

WINES & CIDERS



EXPERIENCE A PREMIUM WINE OR CRAFT CIDER FLIGHT! \$16

Select 3 from the list below
(Wine pours 2oz, Cider pours 4oz)

	GLASS	BOTTLE
2023 FIRELIGHT NEW! Citrus, peach and lychee. Lower Alcohol & Dry	\$10	\$45
2023 SAUVIGNON BLANC Bursting with pink grapefruit, citrus and lime. Dry	\$11	\$50
2021 ESTATE BOTTLED PINOT GRIS White peach and lime, subtle spice and minerality. Dry	\$11	\$50
2020 ROCK PILE PINOT GRIS Baked pear, honey and melon. Dry	\$13	\$60
2022 ESTATE BOTTLED CHARDONNAY Hint of lemon, baked apple, rich and well balanced. Dry	\$11	\$50
2023 ESTATE BOTTLED RIESLING Grapefruit, lime zest, mandarin orange. Off-dry	\$11	\$50
2022 ROSÉ Strawberry, raspberry, refreshing finish. Dry	\$10	\$45
2023 GAMAY Bright red fruit, cherry and spice. Dry	\$10	\$45
2021 RED CONCEPTION Dark fruits, ripe blackberry, warm spice. Dry	\$11	\$50
2020 ROCK PILE RED Raspberry, plum and mocha. Dry	\$12	\$55
2022 CABERNET FRANC Black cherry, raspberry and warm spice notes. Dry	\$12	\$55
2021 CABERNET SYRAH Rich blackberry, smoke, black pepper. Dry	\$14	\$65
PREMIUM CRAFT CIDERS, 473 ML Dry in style, crafted from locally-grown fruit	\$8	
Original Apple ▪ Hopped & Hazy ▪ Cherry Rosé Strawberry Spritz (355ml)	\$7	

LITE BITS & BITES

Curated pairing menu by CHZ PLZ

SOUP OF THE DAY \$12

Ask server about today's feature

MARINATED OLIVES \$9

Warm marinated olives with herbs, garlic, olive oil and chillies

 **Delicious with Riesling or Gamay**

WHIPPED FETA DIP \$19

CHZ PLZ signature dip topped with herbs, hot honey and served with crostini

 **Delicious with Rosé or Firelight**

GREEN GODDESS HUMMUS \$15

Topped with pistachio and sesame dukkah, served w/ warm naan

 **Delicious with Sauvignon Blanc**

3-CHZ GRILLED CHEESE \$16

Cheddar, Fontina, Gouda, herbed onion jam, sourdough, ketchup for dipping. Add a cup of soup - \$5

 **Delicious with Riesling or Red Conception**

COPPA + BURRATA ON FOCACCIA (2) \$24

Coppa, basil pesto, Ontario burrata, hot honey, pine nuts, sweet drop peppers

 **Delicious with Pinot Gris, Rosé or Riesling**

CHARCUTERIE (SERVES 1-2) \$36

5-year cheddar, Smoked 5 Brothers, Goat Gouda, genoa, abruzzo, coppa, pickles, roasted walnuts, fruit, honey, herbed onion jam and focaccia crostini

 **Delicious with Rosé, Gamay or Rock Pile Red**

Extra Crostini or Pita \$4 ▪ Substitute gluten-free crackers +\$2

DESSERT PLATTER \$16

A bite-sized assortment of chocolate covered pretzels, lemon shortbread cookies, brownies and fresh fruit

COCKTAILS & OTHER DRINKS

LONG WEEKEND SUNRISE \$10 / MOCKTAIL \$8

Our Long Weekend Chardonnay/ Pinot Grigio with Dillons Peach & Lavendar cocktail syrup, poured over ice, topped with soda water.

WATERMELON ROSE SPRITZ \$10 / MOCKTAIL \$8

Our Long Weekend Rose with watermelon juice, poured over ice, topped with soda water.

BOTTLED LEMONADE served with ice **\$5**
SPARKLING WATER served with ice **\$4**

