

wines by the glass

White

Riesling / Lang	9
Sauvignon Blanc / Mission Hill 5 vineyards	8
Chardonnay / Road 13	10
Pinot Gris / Pentage	9
Chenin Blanc / Road 13	10

Red

Pinot Noir / Mission Hill 5 Vineyards	9
Cabernet Franc / Nichol Vineyards	12
Syrah / Nichol Vineyards	13
Blend / Honest John	9
Merlot / La Frenz	12

Pink

Rose/Rigamarole	9
Btl	40

...or by the bottle

White

Riesling/ Lang	40
Sweet, fresh & fruit friendly. Well crafted, pairs well with spicy foods.	
Sauvignon Blanc/Mission Hill 5 Vineyards	35
Tropical fruit partnered with herbaceous zest. Dry, elegant & fresh on the palate.	
Chardonnay/Road 13	45
Consummate Chardonnay characters; citrus fruit & rind, flint & most importantly, mineral. Noticeably absent oak flavours.	
Pinot Gris/ Pentage	40
Aromas of pear, & apple. Firm finish with a zesty, clean body.	
Pinot Blanc/ Blue Mountain	40
Apricot & pear with a mouth feel leads into a long spicy finish.	
Perpetua/Mission Hill	60
Opens with a subtle bouquet of pear, lime and hazelnut. These notes mingle with hints of citrus, mineral & a touch of soft oak.	
The district social house only pours B.C. wines in a nod to supporting local growers and vintners.	
The majority of our “boutique” wines come from an area in the south Okanagan called the Naramata Bench just above Penticton on the eastern shores of Okanagan Lake.	

Red

Pinot Noir/ Mission Hill "Five Vineyards" 38

A lighter style of Pinot Noir, with fresh cherry & berry notes with delicate touches of cinnamon spice.

Cabernet Franc/ Nichol Vineyards 55

A hint of dark chocolate & cedar are present on the finish.

Syrah/ Nichol Vineyards 60

This is a crisp, mouth filling wine where ripe plum & bitter chocolate linger on the finish.

Honest John/ Road 13 Red 40

The aroma & flavour emphasis is on fruit, pure berry fruit, leaving out the lumber.

Gamay Noir/ Blue Mountain 45

Juicy raspberry flavours, notes of black currant & good acidity are complemented by a long, spicy finish in this fruit-forward wine.

Cabernet Merlot/ Kettle Valley 50

A fantastic blend, showing attributes of a smooth Cab & a full Merlot. A lovely wine.

Cabernet Sauvignon/ Township 7 55

Black currant & violet aromas, flavours of dark cherries, cocoa, coffee & vanilla.

Merlot/La Frenz 55

This wine has the darkest colour, showing aromas of dark chocolate & plum. The palate is full bodied and immense showing both plushness and complexity.

Quatrain/Mission Hill 100

The texture is pure South Okanagan ; rich, supple with some chalky tannins. The flavors fan out in the finish, revealing depth. A delicious, plummy red wine with a hint of chocolate.

Bottled Belgian imports



Hoegaarden Subtly flavoured with coriander & Curaçao, lots of lemon fruit. 7

Leffe Blonde Bright aromatics of herbs & spices, resins & fruits. There's a deep, toasty malt note too & a suggestion of mashed banana. 7

All specialty imports are \$10

Palm Special A top fermented beer, gives off a typical bitter sweet aroma & dry refreshing taste.

Petrus Old Bruin Aged in oak casks for 20 months, top fermented dark ale. Intentionally "sour" Flemish Style. Slight notes of cherry.

Chimay Red Look for apricot in the nose & a well balanced silky taste with fruity nuances.

Chimay Blue Exhibits a considerable depth of fruity, peppery character.

Triple Karmeliet Pours clear gold with a very light head. Lots of carbonation. Sweet & slightly fruity that turns to citrus and spice. [A near perfect beer]

Piraat 9 Very high carbonation, lemon & green apple bitterness.

Gulden Draak Voted best beer in the world in 1998! Spices, licorice, chocolate & coffee with brown sugar in aroma. Thick in taste, rich in flavour.

Binchoise Special Noel Beautiful, bright, ripe fruitiness & slight caramel sweetness (not too sweet, which is nice!). A subtle nuttiness on the long smooth finish.

Bornem Double

Notes of figs, prunes, somewhat nutty, fruity flavor with a great mouthfeel & easy drinkability.

Bornem Triple This triple abbey ale (3 times the yeast) pours hazy yellow with a huge white head.

Lots of carbonation keeps the head rebuilding after every sip. Big spicy, yeasty aromas.. a textbook example of a triple.

Binchoise Brune –Flavored with aromatic hops. It has dark brown color with reddish highlights, hoppy bite & aromatic spice character; rich and warming.

Val Dieu Triple –Abbey triple pale ale, unfiltered & unpasteurized.

Val Dieu Brune –Highly fermented monastery beer, slightly filtered but undergoing a second fermentation in the bottle.

Biere Des Ours –An ale with a shot of honey for flavoring. Nice head which gradually gives way to larger bubbles.

X.O. Cognac – Unique range of flavors from delicate spicy notes to a soft hint of roasted bread & a characteristic taste of tannins.

Saxo Blonde — Pale yellow hue. Yeasty & sweet candied malt aromas follow through on a moderately full-bodied palate with frothy carbonation & delicate hoppy notes that linger with a trace of bitterness.

Please note – we try to always pair a branded glass with each brand of beer, however we cannot guarantee stock due to breakage and theft.

We will also do our best to keep all beers in stock, however we cannot guarantee availability.

After nursing many hangovers, & repeated pleas from our livers to stop ...we have created the following select choices of cocktails.

All of them are **well balanced & easy to drink** ~ get through the list ~ I dare you.

District Cosmopolitan

Wyborova vodka, Cointreau, fresh lime & white cranberry juice.

Mr. Barry White

Wyborova vodka, cassis, Giffard lichi li, white wine & white grape juice.

Pinky Swear

Wyborova vodka, peach liqueur, sour raspberry & orange juice.

Pomme Caramel

Wyborova vodka, Giffard apple & caramel liqueurs shaken hard with apple cider.

Citrus Blush

Limoncello, Bombay sapphire gin, fresh citrus & red grapefruit.

Thievery

Wyborova vodka, sake, guava juice & white grape juice.

Pink Panther

Wyborova vodka, peach liqueur, strawberry liqueur, pineapple juice & 7-up.

the Little Miss

Bombay Sapphire, amaretto, peach liqueur, strawberry liqueur, fresh lime & orange juice

Red Lotus

Wyborova vodka, Giffard lichi-li, & cranberry juice.

Spanking

Wyborova vodka, Giffard manzana apple, melon liqueur, blue curacao & grapefruit juice.

Lemon Pop

Wyborova vodka, Limoncello & fresh squeezed lemon.

Sloppy kiss

Carolans, crème de bananes, crème de cacao & cream.

The Mojito

Fresh mint & lime muddled with Havana Club rum.

Pimms & Ginger

The original No.1 Cup served on the rocks with ginger ale.

Dark & Stormy

Dark rum & ginger beer ...strong and great.

The Caiprinha

Muddled lime & cachaca this is the drink in Brazil ...substitute Vodka and make it a **Caipiroska**.

The District Caesar

Served with a hot pepper instead of spicy beans.

Mimosa

Veuve Champagne with orange Juice... the classic.

All cocktails are two ounces & eight bucks.

the district backbar

The **easy** to swallow part - \$5 for a single \$7 for a double

vodka

stolichnaya
wyborowa

rum

appletons VX
havana club

gin

bombay
boomsma
hendricks

tanqueray

tequila

cuervo especial

rye

canadian club
crown royal

bourbon

jack daniels
jim beam

irish whiskey

jamieson 12
black bush

scotch

johnnie red

The **harder** to swallow part - \$8 for a single \$12 for a double

vodka

belvedere
kettle one
wyborova select
42 below
van gogh espresso

gin

tanqueray 10

rum

matusalem gran reserva 15 year
mount gay extra old

bourbon

woodford reserve

port

taylor fladgate 10 year tawny

scotch

glenlivet 12
glenfiddich 12

The **painful** to swallow—ask for the price

cragganmore
glenmorangie
talisker
patron
absenthe
chartreuse
hennessey vs
courvoisier vs

Digestifs

\$6 for a single \$8 for a double

jagermeister
menthe pastille
pastis

Specialty coffees 8

Irish – Carolans, irish whiskey
Monte Cristo – Kahlua, Grand Marnier
District – Frangelico, Giffard Caramel
& crème de cacao

Mighty Leaf Organic Teas 3

Please ask your server for our current selection

Miscela d'oro coffee

Espresso	3	Latte	4
Cappuccino	4	Americano	3

Water

San Benedetto - sparkling **6**

Juice 3

cranberry	white cranberry
pineapple	orange
pear	guava
aloe vera	apple
grapefruit	