

DRINKS

THE CUTTING BOARD RESTAURANT

DOMESTIC BEER

12oz Bottle | \$5 ½

Coors Light, Molson Canadian, Kokanee, Budweiser

12oz Bottle | \$6

Sleeman's Honey Brown

355ml Can | \$6

Okanagan Springs 1516

IMPORTED BEER

12oz Bottle | \$6

Corona

CIDERS & COOLERS

12oz Bottle | \$6 ½

Mott's Clamato Caesar, Smirnoff Ice

355ml Can | \$6 ¾

Peach Grower's, Apple Grower's

WINE

THE CUTTING BOARD RESTAURANT
Local Wine from Fort Berens Estate Winery

WHITE

Camels White

5oz Glass \$7 ½ | Bottle \$34

Dry and aromatic white wine blend

Pinot Gris

5oz Glass \$10 | Bottle \$40

Dry, medium body with ripe pear, peach, apricot, flint, and tropical fruit

Riesling

5oz Glass \$10 | Bottle \$40

Perfectly balanced with crisp apples, limes, and tropical fruits

Chardonnay

5oz Glass \$9 | Bottle \$36

Elegant, medium body with citrus fruit flavours

RED

Camels Red

5oz Glass \$7 ½ | Bottle \$34

A blend consisting of ⅔ Cabernet Sauvignon and ⅓ Pinot Noir

Pinot Noir

5oz Glass \$12 | Bottle \$48

Medium, light body with berry flavours and earth tones

Cabernet Franc

5oz Glass \$14 | Bottle \$56

Notes of blackberries, rosemary, blueberries, and roasted red pepper

Meritage

5oz Glass \$12 | Bottle \$48

Medium bodied with hints of roasted red peppers and ripe red cassis

ROSÉ

Rosé

5oz Glass \$11 | Bottle \$45

Light-medium and dry body with strawberry and grapefruit flavours