

VISTA 18

RESTAURANT + LOUNGE

BIN END LIST

These wines are limited in supply as they will be leaving our list soon.

Our aim is to provide you with an excellent and varied selection of premium wines at reasonable prices!

BY THE GLASS

	5oz	8oz	Btl
SPERLING VINEYARDS 'Campbell Kind' pinot blanc, Kelowna, BC	6	10	30
CANTINA LAVIS pinot grigio rose Trentino, ITA	8	12	38
FONTELLA chianti, Tuscany, ITA	8	12	38

REDS

	WAS	Now
VINCENT CAILLE 'La Part du Colibri' gamay, Loire Valley, FRA	74	64
SOKOL BLOSSER 'Evolution' pinot noir, Dundee Hills, Oregon, USA	78	66
MICHAEL DAVID 'Earthquake' zinfandel, Lodi, California, USA	84	74
PHANTOM CREEK petite cuvee Oliver, BC	86	76
POPLAR GROVE syrah, Penticton, BC	88	78
EL ENEMIGO cabernet franc, Mendoza, ARG	94	82
BARTIER BROS 'GSM' grenache/syrah/mouvedre, Oliver, BC	114	94
STAG'S HOLLOW 'Renaissance' meritage, Okanagan Falls, BC	118	106
AZELIA nebbiolo, barolo DOCG Piedmont, ITA	154	126

WHITES

LE PARADOU viognier, Provence, FRA	44	38
RIVERA 'Marese' bombino bianco, Castel del Monte, ITA	48	38
DA SILVA fume blanc, Penticton, BC	54	48
RATHJEN CELLARS pinot blanc, Saanich, BC	60	52
ANSELM garganega/chardonnay/sauvignon blanc, San Vincenzo, Veneto, ITA	64	56
ANGELINE 'Reserve' sauvignon blanc, California, USA	66	58
BLACK HILLS viognier, Oliver, BC	68	58
FRANCIS COPPOLA 'Diamond Collection' Chardonnay, Monterey, California, USA	70	58
BONNET-HUTEA 'Les Bonnets Blanc' muscadet, Loire, FRA	70	60
CHATEAU PESQUIE 'Quintessence Blanc' Roussanne/claquette, Ventoux, FRA	76	62

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3-Course Menu with Wine Pairing
\$100 Per Person

APPETIZER

Halibut Ceviche
\$15

charred honey crisp apples, mint,
avocados, red onion,
crisp corn tortilla chip

Wine Pairing: 2020 Unsworth Allegro
5oz Pour \$11

MAIN

Seared Halibut Fillet
\$45

green lentil, maple bacon & roma
tomato sauté, garlic green pea purée,
mushroom beurre rouge

Wine Pairing: Unsworth Ovation
3oz Pour \$8

DESSERT

Red Wine Dark Chocolate Brownie
\$12

pistachio encrusted, strawberry red wine
syrup, sundried cranberries,
fresh whipped cream

Wine Pairing: 2020 Unsworth Pinot Noir
5oz Pour \$18

Price does not include applicable tax & gratuity

One Vine, One Bottle,
One Blend At A Time

Labelled “Canada’s Provence” by late,
distinguished foodie, James Barber, our
special corner of the world is a fertile trifecta
of warm growing conditions, rich soil and
abundant rolling hills.

UNSWORTH
VINEYARDS