

## house specialties

### pot of gold

Looking at the end of the rainbow you might just find this drink mixture of vodka, rum, pineapple juice and a splash of grenadine.  
\$6.45

### daredevil's courage

Be a Niagara daredevil and try this mixture of amaretto, peach schnapps, dark rum, and orange juice.  
\$6.45

### maple leaf

In true Canadian style – Canada's own maple syrup blended with Jack Daniels.  
\$6.45

### canadian cocktail

A taste of Canadian Rye with a splash of lemon, Blue Curacao, and bitters.  
\$6.45

### martinis and manhattans (2.5 oz)

**classic martini: vodka or gin**  
**classic manhattan: rye, southern comfort, or bourbon**

|                        |   |
|------------------------|---|
| <b>After Eight</b>     | crème de menthe, crème de cacao   |
| <b>Blue Jay</b>        | Blue Curacao  |
| <b>Highlander</b>      | dash of scotch  |
| <b>Banana Bomb</b>     | Kahlua and banana liqueur   |
| <b>Cosmopolitan</b>    | Cointreau, cranberry juice  |
| <b>Nutini</b>          | Frangelico, amaretto  |
| <b>Chocotini</b>       | crème de cacao  |
| <b>ChocolateCherry</b> | cherry brandy, crème de cacao   |
| <b>Lemon Bomb</b>      | citron vodka, Blue Curacao, lemon juice   |
| <b>Mocatini</b>        | Bailey's, Kahlua  |
| <b>Suntini</b>         | Southern Comfort, amaretto, orange juice  |
| <b>Apple Granny</b>    | Sour Puss apple, splash of Cointreau melon liqueur & orange juice grapefruit juice, splash of grenadine |

\$8.95

1 oz Glass  
or Bottle

### Dessert Wines

#### Cassis Southbrook, Canada

Made from fresh blackcurrants. Flavors are very intense with hints of orange peel, spices and earthy tones. Crisp acidity keeps this wine fresh with a very long finish.  
\$6.95  
\$39.95

#### Framboise Southbrook, Canada

Made from fresh raspberries- pure fruit flavors on both the nose and palate with a fresh, long finish.  
\$6.95  
\$39.95

#### Gewürztraminer Icewine 1998 Southbrook, VQA Niagara

Aromas of yellow plums and fresh marmalade. Incredibly rich mouth feel of flavors of dried apricots and spiced orange. Acidity is well balanced, the flavors remain on the palate for a very long time.  
\$15.95  
\$72.95

#### Cabernet Sauvignon Icewine Konzelmann, VQA Niagara

This rose colored dessert wine has an intense 'pure' strawberry aroma and flavor. It is exceptionally refreshing as it has great balance between sweetness and acidity.  
\$19.95  
\$79.95

#### Vidal Icewine 2002 Inniskillin, VQA Niagara (200ml)

The nobility of this vintage shines with an alluring assortment of fresh nectarine, papaya, lychee, tangerine and orange blossom.  
\$9.95  
\$54.95

#### Late Harvest Riesling Vidal Stewrn, VQA Niagara

Very sweet, made from a blend of Riesling and Vidal. A second pressing of the grapes used in ice wine.  
\$8.95  
\$43.95

#### Select Late Harvest Riesling 2002, Inniskillin, VQA Niagara (375ml)

Sublime aromatics of grapefruit and peach blossoms with a slight mineral edge. A racy interplay of sweet and tart offer up echoing flavors of lemon, lime, and candied apricot.  
\$57.95

### Specialty Coffee

**Pinnacle Coffee** Grand Marnier and Amaretto  
**Canadian Coffee** Canadian rye, hint of maple syrup  
**Spanish Coffee** Kahlua and Brandy  
**Irish Coffee** Irish Whiskey  
**B-52 Coffee** Kahlua, Bailey's Irish Cream, Grand Marnier

\$7.95

**cocktail suggestions (1.25 oz)**

**Tom Collins** gin, lemon juice, soda water  
**Black Russian** vodka, Kahlua  
**Bloody Mary** vodka, seasoned tomato juice  
**Bloody Caesar** vodka, seasoned Clamato juice  
**Singapore Sling** gin, orange juice, lemon juice, soda water, grenadine

**Screwdriver** vodka, orange juice  
**Seabreeze** vodka, cranberry, orange juice  
**Fuzzy Navel** peach schnapps, orange juice  
**Brown Cow** Kahlua, cream

\$6.45

**frozen cocktails**

**Margaritas**  
**Daiquiris**  
**Pina Colada**  
**Strawberry Colada**  
 \$7.25

**ice cold beer**

**Domestic Bottles**

Labatt's Blue, Labatt's Blue Light, Molson Canadian, Budweiser, Coors Light, Molson Special Dry, Molson Export, Niagara Falls Brewery Millstone  
 \$4.75

**Premium Bottles**

Sleeman Honeybrown Lager, Alexander Keith's Pale Ale, Rickards Red  
 \$5.95

**Draft**

Small 12oz glass \$4.35  
 Large 22oz glass \$7.75

**Premium Imported Bottles**

Heineken, Corona Extra  
 \$6.95

6 oz Glass  
 or Bottle

**Cabernet/Baco 2000, Jordan Bench Cellars, VQA Niagara**

Dark cherry red in color with great garnet at the rim. The nose shows aroma of berry fruit and cherry with undertones of oak and game meats. \$9.75  
 \$33.95

**Merlot 2001, Leaping Horse, California**

Full-flavored, juicy and balanced with ripe plum fruit and spices. \$9.75  
 \$45.95

**Merlot 2003, Jackson-Triggs, VQA Niagara**

This wine showcases layers of rip smoked berries, accented by spicy oak. The tannins are soft and complement the rich, full palate. \$36.95

**Baco Noir 2002, Konzelmann Estate, VQA Niagara**

A deep ruby red wine that has a rich, full-bodied fruit flavors, with a long finish. \$7.95  
 \$28.95

**Cabernet Sauvignon 2001, Konzelmann Estate, VQA Niagara**

An elegant, dry wine, French oak barrel-aged for seven months. Blackberries, with raspberries, cedar and smoky tannins, long finish. \$9.75  
 \$36.95

**Medium to Full-Bodied Red Wines**

**Meritage 1999, Inniskillin VQA Niagara**

Rich, rounded and smooth, featuring classic varietals flavors of ripe red berries, chocolate, coffee and spice. \$9.75  
 \$35.95

**Shiraz, Leaping Horse, California**

This wine is sumptuous and loaded with dark juicy fruit and peppery spice. \$11.50  
 \$44.95

**Merlot Reserve 2002, Konzelmann Estate, VQA Niagara**

An elegant oak aged wine with fine complexity, full body and soft tannin. Dark cherry in color with slight coffee and mint aromas, dry finish. \$39.95

**Meritage 2000, Kacaba, VQA Niagara**

A complex bouquet of smokey tobacco that is round out with earthy black cherry and bell pepper fragrance. \$95.95

**Cabernet 2000, Kacaba Vineyards, VQA Niagara**

Loads of ripe cherry and smoke on the nose. Black pepper, vanilla and cherry, a long finish. \$49.95

**Cabernet Sauvignon 2000, Kacaba Vineyards, VQA Niagara**

Black cherry, cranberry, bell pepper and smoke on the nose. Very approachable. \$55.95

**Fruity, Lightly Sweet and Blush Wines**6 oz Glass  
or Bottle**White Zinfandel 2002, Leaping Horse, California**

Light, refreshing and totally drinkable. Imagine the filling for a mixed strawberry, blueberry, and raspberry pie.

\$8.95  
\$35.95**Riesling/Gewürztraminer 2004, Strewn, VQA Niagara**

This wine has an appealing aroma of spice and citrus with hints of floral and tropical fruits. A slight sweetness leads to a refreshing finish and lingering fruit flavors.

\$8.95  
\$33.95**Pinot Blanc 2003, Konzelmann Estate, VQA Niagara**

This light-weight, off dry wine offers fresh, zesty fruit full mouth flavors of pear and tangerine, and is sliced b a wonderful crisp acidity.

\$9.75  
\$36.95**Gewurztraminer Late Harvest 2002, Konzelmann Estate, VQA Niagara**

This full bodied "Alsation" styled Gewürztraminer has an intriguing nose of spicy, dried orange and grapefruit zest, with rich lychee nut and tropical fruit flavors followed with a lingering spicy finish.

\$46.95

**Pinot Blanc 2001, Paul Zinck, France**

A delicious Pinot Blanc, fresh and lively floral in character with notes of apple and mineral.

\$52.95

**Dry, Light to Medium-Bodied White Wines****Riesling (1) 2003, Konzelmann Estate, VQA Niagara**

An excellent drinking wine with fine balance. Fresh, fruity and delicate peach-pear flavor combined with a crisp palate.

\$33.95

**Riesling 2003, Strewn, VQA Niagara**

Lively aromas intrigue the nose with hints of mineral, floral and green apple. The wine is round and smooth in the mouth with good weight and a crisp, long finish.

\$8.95  
\$33.95**Pinot Gris 2000, Southbrook, VQA Niagara**

Ripe nose of honey, figs, and fresh baked bread yeastiness. Fruity on the palate.

\$41.95

**Chardonnay 2001, Leaping Horse, Lodi, California**

Crisp, delicate, light to medium bodied with pear and apple flavor and a hint of oak.

\$43.95

**Sauvignon Blanc 2000, Vina Santa Monica, Chile**6 oz Glass  
or Bottle

Intense tropical fruit flavors with floral and grassy overtones. Crisp, clean and lively with an excellent length.

\$10.95  
\$39.95**Sauvignon Blanc Triomphe 2001, Southbrook, VQA Niagara**

Fermented and aged in oak barrels for 3 months, then transferred into stainless steel for freshness. Clean gooseberry, racy grapefruit and citrus zing.

\$46.95

**Medium to Full-Bodied White Wines****Vidal 2003, Konzelmann, VQA Niagara**

This dry wine is medium bodied, exhibiting a light fruitiness of tropical essence.

\$7.95  
\$28.95**Chardonnay/Semillon 2004, Trilogie Blanco, Argentina**

This wine with its very clear, golden color will intoxicate you on the nose of exotic fruits, mango and honey with notes of roasted coffee.

\$9.50  
\$33.95**Chardonnay Barrel Fermented 2001, Southbrook, VQA Niagara**

Fermented and aged in French oak barrels for 10 months. The nose and taste offer butterscotch and spiced apple/pear with a buttery richness.

\$8.95  
\$35.95**Chardonnay Barrel Fermented 2001, Konzelmann Estate, VQA Niagara**

This wine has a bouquet of pineapple and tropical fruit. It has toasted oak flavors acquired through a delicate aging.

\$32.95

**Chardonnay Reserve 1998, Thirty Bench, VQA Niagara**

Flavors of pear, pineapple, and tropical fruit with a slight nutty, and buttery finish.

\$69.95

**Pinot Grigio 2003, Canaletto, Italy**

Floral tones on the nose: full-bodied on the palate, good structure and strong backbone of refreshing acidity, well balanced finish.

\$11.95  
\$43.95**Chardonnay 2001, Ironstone, Sierra Foothills, California**

Lightly oaked, with a lively, tropical nose, refreshing flavors of pineapple and apples balanced with mild acidity.

\$57.95

**Chardonnay 2000, Bandiera, California**

Bright and flavorful with lovely apple and citrus flavors, tempered by a touch of sweet vanilla and oak.

\$56.95

**Pinot Founders Reserve 1999, Inniskillin, VQA Niagara** 6 oz Glass or Bottle

Aromas of ripe cherries and red berries tightly framed in smoke and earth. Similar rich flavors present themselves on the palate, mixed with a firm, yet well-balanced acidity. \$89.95

**Benchmark Blend 2000, Thirty Bench, VQA Niagara**

Intense purple color. Nose with ripe herbal, smokey aromas beginning to show. Balanced acids and ripe tannins long finish with some toasted oak. Suggestions of licorice and truffle in nose and mouth. \$79.95

**Merlot "Lailey Vineyard" 1999, Southbrook, VQA Niagara**

Big red wine with lots of ripe red fruit. Rich, mouth filling flavors of plums, raspberries and a floral note on the nose. Vanilla and very soft tannins on the finish. \$88.95

**Shiraz 2001, "Peppertree Vineyards" Mitchell, Clare Valley, Australia**

Classic deep red color incorporating overtones of spice, licorice and plum with dusty hints from the subtle use of French oak. \$57.95

**Merlot 2002, Kacaba, VQA Niagara**

Intense aromas of coffee, chocolate, orange rind and cherry lead to a full bodied fruity wine. \$69.95

**Cabernet Franc 1999, Lakeview Cellars, VQA Niagara**

Showing lots of cherry and raspberry fruit with a hint of toasty oak, well structured and complex, fruity palate with a dry finish. \$47.95

**Crozes Hermitage 2001, J. Vidal Fleury, France**

Full bodied with gripping tannins and delicate acidity. Fruit flavors of black cherry, black raspberry and currants are accompanied by coffee, cedar and additional spicy notes. \$85.95

**Champagne and Sparkling Wine**

Presidents Canadian Champagne White, Niagara \$29.95  
Presidents Canadian Champagne Pink, Niagara \$29.95  
Jackson Triggs Cuvee Close, VQA Niagara \$40.95  
Michele Chiarlo, Moscato d'Asti "Nivole", Italy \$39.95  
Veuve Clicquot Brut Champagne, \$110.95  
Veuve Clicquot-Porsardin S.A., France  
Perrier Jouet Grand Brut,  
Champagne Perrier Jouet S.A , France \$99.95  
Moet & Chandon Dom Perignon, Moet & Chandon S.A.France \$240.95

## bar selection

**house shots (1.25 oz)**

Rye, Vodka, Gin, Rum, Brandy \$4.85

**aperitifs (2 oz)**

Red and White Vermouth, Campari, Dubonnet, Pernod \$5.25

**premium bar brands (1.25 oz)**

Barcardi Rum, Absolut Vodka, Beefeater Gin, Canadian Club Rye, Jack Daniels, Jim Beam \$5.95

**top shelf (1.25 oz)**

Tanqueray Gin, Crown Royal Rye, Smirnoff Vodka, Sauza Silver Tequila, Grand Marnier \$6.95

**liqueurs (1.25 oz)**

Bailey's Irish Cream, Amaretto, Peach Schnapps, Kahlua, Southern Comfort, Sambuca, Drambuie, Frangelico \$5.85

**scotch (1.25 oz)**

Johnny Walker Red \$6.95  
Dewar's White Label \$6.95  
Johnny Walker Black \$7.95  
Chivas Regal \$7.25  
Glennfiddich \$7.55

**cognac (1.25 oz)**

Remy V.S.O.P. \$12.95  
Courvoisier V.S. \$8.95  
Hennessy XO \$19.95

**Sauvignon Blanc 2000, Kim Crawford, Marlborough, New Zealand** **6 oz Glass or Bottle**

Classic wine with gooseberry, passion fruit, figs and a touch of herb. The palate is full bodied with rich, ripe fruit balanced with crisp acidity. Good fruit intensity, incredible length. \$55.95

**Sauvignon Blanc 2001, Staete Landt, New Zealand**  
Complex, dry wine: full round and ripe in the mouth with fresh guava and papaya aromas combined with intriguing hazelnut complexity. \$69.95

**Chardonnay "Unwooded" 2003, Goundrey, Australia**  
Lifted aromas of honey dew melon and white peach are accompanied by tropical fruit. A palate of tropical fruit and melon balanced by white peach and pear characteristics. \$39.95

**Chardonnay 2000, Hollick, Australia**  
Intensely flavored, long finish on the palate. Elegant stone fruit flavors are well integrated with buttery, cashew nut characteristics. \$62.95

**Light to Medium-Bodied Red Wines**

**Gamay Noir 2002, Inniskillin, VQA Niagara**  
Lifted fragrance of plums and strawberries with some complex spicy aroma's. Flavors of concentrated strawberries are balanced with good acidity, creating a soft lingering finish. \$35.95

**Beaujolais Village 2002, Louis Jadot, France**  
Fine acidity-juicy, sweet cherry flavors and delicious aromas of fruit. \$49.95

**Cabernet / Merlot 2002, Strewn , Niagara**  
Abundant aromas of dried fruits, mint cedar, and oak. The palate is smooth and flavorful with gentle tannins and a cleansing finish. \$36.95

**Pinot Noir Reserve 2001, Inniskillin, VQA Niagara**  
A selection of designated grapes from Inniskillin's own Montague Estate Vineyard. Echoing flavors of smoked plums, spiced cherries and toasted hazelnut biscuit. \$46.95

**Chianti Rufina DOCG 2001, Grignano, Italy**  
A vibrant ruby red wine with a nose of fresh red berry fruit. In the mouth, it's well structured and has balance acidity and smooth tannins. \$49.95

**Valpolicella Classico 2002, Speri, Italy**  
Shows round, layered fruit with an inviting nose of dried cherry and plush, rich earthy cherry fruit flavors. \$48.95

**THE WINE LIST**

The Pinnacle Restaurant is pleased to offer a selection of quality wines that have been grown and bottled right here in the Niagara Peninsula and also quality wines which have been produced around the world.

To allow you to navigate the wine list with ease, so you may find the type of wine that you enjoy, and will compliment your meal; we have sectioned the wine list into wine types.

For your information we have included a brief description of what the VQA label means on some of the local wines.



Ontario's VQA wines reflect the unique growing conditions available in Ontario and showcase our talented winemakers. Made exclusively from Ontario grown grapes and adhering to strict quality standards, VQA wines are a wonderful way to experience Ontario's "terroir" — that combination of climate, soil, and geography that makes wines unique through origin.

Along with the certainty that a VQA wine is 100% Ontario grown and made, wine lovers can be assured that VQA wines follow standards throughout the winemaking process that govern content, processes and additives and are independently audited on a regular basis.

For each and every VQA wine, our process of quality assurance takes place **before** a wine can be released for sale bearing the VQA symbol or VQA regulated terms. All wines are tasted by an expert panel and undergo extensive laboratory testing to ensure quality standards are met. Comprehensive label reviews are also conducted before a wine may be sold to ensure consumers can rely on the integrity of a VQA label.