



Welcome to Cavernus, it is here we learn about  
the winemaker's creation and savour its notes, it  
is here we become "us."



## Wine Flights

Three 2.5 oz pours per flight

### **Judgement of Paris | \$20**

A variety of Chardonnay from California and France, we recommend to taste blind, you be the judge!

### **White Wine & Cheese | \$29**

Tickle your tastebuds with a gastronomic experience of classic combinations. Three wines, two cheeses.

### **Tickle me Francey | \$20**

France has no shortage of fine wine, from Bordeaux, Burgundy, Rhone and beyond.

### **From Vine to Vino, Italian Flight | \$25**

Capture Italy's rich winemaking traditions with examples of reds from Piedmont to Sicily.

Add meatballs for a gastronomic experience (+\$15)

### **Fortified Flight (3x 1 oz) | \$19**

Explore Madeira, Port, Vermouth and Sherry—each with a unique history, flavor profile, and perfect pairing. We suggest to add a small cheese board (+\$25)

### **Exclusive Sips Cellar Selections | MP** (members only)

Explore selections recently acquired by  
Cavernus Wine Concierge





## Table Snacks

### **Truffle Parmesan Popcorn | \$9**

*Pair with Champagne (+\$35 5oz) Chablis (+\$30 5oz)*

### **Greek Marinated Olives | Small \$4 | Large \$9**

*Pair with Rhone Red (+\$25 5oz)*

### **Roasted Mixed Nuts | Small \$4 | Large \$9**

### **Meatballs with Artisanal Focaccia | \$17**

*Pair with Barbera (+\$21 5oz)*

### **Spinach and Artichoke Dip with Baguette | \$15**

*Pair with Viognier (+\$29 5oz)*



## Boards

### **Cheese Boards**

*Artisanal Canadian and imported cheeses paired with baguette, crackers (contains nuts), dried fruit and preserves.*

*Small Cheese Board | serves 1-2 | \$25*

*Large Cheese Board | serves 2-4 | \$45*

### **Cheese & Charcuterie Boards**

*A variety of flavours, textures and pairings. Artisanal cheeses, local and imported cured meats, crackers (contains nuts), dried fruit and preserves.*

*Small Cheese & Charcuterie | serves 1-2 | \$29*

*Large Cheese & Charcuterie | serves 2-4 | \$55*

*(Gluten free crackers on request)*





# Wine by the Glass

5 oz | 26 oz

## **Sparkling**

*Fiol Prosecco | Veneto, Italy \$15 | \$40*

*Moët Brut Imperial | Champagne, France \$35 | \$165*

## **White**

*Brigaldara Soave | Veneto, Italy \$18 | \$45*

*Laxas Albariño | Rias Biaxas, Spain \$18 | \$50*

*Clarendelle Bordeaux White | Bordeaux, France \$25 | \$70*

*Laughing Stock Viognier | Okanagan, Canada \$29 | \$85*

*Domaine Servin Chablis | Chablis, France \$30 | \$90*

## **Rose**

*Minuty Rosé | Côtes de Provence, France \$25 | \$75*

## **Red**

*Marcarini Barbera | Alba, Piedmont, Italy \$21 | \$65*

*Drouhin Cloudline Pinot Noir | Willamette Valley, Oregon \$24 | \$70*

*T.H. (Terroir Hunter) Carménère | Central Valley, Chile \$25 | \$75*

*75 Wine Co, Cabernet Sauvignon | Central Coast, California \$25 | \$75*

*Cassagnes de la Nerthe | Rhone Valley, France \$25 | \$75*



### **Sparkling**

*Dom Pérignon | Champagne, France \$495*

*Krug Grand Cuvee | Champagne, France \$515*

*Champagne Charpentier, Terre d'Émotion Blanc de Blancs | Champagne, France \$175*

### **White**

*Henri Bourgeois Pure Sancerre | Loire Valley, France | \$99*

*Tate "Spring Street" Chardonnay | Napa Valley, California \$95*

*Tantalus Riesling | Okanagan, Canada \$90*

*L'Ora Pinot Grigio | Italy \$50*

*Thistle and Weed Duwweeltjie Chenin Blanc OVP | Stellenbosch, South Africa \$90*

### **Rosé**

*Triennes | Provence, France \$53*

### **Red**

*Clarence Dillon "Clarendelle" | Saint-Émilion, France \$99*

*Philippe Bouzereau Bourgogne | Côte-d'Or, France \$99*

*Lake Breeze Tempest | Okanagan, Canada \$132*

*Beaucastel Châteauneuf du Pape | Rhone Valley, France \$207*

*Joseph Phelps Cabernet Sauvignon | Napa Valley, California \$330*

*Massolino Barolo | Piedmont, Italy \$170*





## Classic Cocktails

### **Negroni (3oz) | \$16**

*Drumshanbo Californian Orange Gin, Campari, Cocchi Vermouth di Torino*

### **Hemmingway (2.5oz) | \$16**

*El Dorado Rum, Maraschino, lime, grapefruit*

### **Aviation (2.5oz) | \$18**

*Sheringham Gin, Lime, Maraschino, Crème de Violette*

### **Old Fashioned (2oz) | \$18**

*Michter's Bourbon, aromatic bitters, sugar*

### **Sneaky Peter (2oz) | \$18**

*Cherry, Luxardo Maraschino, Glenmorangie Quinta Ruban, whisper of Arbeg 10*

### **Paloma (2oz) | \$18**

*Grapefruit, Lime, Volcan Tequila*

### **Espresso Martini (2.5oz) | \$18**

*Espresso, Kahlua, Belvedere Vodka, simple syrup*

### **Lemon Drop (2.5oz) | \$18**

*Belvedere Vodka, Grand Marnier, lemon, sugar*

### **White Port and Tonic (2oz) | \$14**

*Portal Fine White Port, Fever Tree Tonic*

### **Dirty Monkey Martini (2oz) | \$25**

*Monkey 47 Gin, Dry Vermouth, Olive*



## Beer

*Eighty Eight Cassette Lager 16oz | \$10*

*Eighty Eight Night Gallery Hazy Pale Ale 16 oz | \$10*

*Born Brewing Autumn Amber 16 oz | \$10*

*Born Brewing Ranger IPA 16 oz | \$10*





## Digestif & Fortified

### **Fortified Flight (3x 1 oz) | \$19**

*Explore Madeira, Port, and Sherry—each with a unique history, flavor profile, and perfect pairing. We suggest to add a small cheese board (+\$25)*

*Portal 20 year old Port 60ml | \$15*

*Quevedo 2007 Colheita Port 60ml | \$10*

*Barbieto Rainwater Madeira 60ml | \$8*

*East India Solera Sherry 60ml | \$8*

*Amaro Montenegro 60ml | \$8*

*Ischia Saporì Rucolino Amaro 60ml | \$10*

*Cocchi Storico Vermouth di Torino 60ml | \$8*

*Portal Fine White Port 60ml | \$8*



## Spirits

**1 OZ**

*Belvedere Vodka | \$10*

*Drumshanbo California Orange Gin | \$10*

*Sheringham Seaside Gin | \$10*

*Monkey 47 Schwarzwald Dry Gin | \$20*

*Volcan Blanco Tequila | \$10*

*El Dorado 3 YO White Rum | \$8*

*Michter's US 1 Small Batch Bourbon | \$15*

*Glenmorangie Quinta Ruban | \$15*

*Ardbeg 10 YO Islay Single Malt Scotch | \$15*

*Tesseron Composition Cognac | \$15*

*Baileys Liqueur | \$7*

*Chartreuse (Yellow or Green) | \$10*





## Coffee & Tea

Espresso | \$3.5

Americano | \$3.5

Latte | \$4.5

Cappucino | \$4.5

Cold Brew | \$3.5

Espresso & Tonic | \$6.5

Tea – Coconut Green, Mt. Kenya Black, Peppermint | \$3.5

Sambuca 1 oz | \$5

Baileys 1 oz | \$7



## Non Alcoholic

Coke (in glass bottle) | \$3.5

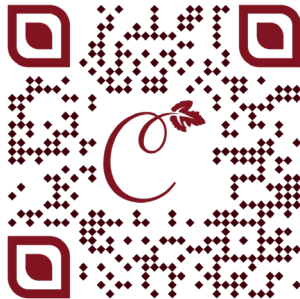
Canada Dry, Coke Zero (220ml can) | \$3.5

Atypique Gin & Tonic | \$6.5

Atypique Red Sangria | \$6.5

Fever Tree Tonic Water | \$3.5

Corkage Fee: \$40/750ml



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