

House Wines

Glass 175ml Carafe 500ml Bottle 700ml

W H I T E

- 1. Botter Pinot Grigio, 2009** (Italy) €4.95 €13.40 €19.95
Dry, with high acidity and green apple nut flavour. Very popular with spicy food.
- 2. De Gras, Sauvignon Blanc, 2009** (Chile) €5.45 €14.70 €21.95
Dry with a fresh zesty gooseberry flavour. Try this wine with any oriental dish.
- 3. Berri Estate Unoaked Chardonnay 2009** (Australia) €5.95 €15.75 €23.50
A fresh lemony Chardonnay with crisp, ripe acidity and good weight.
- 4. La Campagne Viognier VdP D'Oc 2008/09** (France) €6.45 €16.70 €24.90
A delicious white peach fruit flavours, zippy texture and hint of honey.
- 5. Santa Julia, Fuzion, Chenin Blanc / Chardonnay, 2009** (Argentina) €6.95 €17.70 €26.45
This light zingy refreshing Argentine wine has been blended from the finest white grapes. Delicious with pasta and chicken.
- 6. Vidal Estate Sauvignon Blanc 2009** (New Zealand) €8.45 €22.05 €32.90
Intense aromas of passionfruit and gooseberry, leading into a palate that exudes tropical fruit flavours.

R E D

- 7. Ackerman Merlot 2009** (France) €4.95 €13.40 €19.95
This wine is supple and delicate with soft tannins & aromas of red fruit & mild spices.
- 8. De Gras, Cabernet Sauvignon, 2008** (Chile) €5.45 €14.70 €21.95
Full-bodied and smooth with dark berry flavours. Very rich in texture and style.
- 9. Berri Estate Shiraz 2008** (Australia) €5.95 €15.75 €23.50
A spicy, fruity Shiraz with dark berry fruit flavours and juicy, soft tannins mingled with a light touch of oak on the finish.
- 10. La Campagne Syrah, VdP d'Oc 2008/09** (France) €6.45 €16.70 €24.90
A rich juicy wine with a soft, spicy palate.
- 11. Santa Julia, Fuzion, Tempranillo / Malbec, 2009** (Argentina) €6.95 €17.70 €26.45
This velvety soft, fruity Argentine Fuzion has been blended from the finest red grapes. Delicious with pasta, steaks and casseroles.
- 12. Beronia, Tempranillo Especial, 2008** (Spain) €9.45 €24.05 €35.90
This is special! Full of ripe fruit and smooth texture. Fantastic wine goes with any dish.

R O S E

- 13. Rose d'Anjou, 2009, Ackerman Pannier** (France) €5.95 €15.40 €22.95
Fresh crisp and dry with flavours of soft red-berried fruit. Great wine to have with grills or BBQs.
- 14. Montgras Pink Sin Rose 2009** (Chile) €6.45 €15.75 €23.50
Rich, fresh and expressive aromas, with red cherry and raspberry notes. Flavours of red fruit and touches of citrus make this wine fresh, crispy and juicy.

VINTAGES SUBJECT TO AVAILABILITY



Reserve Whites

- 15. Soleus Organic Sauvignon Blanc, Montgras, 2009** €27.95
(Chile)
Organic white that is a pleasure to drink. Medium-dry, zesty and fresh.
- 16. Brown Brothers, Pinot Grigio, 2009** €29.90
(Australia)
This is a medium-dry wine with flavours of pear, melon and stone fruits. It is a crisp and fresh. Ideal with fish.
- 17. Muscadet De Serve Et Maine Sur Lie A.C- Remy Pannier 2009** €29.90
(France)
Steely dry with a crisp lemony flavour and aromas of melon. Very good acidity to enhance any fish dish.
- 18. Nobilo Orca Bay Sauvignon Blanc 2008** €31.90
(New Zealand)
Medium bodied, with balanced acidity and a crisp, off dry finish. Flavours of intense, ripe gooseberry and warm supple peach.
- 19. Verdicchio, 2009, Botter** €31.90
(Italy)
Dry and fresh with a clean nutty flavour. A very good wine to have with fish or poultry.
- 20. Concannon, Chardonnay, 2008/09** €34.90
(California)
Well made wine, has tropical fruit flavours and good acidity. This is a seriously good chardonnay.
- 21. Faiveley Chablis 2009** €39.95
(France)
Very easy to drink. Flinty, lemony and crisp with a lovely lingering fruit/lemon finish.
- 22. Chateau Villa Bel-Air, Blanc, 2007, Graves** €49.90
(France)
Owned by J.M. Cazes of Ch. Lynch Bages. A blend of Sauvignon Blanc and Semillon that is medium dry and fruity.

VINTAGES SUBJECT TO AVAILABILITY





Reserve Reds

- 23. Santa Julia, Malbec, 2009** (Argentina) €25.90
This is a full-bodied yet soft and well-balanced dry wine, with aromas of red fruits and a rich and spicy finish.
- 24. Kleine Zalze Pinotage 2009** (South Africa) €26.90
A deep fruity nose and a rich berry flavour with light tannins.
- 25. Raimat, Abadia Crianza Tinto, 2007** (Spain) €26.95
A blend of Cabernet Sauvignon, Merlot and Tempranillo making a lively rich wine – good balance.
- 26. Soleus Organic Merlot, Montgras, 2009** (Chile) €27.90
Organic wine produced by MontGras. A good wine to have with light dishes.
- 27. Brown Brothers, Cabernet Sauvignon, 2006** (Australia) €29.90
Fairly full-bodied with an elegant fruit flavour and good balance. Great with lamb or duck.
- 28. Beaujolais Villages, 2009, Domaine Faiveley** (France) €29.95
Light-bodied with low tannin, fruity flavour and delicate. Made from the Gamay grape - light dishes.
- 29. Cotes-du-Rhone, 2007, Domaine E. Guigal** (France) €33.50
Round and full-bodied with good balance and flavor. Made from Grenache, Syrah and Mourvedre grapes.
- 30. Chateau De La Ligne 2005** (France) €48.00
Made from Merlot and Cabernet Sauvignon grapes, an elegant bouquet of tobacco and spices, lightly toasted oak and silky tannins.
- 31. Chateau Villa Bel-Air, Rouge, 2007, Graves** (France) €49.95
This wine is rich, full-bodied, fruity and well-balanced. An affordable chateau with an expensive taste.
- 32. Echo de Lynch Bages 2008** (France) €95.00
This is the second wine from Chateau Lynch Bages. Seriously impressive with a kick of sweet cassis fruit beautifully cloaking the grippy but extremely ripe tannins. The name may sound delicate but this is a wine whose power will echo over the next decade at least.

VINTAGES SUBJECT TO AVAILABILITY





Champagne / Sparkling Dessert Wine Port

CHAMPAGNE / SPARKLING

- 33. Borgo, Prosecco** €29.95
A wonderful Italian sparkler with good length, fresh and vibrant with a delicate crisp finish.
- 34. Piper Heidsieck Brut N/V** €59.50
The non-vintage Brut is a gorgeous pale straw yellow with tight rivulets of tiny bubbles. It is soft and creamy but still delightfully dry.
200ml Snipe €20.00
- 35. Moët & Chandon** €79.00
This is rich and balanced with lots of fruit and crispness.
- 36. Dom Perignon** €175.00
"Perfection in a bottle". Great complexity and length, drink and enjoy.

DESSERT WINE

- 37. Tempus Two, Botrytis Semillon (2005)**
A powerful rich style with citrus fruit and honey.
250ml €27.95
75ml €7.95
- 38. Brown Brother's Orange Muscat & Flora**
This wine is a blend of two grape varieties, Orange Muscat and Flora. Unique to Brown Brothers, it has flavours of citrus and stone fruit and a fresh crisp finish.
250ml €34.95
75ml €7.95

PORT

- 39. Taylors L.B.V. Port** €6.95
70ml

VINTAGES SUBJECT TO AVAILABILITY



BOARDWALK
BAR & GRILL