

ROBIN DES BOIS

RED WINES

Glass 4 oz / Glass 7 oz / Bottle

TOURIGA NACIONAL / Alvernoas Portugal

7 10 32

Fruity and hearty. Fresh with notes of red berries.

Pairings: Burger, Mujadara, Robin with BBQ tempeh.

SYRAH / Vinologist South Africa

8 12 38

Smooth and fruity. Red berries jam and peppered liccorice notes.

Pairings: Hearty soup vegetables or chicken broth, Burger, Any dish with duck confit.

PINOT NOIR / Mezzacorona Italy

8.25 12.25 38.50

Light and fruity. Floral notes and strawberry flavours.

Pairings: Bollywood with tofu, Carbonara pasta, Mujadara.

CABERNET SAUVIGNON / Domaine des tourelles Liban

9 13 39

Dry, medium bodied. Notes of black berries and spices.

Pairings: Beef bavette, Robin and Mountain with duck confit.

FRONTENAC / Le Chat Botté Quebec 🍷

9 13 39

Aromatic and smooth. Slightly woody. Notes of black cherry, red berries, vanilla and spices.

Pairings: Burger, Beef bavette, Beach with chicken.

WHITE WINES

PINOT GRIGIO / Vento di mare Italy, Organic

7 10 32

Fruity and lively. Flavours of lemon and honeydew melon.

Pairings: Salmon tartare, Beach with tofu, Nordic with hot smoked salmon.

SAUVIGNON BLANC / Carrelot des amants France

8 12 38

Crisp and lively with citrus notes.

Pairings: Caesar salad with grilled salmon, Poutine, Okonomiyaki, Vegetarian dishes.

CHARDONNAY / Fat Bastard France

8.25 12.25 38.50

Notes of vanilla. Dry, medium bodied with notes of pear and apple.

Pairings: Nordic with tofu, Beach with salmon, Caesar salad with chicken.

PETIT CHABLIS / Domaine d'Élise 2016 France

9 13 42

Dry, medium bodied and fruity. Floral aromas with notes of green apple and lemon.

Pairings: Salmon tartare, Citrus salad with hot smoked salmon, River with chicken.

ROSE

BUTINAGES / Costières de Nîmes France, Organic

8 12 38

Dry, fruity and generous. Flavours of peach and flowers, red berries.

Pairings: Beach with grilled salmon, Carbonara pasta, Nordic sand. with BBQ tempeh.

BUBBLY

Flute

CAVA / Parés Baltà France, Organic

10 38

Dry, fruity and lively. Floral and citrus notes.

Pairings: Any celebrations!

CIDER

Entre Pierre & Terre Quebec 🍷

8 12 38

Dry and fluid.

Pairings: Asian salad with Okonomiyaki, Citrus salad with grilled salmon, Mujadara, Mountain with BBQ tempeh.