
<i>Blaufrankisch, Eisenberg</i>		
2016 CLOS DU GRAVILLAS		/106
<i>Carignan, Cotes du Brian, France.</i>		
2012 RAVENTOS ISABEL NEGRA		/112
<i>Cabernet, Monastrell, Penedes</i>		
2016 MAS MARTINET BRU		/115
<i>Grenache, Merlot, Cabernet, Syrah, Priorat</i>		
2016 G. DESCOMBES ST. AMOUR		/124
<i>Gamay, Beaujolais, France.</i>		
2005 R. LOPEZ BOSCONIA		/137
<i>Tempranillo, Garnacha, Mazuelo, Graciano, Rioja</i>		
2005 R. LOPEZ TONDONIA		/163
<i>Tempranillo, Garnacha, Mazuelo, Graciano, Rioja</i>		

**WHITE WINE**

2016 HOUSE WHITE	/9	
<i>*Not available for Happy Hour*</i>		
2015 COBERITZO EL BLANCO	/11	/55
<i>Godello, Bierzo</i>		
2017 VERUM	/11	/55
<i>Malvasia, Castilla</i>		
2017 GAINZA	/12	/60
<i>Txakolina, Basque</i>		
2016 AROA LAIA	/12	/60
<i>Garnacha Blanca, Navarra</i>		
2017 CELLIER DES CHARTREUX		/46
<i>Viognier, Languedoc-Roussillon, France</i>		
2016 MENDRAKA		/57
<i>Txakolina, Basque</i>		
2106 ALOIS LAGEDER		/59
<i>Pinot Grigio, Alto Adige</i>		
2016 OJO DE GALLO		/60
<i>Palamino Fino, Jerez</i>		
2017 TERRAS GAUDA		/63
<i>Albarino, Rias Baixas</i>		
2017 MONT RUBI WHITE		/75
<i>Xarel-lo, Penedes</i>		
2016 EVA FRICKE		/76
<i>Riesling Trocken, Rheingau.</i>		
2016 COLDSTREAM HILL		/81
<i>Chardonnay, Yarra Valley</i>		
2015 SURIOL 'ELS BANCALS'		/85
<i>Xarel-lo, Penedes</i>		
2015 DIDO 'BLANC'		/87
<i>Macabeau, Grenache Blanc, Monsant</i>		
2017 A.J. ADAM 'IM PFARRGARTEN'		/88
<i>Riesling Feinherb, Mosel</i>		
2016 G. DESCOMBES BLANC		/106
<i>Chardonnay, Beaujolais, France.</i>		

**SPARKLING WINE**

NV PARES BALTA BRUT	/12	/60
<i>Macabeo, Xarel-lo, Parellada, Penedes</i>		
2016 RAVENTOS DE NIT	/16	/80
<i>Macabeo, Xarel-lo, Parellada, Monastrell, Penedes</i>		
2011 BLANCA CUISINE		/132
<i>Xarel-lo, Chardonnay, Pinot Noir, Penedes</i>		

**ROSÉ WINE**

2017 PEIQUE ROSADO	/10	/50
<i>Mencia, Bierzo</i>		
2017 ILUNBAR ROSE	/11	/55
<i>Txakolina, Basque</i>		
2017 CAPRASIA	/12	/60
<i>Bobal, Merlot, Utiel-Requena</i>		



**COCKTAILS**

(MIN 2OZ)

*\*Get any 8oz beer for .99 when you order a cocktail\**

<b>OX G+T</b>	/13
<i>Housemade Tonic, Gin, Citrus</i>	
<b>I . A . D . T .</b>	/13
<i>Sumac &amp; Hibiscus infused Tequila, GM, Cocchi Americano</i>	
<b>EARL GREY SOUR</b>	/14
<i>Creamy Earl Grey infused Gin, Lemon, Egg White</i>	
<b>MAI O MAI</b>	/13
<i>7yr Rum, Oloroso, Pistachio, Lemon, Angostura</i>	
<b>WAKE UP CALL</b>	/12
<i>Coffee Liqueur, Vermouth, Drambuie, Black Walnut</i>	
<b>DATE WITH A DAIQURI</b>	/13
<i>Date infused Rum, Manzanilla Sherry, Lemon</i>	
<b>GIMME THAT ROSEMARY</b>	/12
<i>Black Moon Charred Rosemary Gin, Lime</i>	
<b>JUST MULLING IT OVER</b>	/13
<i>Gin, Oloroso, Lime, Spiced Wine, Orange &amp; Juniper Bitters</i>	
<b>SPARKLING SANGRIA</b>	/13
<i>Cava, Pineapple, Grapefruit, Spiced White Wine Syrup</i>	
<b>RED SANGRIA</b>	/13
<i>Wine, Brandy, Orange Juice, Fruit</i>	
<b>FEATURE COCKTAIL</b>	/10
<i>Ask your server about our daily feature</i>	
<i>*Not available for Happy Hour *</i>	

**BEER & SIDRE**

<b>DRAUGHT</b>	(8OZ / 20OZ)
<b>BLINDMAN SESSION ALE</b>	/4 /10
<i>Lacombe, Alberta</i>	
<b>BLINDMAN KETTLE SOUR</b>	/4 /10
<i>Lacombe, Alberta</i>	
<b>COMMON CROWN BROWN ALE</b>	/4 /10
<i>Calgary, Alberta</i>	
<b>SIDING 14 KOLSCH</b>	/4 /10
<i>Ponoka, Alberta</i>	

**IN THE BOTTLE**

<b>ALHAMBRA</b>	/8
<i>Alhambra, Spain (330ml)</i>	
<b>ESTRELLA DAMM</b>	/9
<i>Barcelona, Spain (500ml)</i>	
<b>LONE TREE CIDER</b>	/7
<i>Okanagan, B.C. (330ml)</i>	
<b>LEKKER DRY HOPPED CIDER</b>	/14
<i>Calgary, Alberta</i>	

**GIN & TONIC**

(2OZ.)

*Served with housemade tonic*

<b>FENTIMANS TONIC</b>	/2
<b>EMPRESS 1908</b>	/12
<i>Victoria</i>	
<b>DOCTOR' S ORDERS</b>	/14
<i>Naramata</i>	
<b>UNGAVA</b>	/12
<i>Canadian North</i>	
<b>GIN MARE</b>	/12
<i>Spain</i>	
<b>PANAREA</b>	/13
<i>Italy</i>	
<b>AVIATION</b>	/12
<i>Portland</i>	
<b>ST. GEORGE BOTANIVORE</b>	/14
<i>California</i>	
<b>TANQUERAY 10</b>	/15
<i>London</i>	
<b>BOMBAY EAST</b>	/11
<i>London</i>	
<b>GLENDALOUGH</b>	/13
<i>Ireland</i>	
<b>DINGLE</b>	/14
<i>Ireland</i>	
<b>HENDRICK' S</b>	/15
<i>Scotland</i>	
<b>THE BOTANIST</b>	/15
<i>Scotland</i>	

**SHERRY**

<b>LA GUITA</b>	/8
<i>Manzanilla (4oz)</i>	
<b>VALDESPINO INOCENTE</b>	/12
<i>Fino (4oz)</i>	
<b>VALDESPINO TIO DIEGO</b>	/12
<i>Amontillado (4oz)</i>	
<b>HIDALGO GOBERNADOR</b>	/12
<i>Oloroso (4oz)</i>	
<b>VALDESPINO VIEJO C.P.</b>	/20
<i>Palo Cortado (4oz)</i>	
<b>VALDESPINO PROMESA</b>	/7
<i>Moscatel (2oz)</i>	
<b>VALDESPINO CONDADO</b>	/7
<i>Pedro Ximenez (2oz)</i>	
<b>LUSTAU EAST INDIA</b>	/7
<i>Oloroso, Pedro Ximenez (2oz)</i>	

**VERMOUTHS**

(2OZ.)

*Served with Olives & an Orange Twist*

<b>HOUSE VERMOUTH</b>	/6
<i>infused with almond &amp; apricot oolong tea</i>	
<b>EL BANDERRA</b>	/7
<i>Spain</i>	
<b>MIRO TINTO</b>	/8
<i>Spain</i>	
<b>PUNT E MES</b>	/8
<i>Italy</i>	

