

WHITE WINE

Bottle

Wayne Gretzky Sauvignon Blanc-

A light to medium-bodied, crisp, and refreshing Sauvignon Blanc. Exciting flavours of yellow apple, citrus, and tropical fruit sing on the palate. Grapefruit, white currant, and a touch of gooseberry linger on the refreshingly dry finish.

33

Trius Rose

This wine has a burst of refreshing fruit flavours including tangy red berries, currant, and pink grapefruit, which also linger on the finish

36

Coastal Vines Chardonnay-

pale lemon with aromas of smoked oak and citrus. These flavors carry onto the palate in a burst of apples, oak, and a hint of orange blossom. Toasty finish.

39

Te Mania Sauvignon Blanc -

A vibrant, well balanced full flavoured wine with a long finish.

58

Santa Margerita Pinot Grigio-

The wine is dry with intense aromas and appealing flavors of Golden Delicious apples and citrus with a long, multi-layered finish. Excellent as an aperitif and with a medium body that makes it versatile to pair with everything from salads to chicken or grilled fish.

49



SEASONS RESTAURANT

HOUSE WINE MENU

Glass | Bottle

Crush Pinot Grigio-

A light-bodied, smooth yet refreshing white wine. The juicy, fruit flavours of green apple and citrus excite the palate, then as the wine warms look for notes of peach and pear.

7.75 | 28

Crush Cabernet-

A purple garnet colour with a bouquet of blue plum, blueberry, and a touch of spice and oak. A medium-bodied, fruit-forward Cabernet. This red wine has a smooth easy profile, with soft drying tannins, and flavours of blue plum, blackberry, and spice. Notes of dark fruits, black tea, and spice linger on the finish.

7.75 | 28

Peller Family Reserve Secco Bubbles -

A clear and bright wine with tiny persistent bubbles. Fresh aromas of Bartlett pear, white peach, red apple, and a touch of floral rise from the glass

7.75 | 28

RED WINE

Bottle

Trius Distinction Pinot Noir-

An elegant, light-bodied Pinot Noir with soft drying tannins. Flavours of red cherry, red berry, and delicate spicy oak unfold on the palate.

39

Parkers Estate Cabernet Sauvignon-

A dark purple colour in the glass, the bouquet shows distinct notes of black cherry, raspberry, pomegranate with hints of clove and vanilla.

48

Belle Glos Clark & Telephone Pinot Noir-

Bold and sophisticated on the palate with flavors of dry cherry, crushed lavender, and chocolate covered blueberries. The texture is rich and velvety which leads to a long, structured finish.

129

SEASONS RESTAURANT

COCKTAIL MENU

Negroni 15

Collective Arts Artisan Gin, Red Sweet Vermouth, and Campari with a splash of bitters. Garnished w/ orange peel.

Lavender Haze 15

Collective Arts Artisan Gin, elderflower liqueur, lavender syrup, lemon juice and egg white. Garnished with edible glitter and lemon

Black Magic 15

Hounds Black Vodka, blackberry puree, lime juice and Coke Zero. Garnished with edible glitter and lime.

Raspberry Martini 15

Kettle One, fresh raspberries, orange liqueur, grapefruit and lime juice. Rimmed w/ Sugar.

Midori Sour 13

Melon Liqueur, lemon and lime juice, topped with soda water.

*Your choice of **standard** or **premium** option for some spirits. To preserve integrity of taste, some cocktails only have a **premium** option.*

SEASONS RESTAURANT

COCKTAIL MENU

S | P

Ginger Mule

15

Kettle One w/ Fever Tree ginger beer and a squeeze of fresh lime juice, mint sprig garnish.

Mojito

15

Bacardi Superior, mint, and zesty lime juice with a splash of soda water.

Blue Margarita

13 | 18

Tequila, fresh lime juice and a splash of Blue Curacao. Rimmed with salt and sugar.

*Upgrade with Patron Silver**

Aperol Spritz

13

Aperol, sparkling wine and a splash of soda water. Simple and elegant.

Orange Blossom

15

Collective Arts Artisan Gin, fresh orange juice, simple syrup and orange bitters. Topped with sparkling wine.

Espresso Martini

15

Kettle One Vodka, coffee liqueur and espresso with a coffee bean garnish. Fuel your night.

SEASONS RESTAURANT
