
LOBBY WINE BAR

Visit us in the Wine Bar to see our full wine & beer portfolio

WINE BY THE GLASS

Sindicat La Figuera Tinto 2021 \$12
5 oz / Catalonia / medium body red / Garnatxa Negra /
fresh, ripe red fruit, mediterranean grass

San Quirico Vernaccia di San Gimignano 2022 \$12
5 oz / Tuscany / light body white / Vernaccia /
Saline, mineral oil, citrus, dried hay, white flowers

Sorelle Bronca 'Modi' Brut Superiore Prosecco NV \$12
5 oz / Italy / light body / glera / fresh, green apple, wisteria

Tasting \$30
3 oz tastings: try all three + chips

WINE BY THE BOTTLE: STAFF PICKS

Rosewood 'Flora' Rosé 2022 \$38
Niagara / medium rosé / gamay, cabernet franc, pinot noir /
juicy & fresh, notes of raspberry

Ant Moore Sauvignon Blanc 2021 \$39
New Zealand / light bodied / sauvignon blanc /
gooseberries, passion fruit, bell pepper

ONTARIO BEER: STAFF PICKS

Matron 'Bobo' Farmhouse Wheat - 355 mL \$6.5
Fruity, floral, delicate minerality, dry finish

Whitewater Brewing 'Farmer's Daughter' - 500 mL \$7
Hazy, hoppy, juicy

OUR WINE PHILOSOPHY

Curated by Gibson & Co, our wine bar is home to a selection of natural, low-intervention, biodynamic, and organic wine from all over the world. Focusing on wines with a light touch in both the vineyard and the cellar, our selection demonstrates the true expression of each bottles' respective regional terroir and the relentless passion of winemakers that produce them. We believe that wine should be accessible, so we've brought you an assortment of bottles at prices that are approachable no matter where you are on your wine journey.

PLATES

Cheese Board \$19
3 local cheeses, crostinis, pickle spears, olives, house hummus

Meat Board \$19
3 cured meats, crostinis, pickle spears, pickled mix, house hummus

Cheese + Meat Board \$30
2 cheeses, 2 meats, crostinis, olives, pickled stuff, house hummus, sliced dried figs

Gourmet Canned Fish \$16
Scout rainbow trout with dill, crostinis, pickled mix

Gourmet Panini \$15
Fresh bread, cheddar, roasted red pepper, pesto aioli
Add prosciutto +\$3

BITES

Olives \$5
Nuts \$5
Chips \$5
Housemade Soup \$8

BREAKFAST \$20

Overnight oats with a fruit garnish, freshly baked pastry,
fresh whole fruit, juice
Delivered daily to your room at 9am. Please inform us by
5pm if you would like breakfast.

Dine-in, patio or take-out
For room service text 613 696 9600

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