



# MAIN STREET CELLAR

## WINE BAR

**EAT**

**DRINK**

**LOUNGE**

### **Owners/Sommeliers: Paul Paton & Kim Burns**

At Main Street Cellar we strive to find wines from the known to the obscure. We are constantly looking for premium wines and producers who have a passion and history for outstanding vines and wines. We believe that the role of winemaker is to bring out the expression of a wine's *terroir* and look for wines with the best expression of this and their varietals profile.

### **Executive Chef: Amos Jarbeau**

Chef Amos comes to Main Street Cellar after a 15 year journey in fine restaurants. He brings with him a love of soft spice and Louisiana flair (just like his momma). He enjoys creating, experimenting and designing his food, plates and kitchen. As a resident of Manotick, he has offered his services for charity events and truly lives, works and plays in the community!

### **Manager: Chris Coughlin**

Since his early years, Chris has always worked in the hospitality industry in BC and Ontario. Even while doing editorial photography for 'Where' Vancouver he found himself more interested in the food and drink than the photos. He is a sommelier student and is currently furthering his wine education by attending the Vendange Institute, a Wine & Spirit Education Trust (WSET). Chris was also the winner of the 2011 goLocal VQA blind taste challenge hosted by the LCBO.

### **Sous Chef: Ian Sunstrum**

After going through university majoring in geophysics he decided to spice things up a little (literally). Ian did some traveling and during his journeys came to a moment of Zen when he realized that all his interests (and part-time/full-time jobs) revolved around working with food, and hey, everyone needs to eat! So he decided to become a chef and has never looked back.

**Hours: Tuesday - Saturday 5pm – 11pm**

**Sunday 5pm - 10pm (BYOW \$0 corkage\*)**

Check us out at [www.urbanspoon.com](http://www.urbanspoon.com) and

[www.facebook.com](http://www.facebook.com)

\*ask for details

January 2012

## *White Wine*

	(5oz)	(bottle)
Albarino – Salterio – Spain – 2010		49
Riesling (dry) – Strewn – Ontario VQA	8	38
Pouilly Fume – Domaine De Bel Air – France – 2009		62
Torrontes – Zolo – Argentina – 2010		39
Pinot Grigio - Collavini – Italy	9	43
Sauvignon Blanc – Appleby Lane - New Zealand	10	48
Sauvignon Blanc – Cloudy Bay – New Zealand - 2010		61
Riesling Estate Bottled (off dry) – Cave Springs – Ontario VQA		49
Chardonnay - Blackstone – California	9	43
Gewurztraminer/Riesling – Strewn – Ontario		36

## *Champagne & Sparkling*

Prosecco (sparkling) - Astoria – Italy (4 oz)	7	41
Kir Royale (4 oz)	9	
Louis Bouillot - Cremant du Bourgogne – Burgundy/France - NV		54
Veuve Clicquot Brut – Champagne/France - NV		95

## *Sweet*

Coteaux du Layon – Chateau Soucherier – France (2 oz)	6	
Pinnacle - Ice Cider – Quebec (2 oz)	8	
Late Harvest Vidal – Henry of Pelham – Ontario (375ml) - 2007		54
Royal Tokaji (5 puttonyos) – Hungary (250ml) - 2005		44
Sauternes – Chateau Coutet – Bordeaux/France (375ml) - 2006		88
Sauternes – Chateau Filhot – Bordeaux/France (375ml) – 2006	8	60
Ice Wine - Henry of Pelham – Ontario (375ml) - 2007		82
Desert Wine Flight (3x1 oz) (Coteaux du Layon, Pinnacle Ice Cider, Chateau Filhot - Sauternes)	14	

# Red Wine

(5oz) (bottle)

Beaujolais - Brouilly – France - 2010		46
Pinot Noir - Kim Crawford - New Zealand	10	48
Maison Roche De Bellene Beaune – Burgundy – France - 2008		94
Pinot Noir – Waterstone – Napa Valley/California - 2008		64
Bordeaux/Graves – Chateau Haut-Cantiroy – France – 2008		52
Cote du Rhone – Perrin Reserve – France – 2009		44
Merlot – Blackstone – California	9	43
Malbec - Fuerza – Argentina	8	38
Priorat – Escal – Spain – 2006		52
Rioja – Crianza – Spain – 2007		46
Petales D'Osoyoos – British Columbia - 2007		60
Cab Sauv/Shiraz/Merlot – Hooley Dooley - Australia – 2009		49
Zinfandel - Ravenswood – California	10	48
Zinfandel/Carignan/Petite Syrah - Reds – California	9	43
Cabernet Sauvignon – Clos du Bois – California	11	53
Carmenere – Terranoble – Chile - 2010		42
Shiraz – Kingston Estate – Australia	10	48
Tuscana – Follanati – Italy - 2007		88
Malbec/Merlot - Clos de los Siete – Argentina - 2008		59
Shiraz – Stone Dwellers – Australia – 2008		55
Cabernet Sauvignon – Caymus – Napa Valley/California – 2007		124
Cabernet Sauvignon – Decoy – Napa Valley/California – 2006		64
Osoyoos Larose – British Columbia – 2007		90
Amarone – Zenato – Italy - 2007		88
Chateau Neuf du Pape – Domaine Pierre Andre – France – 2006		89
Amarone – Luigi Righetti – Italy - 2008		68
Amarone - Masi Costasera – Italy - 2007		71
Port - Taylor 10 year Tawny – Portugal (2 oz)	8	75
Port - Taylor 20 year Tawny – Portugal (2 oz)	13	
Port - Taylor LBV – Portugal (2 oz)	7	
Taylor Port Flight (LVB, 10yr Tawny, 20yr Tawny) - (3x1 oz)	14	

# Martini (2 oz)

8

**Classic** – Vodka or Gin, Dry Vermouth, Olives

**Appletini** – Vodka, Sour Apple Liquor, Apple Juice

**Cosmopolitan** – Vodka, Cranberry Juice, Cointreau, Lemon/Lime

**Chocotini** – Vodka, Cream de Cacao, Chocolate Shavings

**MSCtini** – Vodka or Gin, PAMA Pomegranate Liquor, Cranberry Juice

**Lemon Drop** – Vodka, Triple Sec, Lemon Juice, Sugar

**Purple Haze** – Vodka, Blue Curacao, Cranberry Juice

**James Bond** – Vodka, Gin, Dry Vermouth

Prices do not include applicable taxes.

## *Scotch – Brandy – Cognac*

(1.5oz)

<b>Highland Park – Islay – 18yr</b>	<b>15</b>
<b>Lagavulin – Islay – 16yr</b>	<b>13</b>
<b>Oban – Highland – 14yr</b>	<b>12</b>
<b>Dun Bheagan – Islay – 10yr</b>	<b>10</b>
<b>Talisker – Skye – 10yr</b>	<b>9</b>
<b>The Glenrothes – Speyside – 1998</b>	<b>9</b>
<b>The Macallan – Highland - 10yr</b>	<b>8</b>
<b>Auchentoshan - Lowlands – 12yr</b>	<b>7</b>
<b>Remy Martin VSOP - Cognac</b>	<b>9</b>
<b>ST-Remy XO – Brandy</b>	<b>6</b>

## *Classic Cocktails*

<b>Mix Drinks:</b>	<b>Single / Double</b>	<b>6 (1oz) / 8 (2oz)</b>
	<b>Premium (Grey Goose)</b>	<b>8 (1oz)</b>
	<b>Martini</b>	<b>8 (2oz)</b>
<b>Specialty Coffee</b> (Irish, Spanish, Mello Monk, Monty Cristo, Blueberry Tea)		<b>7 (1oz)</b>

## *BEER*

### *ON TAP*

**Mill Street – Organic / Tankhouse**

(12oz) (20oz) (60oz)  
**4 6.75 18**

### *BY THE BOTTLE*

<b>Alexander Keith's IPA</b>	<b>5</b>
<b>Stella</b>	<b>6</b>
<b>Innis &amp; Gunn Original</b>	<b>6</b>
<b>Peroni</b>	<b>6</b>
<b>Lefte Blonde</b>	<b>6</b>

### *Non ALCOHOL DRINKS*

<b>Fresh Brewed Coffee, Espresso, Tea, Hot Cocoa</b>	<b>2.50</b>
<b>Cappuccino</b>	<b>4</b>
<b>San Pellegrino (250ml)</b>	<b>3</b>
<b>San Pellegrino (750ml)</b>	<b>6</b>
<b>Soft Drinks</b>	<b>2.50</b>
<b>Juice</b>	<b>3</b>
<b>Virgin Cocktails</b>	<b>3</b>