

## Wines by the Glass

<b>Red Wines</b>	<b>6 oz</b>	<b>9 oz</b>	<b>White Wines</b>	<b>6 oz</b>	<b>9 oz</b>
<i>Merlot – Hester Creek (Okanagan)</i>	8 ½	12 ¾	<i>Pinot Gris – Stoneboat (Okanagan)</i>	7 ½	11 ¼
<i>Cab/Sauvignon-Smoking Loon (California)</i>	10	15	<i>Pinot Grigio – Gabbiano (Italy)</i>	8 ¾	13
<i>Merlot – Smoking Loon (California)</i>	10	15	<i>Sauvignon Blanc – Roaring 20's (California)</i>	9 ½	14 ¼
<i>Malbec – Domaine Bosquet (Argentina)</i>	11	16 ½	<i>Chardonnay – Noble Ridge (Okanagan)</i>	10 ¾	16
<i>Pinot Noir–Thornhaven (Okanagan)</i>	11 ½	17 ¼	<i>Pinot Gris – Burrowing Owl (Okanagan)</i>	13	19 ½
<i>Zinfandel – Trim (California)</i>	12 ¼	18 ¼			

## Flights

(each wine served in the flight is a 3 oz pour)

<p><b>Big and Bold</b> <span style="float: right;"><b>16</b></span></p> <p><i>Cabernet Sauvignon – Smoking Loon</i></p> <p><i>Merlot – Hester Creek</i></p> <p><i>Zinfandel - Trim</i></p>	<p><b>Light and Lively</b> <span style="float: right;"><b>17</b></span></p> <p><i>Chardonnay - Noble Ridge</i></p> <p><i>Prosecco - La Marca</i></p> <p><i>Sauvignon Blanc - Roaring 20's</i></p>
<p><b>Around the World</b> <span style="float: right;"><b>17</b></span></p> <p><i>Malbec – Domaine Bosquet</i></p> <p><i>Merlot – Smoking Loon</i></p> <p><i>Pinot Noir - Thornhaven</i></p>	<p><b>Pinot G's</b> <span style="float: right;"><b>16</b></span></p> <p><i>Pinot Grigio - Gabbiano</i></p> <p><i>Pinot Gris - Burrowing Owl</i></p> <p><i>Pinot Gris - Stoneboat</i></p>

## Sparkling Wines

	<b>Glass – 6 oz</b>	<b>Bottle</b>
<i>Brut Reserva – Segura Vidas</i>		<b>39</b>
<i>GH Mumm – Brut Cordon Rouge</i>		<b>125</b>
<i>Prosecco – La Marca</i>	<b>11</b>	<b>45</b>
<i>Veuve Cliquot</i>		<b>150</b>

**Thursday is Flight Night - 25% Off Wines by the Glass & Flights**

## White Wines

### British Columbia

<i>Pinot Gris – Burrowing Owl</i>	<b>52</b>
<i>Pinot Gris – Gray Monk</i>	<b>42</b>
<i>Riesling – Gray Monk</i>	<b>38</b>

### Australia/New Zealand

<i>Chardonnay – Oyster Bay</i>	<b>49</b>
<i>Pinot Grigio – Oyster Bay</i>	<b>45</b>
<i>Pinot Gris – Kim Crawford</i>	<b>49</b>
<i>Sauvignon Blanc – Matua</i>	<b>42</b>

### Italy

<i>Pinot Grigio – Gabbiano</i>	<b>35</b>
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### United States

<i>Chardonnay – Hess</i>	<b>46</b>
<i>Chardonnay – Mer Soleil Reserve</i>	<b>76</b>
<i>Chardonnay – Rodney Strong</i>	<b>65</b>
<i>Chardonnay – Sonoma Cutrer</i>	<b>65</b>
<i>Riesling – Kung Fu Girl</i>	<b>54</b>
<i>Sauvignon Blanc – Cakebread</i>	<b>94</b>
<i>Sauvignon Blanc – Duckhorn</i>	<b>78</b>
<i>Sauvignon Blanc – Matanzas Creek</i>	<b>49</b>

### France

<i>Sauvignon Blanc – Domain Fouassier</i>	<b>70</b>
<i>Chenin Blanc - Chateau Guadrelle</i>	<b>56</b>

## Red Wines

### United States

#### (California / Oregon )

<i>Cabernet Sauvignon – Cakebread</i>	<b>194</b>
<i>Cabernet Sauvignon – Cannonball</i>	<b>68</b>
<i>Cabernet Sauvignon – Duckhorn</i>	<b>178</b>
<i>Cabernet Sauvignon – Edge</i>	<b>93</b>
<i>Cabernet Sauvignon – J. Lohr</i>	<b>54</b>
<i>Cab Sauvignon - Knights V. Beringer</i>	<b>107</b>
<i>Cabernet Sauvignon – Smoking Loon</i>	<b>39</b>
<i>Cabernet Sauvignon – The Prisoner</i>	<b>131</b>
<i>Merlot – Duckhorn</i>	<b>116</b>
<i>Merlot – Rodney Strong</i>	<b>55</b>
<i>Merlot – Smoking Loon</i>	<b>39</b>
<i>Merlot – Sterling</i>	<b>39</b>

<i>Pinot Noir – Dom. Drouhin</i>	<b>119</b>
<i>Pinot Noir – Meiomi</i>	<b>65</b>
<i>Pinot Noir – Parker Station</i>	<b>59</b>
<i>Zinfandel – Pepperwood Grove</i>	<b>36</b>
<i>Zinfandel – Seghisio</i>	<b>87</b>

### France

<i>Pinot Noir - Cote de Beaune Drouhin</i>	<b>102</b>
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### Spain

<i>Garnacha - Legado Munoz</i>	<b>36</b>
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### British Columbia

<i>Cabernet Merlot – Back Yard</i>	<b>35</b>
<i>Cabernet Sauvignon – Burrowing Owl</i>	<b>76</b>
<i>Merlot – Burrowing Owl</i>	<b>54</b>

## Red Wines

(Continued)

### Australia/New Zealand

<i>Cabernet Sauv/Shiraz–Musician</i>	<b>51</b>
<i>Cabernet Sauvignon – Ring Bolt</i>	<b>59</b>
<i>Pinot Noir – Kim Crawford</i>	<b>57</b>
<i>Shiraz – Skulls</i>	<b>58</b>

### Argentina

<i>Malbec – Domaine Bosquet</i>	<b>39</b>
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### Italy

<i>Barolo – Luigi Einaudi</i>	<b>151</b>
<i>Chianti Classico Riserva – Ducale</i>	<b>72</b>
<i>Valpolicella - Amarone Tomassi</i>	<b>125</b>

## Beers

### Bottles/Cans

<i>Budweiser/Budweiser Light</i>	<b>6</b>
<i>Corona</i>	<b>6</b>
<i>Heineken</i>	<b>7</b>
<i>Warsteiner (non-alcoholic)</i>	<b>6</b>
<i>Strongbow Cider – Tall Can</i>	<b>8 ½</b>

### On Tap – 20 oz

<i>Blue Buck Pale Ale</i>	<b>6</b>
<i>Coors Light</i>	<b>6</b>
<i>Fat Tug IPA</i>	<b>7</b>
<i>Guinness</i>	<b>8</b>
<i>Pilsner</i>	<b>5</b>
<i>Stella Artois</i>	<b>8</b>

## Bin 101's Signature Cocktails

<i>Aperol Spritz – Aperol, Prosecco, Soda, Orange Wedge</i>	<b>9</b>
<i>Dark N Stormy - (2 oz.) Gosling's Dark Rum, Ginger Beer, Lime Juice, Lime Wedge</i>	<b>10</b>
<i>Elderflower Collins – (2 oz.) Tanqueray 10, St-Germain, Fresh Lemon Juice, Sprig of Mint, Soda</i>	<b>10</b>
<i>Greyhound – Vodka, Grapefruit Juice</i>	<b>7</b>
<i>Killer Caesar – Vodka, Clamato Juice, Olives, Horseradish, Tabasco, Worcestershire</i>	<b>7</b>
<i>Margarita (Shaken) – (1.5 oz.) Tequila, Grand Marnier, Fresh Limes</i>	<b>8</b>
<i>Moscow Mule – Vodka, Ginger Beer, Lime Juice, served in a Copper Cup</i>	<b>8</b>
<i>Old Fashioned - (2 oz.) Bourbon, Sugar Syrup, Bitters, Orange Slice, Maraschino Cherry</i>	<b>10</b>
<i>Red Sangria – Brandy, Triple Sec, Lemon and Lime Juice, Orange Juice, Red Wine, Soda</i>	<b>9</b>
<i>Whiskey Sour - (2 oz.) Whiskey, Lemon Juice, Sugar, Shaken with Egg Whites, Maraschino Cherry</i>	<b>10</b>
<i>White Sangria – Vodka, Triple Sec, Lemon and Lime Juice, Peach Puree, White Wine, Soda</i>	<b>9</b>

## Martinis – 2 oz

<i>Chocolate Martini – Vodka, Baileys Liqueur, Crème de Cacao</i>	<b>9</b>
<i>Classic Martini – Vodka or Gin</i>	<b>7 ½</b>
<i>Cosmopolitan – Citrus Vodka, Cointreau, Cranberry Juice, Lime Juice</i>	<b>8 ½</b>
<i>French Martini – Grey Goose, Chambord, Pineapple Juice</i>	<b>9 ½</b>
<i>James Bond Martini (3oz) – Tanqueray 10, Grey Goose, Lillet, Lemon Twist</i>	<b>12</b>
<i>Lemon Drop Martini – Citrus Vodka, Limoncello, Fresh Lemon Juice, Sugared Rim</i>	<b>9</b>
<i>Manhattan – Rye, Cinzano, Maraschino Cherry</i>	<b>9</b>
<i>Sour Apple Martini – Vodka, Sour Apple, Melon Liqueur, Apple Juice</i>	<b>9</b>

## Scotches/Whiskies – 1 oz

<i>Ballantine's</i>	<b>6</b>	<i>Highland Park – 12 year</i>	<b>11</b>
<i>Basil Haydens</i>	<b>9</b>	<i>Jack Daniels</i>	<b>6</b>
<i>Canadian Club</i>	<b>6</b>	<i>Jameson's Irish Whisky</i>	<b>6</b>
<i>Chivas – 12 year</i>	<b>7</b>	<i>Johnnie Walker Black</i>	<b>8</b>
<i>Crown Royal</i>	<b>6</b>	<i>JP Wisers</i>	<b>6</b>
<i>Dalmore – 12 year</i>	<b>13</b>	<i>Macallan Gold</i>	<b>11</b>
<i>Dalwhinnie – 15 year</i>	<b>13</b>	<i>Wild Turkey</i>	<b>6</b>

## Cognac/Brandy – 1 oz

<i>Armagnac – Saint Vivant VSOP</i>	<b>9</b>
<i>Courvoisier VSOP</i>	<b>12</b>
<i>Hennessy VSOP</i>	<b>14</b>
<i>Pere Magliore-Calvados</i>	<b>7</b>
<i>Remy Martin VSOP</i>	<b>13</b>
<i>St. Remy VSOP</i>	<b>6</b>

## Specialty Coffees – 1 oz

<i>Spanish Coffee – Rum, Coffee Liqueur</i>	<b>7</b>
<i>Irish Coffee – Jamieson's Irish Whiskey</i>	<b>7</b>
<i>Monte Cristo – Kahlua, Grand Marnier</i>	<b>7</b>
<i>B 52 Coffee – Kahlua, Baileys, Grand Marnier</i>	<b>7</b>
<i>Baileys Coffee – Baileys Liqueur</i>	<b>7</b>