



# Aahar

**THE TASTE OF INDIA**



INDIAN CUISINE IS AS DIVERSE AS ITS CULTURE. EVERY MAJOR REGION OF INDIA BRINGS ITS OWN UNIQUE DISHES. IN CANADA, INDIAN FOOD IS PRIMARILY IDENTIFIED WITH FOOD FROM NORTH INDIA. AROMATIC SPICES ARE THE ESSENCE OF INDIAN CUISINE. THE ART IN INDIAN COOKING IS TO USE THE RIGHT AMOUNT OF SPICES TO CREATE A HARMONY OF FLAVOURS.

**A**T AAHAR, WE TRY TO CREATE SUCH A HARMONY. STARTING FROM PREPARATION OF RAW INGREDIENTS TO THE COMPLETION OF THE FINAL DISHES, WE FOLLOW TRADITIONAL INDIAN PRACTICES. OUR KITCHEN IS FULL OF PASSION TO CREATE THE BEST AUTHENTIC INDIAN DISHES.

WE INVITE YOU TO TRY!



**MILDLY SPICY** 🌶️

**VERY SPICY** 🌶️🌶️

**GLUTEN FREE** 

**LACTOSE FREE** 

PLEASE MENTION ANY ALLERGY BEFORE PLACING AN ORDER.  
MOST OF OUR DISHES ARE NATURALLY GLUTEN FREE.  
PRICES DO NOT INCLUDE TAXES AND ARE SUBJECT TO CHANGE WITHOUT NOTICE



# STARTERS

\* ALL STARTERS ARE SERVED WITH SAUCES (TAMARIND, MINT) OR KETCHUP

**SAMOSA (VEGETARIAN) \$3.50 (CHICKEN/ BEEF) \$4.00**  
{2 PER SERVING} - DEEP FRIED PASTRY SHELLS STUFFED WITH (POTATOES/ MINCED CHICKEN/MINCED BEEF), PEAS AND INDIAN SPICES.

**ONION BHAJI (8-10) PIECES \$4.50**  
FRESH LEAFS OF SPINACH AND SLICED ONIONS BATTERED IN CHICKPEA FLOUR AND DEEP- FRIED.

GLUTEN FREE

**ALLO TIKKI (2 PATTIES PER SERVING) \$5.50**  
SPICED POTATO TOPPED WITH CURRIED CHICKPEAS, TAMARIND SAUCE, MINT SAUCE, AND YOGURT- GARNISHED WITH FRESH CORIANDER.

GLUTEN FREE

**VEGETABLE PAKORA \$4.95**  
VEGETABLES BATTERED IN LIGHTLY SEASONED LENTIL FLOUR AND DEEP FRIED, SPRINKLED WITH INDIAN SPICES.

GLUTEN FREE

**SHRIMP PAKORAS (8 PIECES) \$7.50**  
SHRIMPS LIGHTLY BATTERED WITH FRESH HERBS AND OUR SPECIAL SPICES, DEEP-FRIED.

GLUTEN FREE



SAMOSA



## STARTERS CONT'D

\* ALL STARTERS ARE SERVED WITH SAUCES (TAMARIND, MINT) OR KETCHUP

### SHEEKH KEBAB \$10.95

GLUTEN FREE

MILDLY SPICED MINCED BEEF ROLLS SKEWERED AND BROILED IN TANDOOR. A MUST TRY ITEM!

\*AVAILABLE ONLY AT AAHAR.

### PANEER PAKORA (6 PIECES) \$6.50

GLUTEN FREE

HOMEMADE CHEESE SQUARES FILLED WITH MINT SAUCE, DEEP FRIED IN LIGHTLY SEASONED CHICKPEA FLOUR AND SPRINKLED WITH INDIAN SPICES.

### FISH PAKORAS \$7.50

GLUTEN FREE

BONELESS MARINATED FISH BATTERED IN SPICED FLOUR AND DEEP FRIED

### CHICKEN PAKORAS \$6.95

GLUTEN FREE

TENDER PIECES OF SPICED CHICKEN BATTERED IN CHICKPEA FLOUR AND FRIED TO DELICIOUSNESS.

### BOMBAY MUSSELS \$12.50

GLUTEN FREE

SUCCULENT MUSSELS COVERED IN A CREAMY CURRY SAUCE, SERVED WITH GARLIC NAAN

## SOUPS

### DAAL SOUP \$3.75

SPECIALLY PREPARED DELICATELY SPICED LENTIL SOUP.

### MULLAGATAWNY SOUP \$3.99

A MIDLY FLAVOURED LENTIL SOUP ENRICHED WITH CHICKEN AND RICE.

### KHUMB RAS SOUP \$3.99

A CREAMY MUSHROOM SOUP TEMPERED WITH LIGHT SPICES.



PANEER PAKORA



# MAIN VEGETARIAN DISHES

\*ALL MAIN VEGETARIAN AND NON-VEGETARIAN DISHES ARE MADE WITH TRANS -FAT FREE AND CHOLESTEROL FREE CANOLA OIL.

## NAVRATAN KORMA \$11.50

(MIXED VEGETABLES)

VEGETABLES COOKED WITH TOMATOES, ONIONS AND INDIAN SPICES TOPPED WITH GRATED CHEESE AND CHOPPED CORIANDER.

## ALLO MATTAR (WITH CREAM) \$12.00 (NO CREAM) \$11.00

POTATOES AND PEAS COOKED IN ONIONS, TOMATOES, GARLIC, GINGER AND INDIAN SPICES WITH FINELY CHOPPED CORIANDER ON TOP.

## SHAHI PANEER \$13.95

HOMEMADE CHEESE COOKED IN BLENDED INDIAN SPICES WITH WHIPPING CREAM, CRUSHED CARDAMOM, MILK, TOMATO PASTE, AND CHOPPED ONIONS. GARNISHED WITH GRATED CHEESE, CHOPPED CORIANDER AND DRIZZLED WITH WHIPPING CREAM. NUTS OPTIONAL.

## PALAK PANEER \$11.95

HOMEMADE CHEESE SQUARES COOKED WITH FRESH SPINACH DRIZZLED WITH HOMEMADE INDIAN BUTTER (MAKHAN).

## MATTAR PANEER (WITH CREAM) \$12.00 (NO CREAM) \$11.00

HOMEMADE CHEESE PIECES AND PEAS COOKED IN ONION AND TOMATO PASTE WITH BLENDED INDIAN CURRY SPICES

## CHILLI PANEER \$15.95

HOMEMADE CHEESE BATTERED IN BESAN, FRIED THEN COOKED WITH SAUTÉED VEGETABLES AND TOSSED IN OUR SPECIAL HOT N SPICY CHILLI SAUCE.  
**ADD EGG (OPTIONAL)**

## SAAG PANEER \$12.95

HOMEMADE CHEESE COOKED WITH OUR BLEND OF HEALTHY GREENS, FRESH SPINACH AND SPICES AND DRIZZLED WITH HOMEMADE BUTTER (MAKHAN) AND CORIANDER.

## PANEER TIKKA \$14.95

HOMEMADE CHEESE SQUARES MARINATED IN FRESH YOGURT AND INDIAN SPICES GRILLED TO PERFECTION IN THE TANDOOR. SERVED ON SIZZLER

## KADAI PANEER \$12.95

HOMEMADE CHEESE CUBES (PANEER) MARINATED AND SAUTÉED IN KADAI (INDIAN WOK)

## MATTAR MUSHROOM PANEER \$14.50

HOMEMADE CHEESE PIECES COOKED WITH FRESH MUSHROOMS, PEAS, ONIONS AND INDIAN SPICES WITH FINELY CHOPPED CORIANDER.



PALAK PANEER



# MAIN VEGETARIAN DISHES CONT'D

\*ALL MAIN VEGETARIAN AND NON-VEGETARIAN DISHES ARE MADE WITH TRANS -FAT FREE AND CHOLESTEROL FREE CANOLA OIL.

## **PANEER DILRUBA \$13.95**

PIECES OF PANEER FRIED IN OIL AND COOKED WITH CURRY LEAVES IN CREAMY SAUCE.

## **VEGETABLE DILRUBA \$13.95**

MIXED VEGETABLE COOKED WITH CURRY LEAVES IN CREAMY SAUCE AND INDIAN SPICES.

## **CHANNA MASALA \$12.95**

CHICKPEAS COOKED DELICATELY WITH ONIONS, TOMATOES AND MASALA (BLENDED INDIAN SPICES) .

## **PUNJABI KADHI (CURRY) \$12.95**

A SPICED UP YOGURT BASED CURRY- KNOWN FOR ITS SOURNESS AND FLOURS OF ASAFOETIDA, PAKORAS, FRIED DUMPLINGS AND DELICIOUSNESS. A MUST TRY ITEM!

## **SARSON DA SAAG (VERY PUNJABI!) \$13.95**

A VERY HEALTHY BLEND OF ALL DESI GREENS-MUSTARD LEAVES, FENUGREEK LEAVES, RAPPINI AND SPINACH COOKED IN PUNJABI STYLE.

## **DAL MAKHNI \$12.95**

URID LENTIL COOKED IN CREAMY SAUCE, BUTTER WITH GRINDED ONIONS, GINGER, GARLIC DRIZZLED WITH INDIAN HOMEMADE BUTTER.

## **DAL TADKA \$11.95**

WASHED MOONG LENTIL AND RED LENTIL (MASARI) COOKED WITH ONION, GINGER, GARLIC, CUMIN AND INDIAN SPICES.

## **BEGAN BARTHA \$13.95**

ROASTED EGGPLANT COOKED WITH ONIONS, TOMATOES AND INDIAN SPICES GARNISHED WITH CHOPPED CORIANDER.

## **BHINDI MASALA {SEASONAL} \$12.95**

FRESH OKRA COOKED WITH SLICED ONIONS, CUMIN AND INDIAN SPICES.

## **ALLO GOBI \$11.95**

FRESH CAULIFLOWER, POTATOES, ONIONS, TOMATOES COOKED WITH INDIAN SPICES GARNISHED WITH FINELY CHOPPED CORIANDER AND GRATED CHEESE.

## **AAHAR KE KOFTE \$13.95**

POTATO BALLS STUFFED WITH HOMEMADE CHEESE AND DRY FRUITS COOKED WITH MILD CREAMY SAUCE. GARNISHED WITH CHOPPED CORIANDER

## **SABZI (MIX VEGETABLES) \$11.95**

VEGETABLES COOKED WITH TOMATOES, ONIONS, AND INDIAN SPICES. TOPPED WITH CHOPPED CORIANDER

## **AAHAR KI THALI (MEAL FOR ONE)**

### **VEGETARIAN \$17.95**

A TRADITIONAL COMPLETE VEGETARIAN MEAL THAT INCLUDES VARIETY OF DELICATELY COOKED SABZIS (VEGETABLES), DAAL, RIATA, CHUTNEY OF YOUR CHOICE AND DESSERT. SERVED WITH BASMATI RICE AND NAAN BREAD



BUTTER CHICKEN

## MAIN CHICKEN DISHES

### **BUTTER CHICKEN \$16.95**

MARINATED ROASTED CHICKEN PIECES COOKED WITH ONIONS, BLENDED TOMATOES AND FRESH HOMEMADE YOGURT DRIZZLED WITH CREAM AND BUTTER. A MUST TRY ITEM!

### **CHICKEN CURRY \$14.95**

CHICKEN PIECES COOKED DELICATELY WITH BLENDED ONIONS, TOMATOES, AND INDIAN SPICES.

### **CHICKEN TIKKA MASALA \$15.95**

MARINATED BONELESS CHICKEN COOKED WITH SLICED ONIONS, TOMATOES, GREEN PEPPERS, INDIAN SPICES AND CHOPPED CORIANDER.

### **CHICKEN KADAI \$13.95**

CHICKEN PIECES TOSSED WITH FRESH HERBS AND SPICES, FRESHLY COOKED IN SPECIAL INDIAN WOK.

### **PALAK CHICKEN \$15.95**

ROASTED CHICKEN PIECES COOKED WITH FRESH LEAFY SPINACH AND INDIAN SPICES.

### **CHILLI CHICKEN \$15.95**

PIECES OF BONELESS CHICKEN BATTERED N FRIED THEN TOSSED IN OUR SPECIAL HOT N SPICY CHILLI, SOYA AND TOMATO SAUCE N SAUTÉED VEGETABLES.  
**ADD EGG (OPTIONAL)**

### **CHICKEN DILRUBA \$15.95**

BONELESS PIECES OF CHICKEN COOKED WITH SPECIAL CREAM SAUCE TEMPERED WITH CURRY LEAVES AND GREEN CHILLIES.

### **CHICKEN MADRAS \$15.95**

A TANGY CHICKEN CURRY COOKED WITH FRESH COCONUT, CURRY LEAVES, AND CHILLIES.

### **CHICKEN VINDALOO \$15.95**

PIECES OF CHICKEN WITH POTATOES (VINDALOO) IN RED HOT CURRY SAUCE AND HOT INDIAN SPICES.

### **BHUNA CHICKEN \$15.95**

BONELESS PIECES OF CHICKEN COOKED IN RICH TOMATO, ONION AND FENUGREEK SAUCE.

### **AAHAR KI THALI (NON-VEGETARIAN) \$19.95**

A DELICIOUS MATCH OF VARIETY OF NON-VEGETARIAN DELICACIES INCLUDES MAIN COURSE, CONDIMENTS AND DESSERT. START FROM YOUR CHOICE OF MOUTH WATERING LAMB, BEEF OR CHICKEN CURRY, RAITA, CHUTNEY AND DESSERT, SERVED WITH FRESH BASMATI RICE AND NAAN BREAD



# MAIN LAMB AND BEEF DISHES

## **PALAK LAMB \$16.95**

BONELESS LAMB PIECES COOKED WITH FRESH SPINACH AND SPICES.

## **LAMB CURRY \$15.95**

MORSELS OF LAMB COOKED DELICATELY WITH ONIONS, TOMATOES AND INDIAN SPICES.

## **LAMB KORMA \$15.95**

PIECES OF LAMB COOKED DELICATELY WITH INDIAN SPICES, ONIONS, TOMATOES AND MILK CREAM.

## **BHUNA LAMB \$15.50**

BONELESS PIECES OF LAMB COOKED IN RICH TOMATO, ONION AND FENUGREEK SAUCE.

## **BEEF CURRY \$13.95**

PIECES OF BEEF COOKED DELICATELY WITH INDIAN SPICES, ONIONS, TOMATOES.

## **LAMB MADRAS \$15.95**

A TANGY LAMB CURRY COOKED WITH GREEN N RED CHILLIES, CURRY LEAVES AND FRESH COCONUT.

## **LAMB CHOPS \$15.95**

FRESH GINGER FLAVOURED LAMB CHOPS, MARINATED WITH INDIAN SPICES, GRILLED IN TANDOOR

## **VINDALOO \$15.95**

PIECES OF LAMB/BEEF COOKED WITH INDIAN POTATOES (VINDALOO) IN RED HOT CURRY SAUCE AND HOT INDIAN SPICES (A VERY HOT ITEM!)



LAMB KORMA



# CHICKEN TANDOORI DISHES

## TANDOORI CHICKEN

**(HALF) \$14.95 (FULL) \$25.95**

SPRING CHICKEN MARINATED OVERNIGHT WITH SPECIAL INDIAN SAUCE MADE FROM YOGURT, FRESH HERBS AND SPICES, GRILLED IN THE TANDOOR.

## CHICKEN TIKKA \$14.95

BONELESS CHICKEN PIECES COOKED WITH SLICED ONIONS, TOMATOES AND INDIAN SPICES.

## MALAI KABAB \$16.95

TENDER PIECES OF CHICKEN BREAST MARINATED IN CASHEW NUT CREAM CHEESE PASTE WITH OUR SPECIAL SPICES AND GRILLED IN THE TANDOOR TO PERFECTION.

## HARAYALI KABAB \$17.95

BONELESS CHICKEN MARINATED IN MINT, CORIANDER AND FENUGREEK BROILED IN THE TANDOOR. DRIZZLED WITH FRESH LEMON JUICE AND GARNISHED WITH CORIANDER, FRESH PEPPERS AND ONIONS.

## CHICKEN KEBAB \$12.95

MINCED CHICKEN WITH GINGER, GARLIC, FRESH CORIANDER CHILLIES SKEWERED AND BROILED IN TANDOOR.



TANDOORI CHICKEN



# SEA FOOD AND TANDOORI DISHES

## SHRIMP TANDOORI \$19.95

JUMBO SHRIMPS MARINATED WITH THE HINT OF GARLIC AND SLOWLY BROILED OVER TANDOOR

## PALAK SHRIMP \$17.50

JUMBO SHRIMPS MARINATED OVERNIGHT COOKED WITH FRESH LEAFY SPINACH AND HINT OF GINGER AND ONION SAUCE.

## SALMON TIKKA \$17.95

SALMON CUBES MARINATED IN SPECIAL SAUCE THEN GRILLED IN THE TANDOOR. SERVED WITH BASMATI RICE AND CURRY SAUCE.

## BHUNA SHRIMP \$17.95

SUCCULENT JUMBO SHRIMPS COOKED IN TANGY TOMATO AND ONION SAUCE.

## TANDOORI FISH \$17.95

COOKED WITH FRESH YOGURT, GARLIC, GINGER AND LEMON. A BLEND OF CHILLI POWDER AND INDIAN SPICES ADDED FOR A MOUTHWATERING TASTE

## LOBSTER MASALA \$25.90

SUCCULENT LOBSTER TAILS GENTLY COOKED IN PUNJABI STYLE WITH FRESH ONIONS, TOMATOES AND CORIANDER.

SHRIMP TANDOORI





# RICE

## RICE \$2.95

BASMATI RICE LIGHTLY FRIED WITH CUMIN SEEDS IN VEGETABLE OIL.

## VEGETABLE BIRYANI \$10.95

BASMATI RICE FRIED IN CUMIN SEEDS AND PREPARED WITH MIXED VEGETABLES AND DRY FRUITS.

## CHICKEN/BEEF BIRYANI \$12.95

BASMATI RICE PREPARED WITH CUMIN, ONIONS, INDIAN SPICES, CHICKEN/BEEF PIECES.

## LAMB BIRYANI \$14.95

BASMATI RICE PREPARED WITH CUMIN SEEDS, ONIONS, SPICES, LAMB PIECES.

## EGG BIRYANI \$10.95

BASMATI RICE PREPARED WITH CUMIN, ONIONS, INDIAN SPICES AND BOILED FRIED EGGS.

## HYDRABADI BIRYANI

VEGETABLE \$13.95      BEEF \$14.95

CHICKEN \$15.95      LAMB \$17.95



VEGETABLE BIRYANI





## NAAN BREAD

## BREADS

### **TANDOORI ROTI (WHOLE WHEAT) \$1.95**

TRADITIONAL INDIAN WHEAT BREAD PREPARED IN THE TANDOOR LIGHTLY COATED WITH BUTTER.

### **MAKKI DI ROTI \$3.00**

FLAT BREAD MADE WITH CORN FLOUR ON THE TAWA (FLAT GRIDDLE) DRIZZLED WITH MAKHAN.

### **TANDOORI MISSI ROTI \$4.25**

TANDORRI FLAT BREAD MADE FROM MIXTURE OF GRAM FLOUR, WHEAT FLOUR, ONIONS, CUMIN SEEDS N SPICES DRIZZLED WITH BUTTER.

### **NAAN \$2.50**

INDIAN BREAD MADE WITH WHEAT FLOUR, YEAST, HINT OF SALT, SUJI (CREAM OF WHEAT) MILK, AND CANOLA OIL TOPPED WITH PARSLEY AND CORIANDER.

### **GARLIC NAAN \$2.99**

TRADITIONAL INDIAN NAAN COATED WITH GARLIC BUTTER, FRESH FROM THE TANDOOR.

### **ONION PARATHA \$3.95**

MULTI-LAYERED BREAD MADE FROM WHEAT FLOUR AND CHICKPEA FLOUR WITH ONIONS AND ENRICHED WITH BUTTER.

### **PANEER NAAN/PARATHA \$4.95**

FRESH TANDOORI NAAN/PARATHA STUFFED WITH HOMEMADE CHEESE AND INDIAN SPICES.

### **LACHHA PARATHA \$2.95**

MULTI-LAYERED UNLEAVENED BREAD LAYERED AND ENRICHED WITH BUTTER.

### **ALOO PARATHA \$3.95**

MULTI-LAYERED WHEAT BREAD ENRICHED WITH BUTTER AND STUFFED WITH POTATOES, GINGER PASTE, CRUSHED CORIANDER SEEDS, GREEN CHILLIES, LEAFY CORIANDER, AND SPICES.

### **ONION KULCHA \$4.25**

TANDORRI FLAT BREAD MADE FROM MIXTURE OF GRAM FLOUR, WHEAT FLOUR, ONIONS, CUMIN SEEDS N SPICES DRIZZLED WITH BUTTER.



# CHUTNEYS

- MINT CHUTNEY \$1.50**
- COCONUT CHUTNEY \$1.50**
- MANGO CHUTNEY \$1.50**
- MIX PICKLE \$1.50**
- CHUTNEY THALI \$5.00**  
(CONTAINS ALL FOUR CHUTNEYS)



# SIDE DISHES

- PAPADAM \$0.75**  
A THIN SPICED DELICATE ROASTED  
BREAD OF MIXED LENTIL FLOURS
- RAITA \$3.95**  
YOGURT WITH CUCUMBERS, CUMIN AND SPICES
- SALAD \$3.45**  
ONION, LETTUCE, TOMATOES, CUCUMBERS,  
MIXED IN AN INDIAN DRESSING AND LEMON JUICE.
- CHUTNEY \$1.50**  
YOUR CHOICE OF MINT/TAMARIND/MANGO/COCONUT  
CHUTNEY TO ENHANCE YOUR EXPERIENCE!
- MIXED PICKLE \$1.50**



# DESSERTS

## **KHEER \$5.50**

INDIAN RICE PUDDING MADE FROM MILK, RICE GARNISHED WITH SLICED ALMONDS UNSALTED PISTACHIOS, CRUSHED CARDAMOM.

## **RAS MALAI (2 PER SERVING) \$5.50**

CHEESE DUMPLINGS IN A THICK CREAMY SAUCE MADE WITH MILK, SUGAR, ROSE ESSENCE, CARDAMOM POWDER WITH SLICED ALMONDS AND UNSALTED PISTACHIOS ON THE TOP.

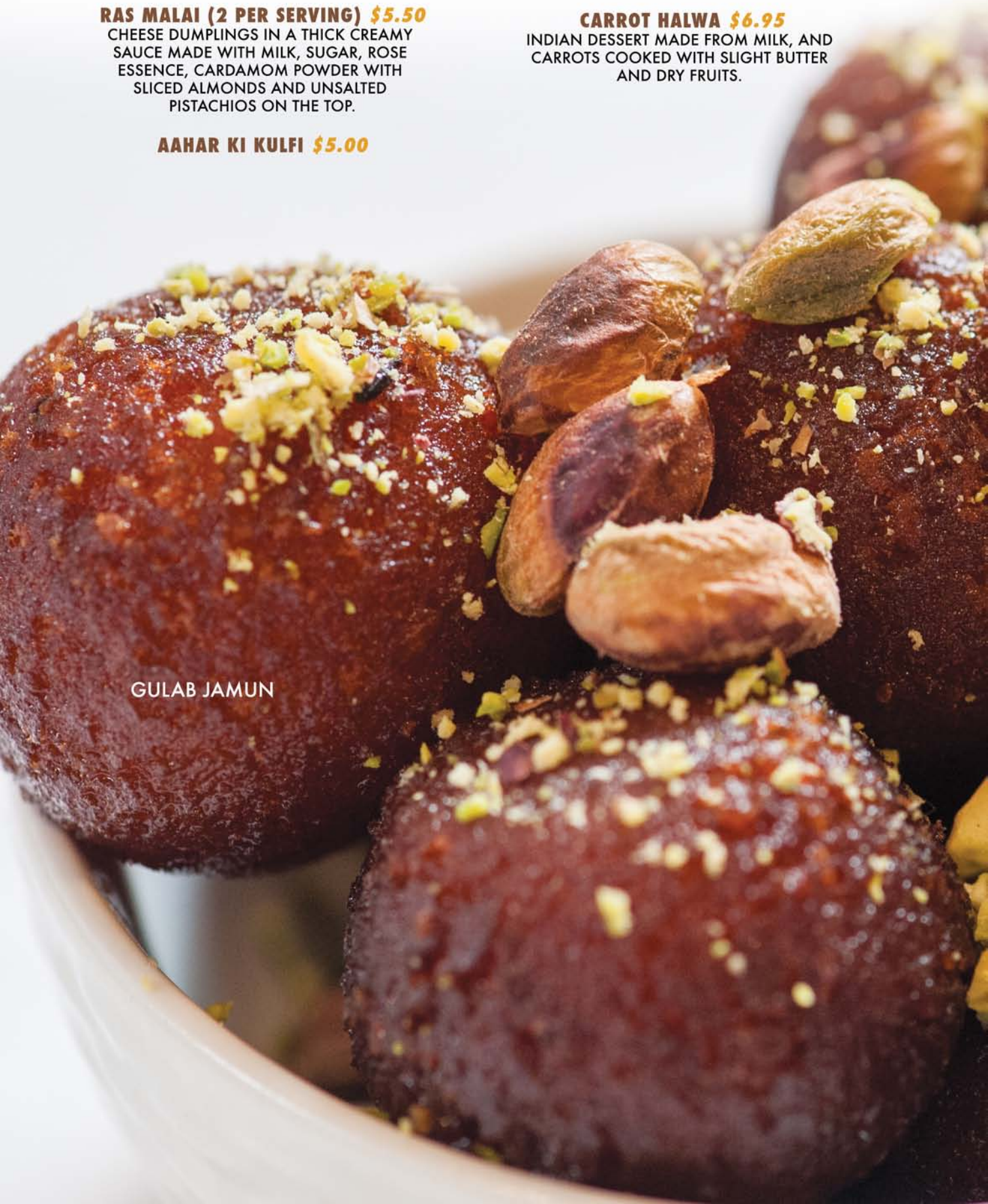
## **AAHAR KI KULFI \$5.00**

## **GULAB JAMUN \$4.50**

LIGHT PASTRY BALLS DIPPED IN CARDAMOM FLAVOURED SYRUP AND GARNISHED WITH UNSALTED CHOPPED PISTACHIOS (OPTIONAL).

## **CARROT HALWA \$6.95**

INDIAN DESSERT MADE FROM MILK, AND CARROTS COOKED WITH SLIGHT BUTTER AND DRY FRUITS.



GULAB JAMUN



# BEVERAGES

## LASSI (SWEET/SALTY) \$3.95

TRADITIONAL PUNJABI DRINK  
MADE FROM YOGURT, MILK.

## MANGO LASSI \$4.95

INDIAN DRINK MADE FROM MANGO  
PULP, YOGURT AND MILK  
OUR SPECIALITY!

## SHIKANJVI \$2.95

TRADITIONAL INDIAN LEMONADE

## JUICE \$3.95

APPLE,  
ORANGE,  
MANGO

## BOTTLED WATER(500 ML) \$1.95

## KADAK CHAI \$3.50

## MASALA CHAI \$3.50

BLACK TEA BREWED WITH SELECTED  
INDIAN SPICES CLOVES, CINNAMON  
STICK, CARDAMOM PODS, DRIED  
GREEN SOANPH AND MILK.

## ROOH AFZA \$3.50

REFRESHING BLEND OF MILK, HINT  
OF SUGAR AND N ROOH AFZA  
COOLING HERBAL SYRUP

## JAL JERRA \$3.50

REFRESHING CUMIN AND MINT  
FLAVOURED SPICED INDIAN  
LEMONADE.



MANGO LASSI



# ALCOHOLIC BEVERAGES

## BEER

### INDIAN BEER

- KINGFISHER \$5.50
- CHEETAH (REGULAR) \$5.50
- CHEETAH (DARK) \$5.50
- COBRA \$5.50

### PREMIUM BEER

- HEINEKEN \$5.50
- ALEXANDER KEITHS \$5.50
- SLEEMANS HONEY BROWN \$5.50
- NEW CASTLE BROWN \$5.50
- CORNA EXTRA \$5.50

### REGULAR BEER

- CANADIAN \$4.50
- BLUE \$4.50
- BLUE LIGHT \$4.50
- BUDWEISER \$4.50
- COOR'S LIGHT \$4.50

### SPIRIT COOLER

- SMIRNOFF ICE \$4.95
- MIKE'S HARD LEMONADE \$4.95

## WINE

### OUR HOUSE WINE

JACKSON - TRIGGS NIAGARA

CABERNET SAUVIGNON (RED)  
CHARDONNAY (WHITE)

GLASS \$6.50    ½ LITRE \$14.50    LITRE \$25.50

### RED WINE

- MOUTON CADET BORDEAUX (FRANCE) \$32.95
- FAT BASTARD SHIRAZ (FRANCE) \$35.95
- LINDEMAN'S MERLOT (AUSTRALIA) \$28.95
- SANTA CAROLINA CABERNET \$26.95
- SAUVIGNON (CHILE)

### WHITE WINE

- MOUTON CADET BORDEAU (FRANCE) \$31.95
- FAT BASTARD CHARDONNAY (FRANCE) \$34.95
- WOODBIDGE SAUVIGNON BLAY
- ROBERT MANDAVI (CALIFORNIA) \$28.95
- INNISKILLIN REISLING -VQA (NIAGARA) \$27.95

