

RED WINE

	6oz	9oz	BOTTLE
TENUTA MONTECHIESSI SANGIOVESE <i>CORTONA, ITALY</i> Fragrant bouquet with cherry and raspberry, lightly spiced <i>Our stunning house red pairs well with everything</i>	\$8	\$12	\$35
SUMMERHILL PYRAMID MERLOT <i>ORGANIC</i> <i>OKANAGAN</i> Blackberry, plum, cherry, cocoa <i>Pair this merlot with steak, pickled mushrooms, and olives</i>	\$10	\$14	\$40
LUIGI BOSCA MALBEC <i>MENDOZA, ARGENTINA</i> Ripe red fruit, spice, elegantly structured tannins <i>Pair this with short ribs, lamb loin chop, and lamb side ribs</i>	\$11	\$15	\$40
IVORY & BURT ZINFANDEL <i>LODI, CALIFORNIA</i> Juicy cherry, blackberry, brambleberry, oak spice, silky tannins <i>Pair this unconventional lush and jammy zin with red meat</i>			\$45
SICHEL BORDEAUX <i>BORDEAUX, FRANCE</i> Black currant, raspberry, baking spices, elegantly structured tannins <i>Pair this refined and well-balanced wine with anything</i>			\$45
TENUTA MONTECHIESSI SELVERELLO SYRAH <i>CORTONA, ITALY</i> Black cherry, blueberries, plum, violet, ground black pepper, supple tannins <i>Pair this full-bodied wine with meat dishes</i>			\$45
TULI PINOT NOIR <i>SONOMA, CALIFORNIA</i> Brambleberry, juicy berries, sweet spice, smooth tannins <i>Pair this versatile wine with pasta and burgers</i>			\$60
QUILT CABERNET SAUVIGNON <i>NAPA, CALIFORNIA</i> Dark Chocolate, blackberry jam, stewed rhubarb, nutmeg, smooth tannins <i>Pair this elegant wine with steak, lamb loin chop, and lamb side ribs</i>			\$99

WHITE WINE

	6oz	9oz	BOTTLE
CORKBEARD CHARDONNAY <i>SANTA BARBARA COUNTY, CALIFORNIA</i> Starfruit, sweet cream butter, green apples, grapefruit finish <i>Our house white pairs well with everything</i>	\$8	\$12	\$35
RAPAURA SPRINGS SAUVIGNON BLANC <i>MARLBOROUGH, NEW ZEALAND</i> Pink grapefruit, white nectarine, passionfruit, herbal notes, zesty citrus <i>Pair this with the sea bream, black cod, or Caesar salad</i>	\$10	\$14	\$40
TENUTA DI CORTE GIACOBBE PINOT GRIGIO RAMATO <i>SOAVE, ITALY</i> Peach, pineapple, honeysuckle <i>Pair this unique orange pinot grigio with anything</i>	\$11	\$15	\$40
ANDREAS BENDER KULINA GEWURTZTRAMINER <i>PFALZ, GERMANY</i> Mango, pear, lychee fruit, light baking spices <i>Pair this dry wine with our cheese and charcuterie boards</i>			\$45
ANDREAS BENDER KULINA RIESLING <i>MOSEL, GERMANY</i> Tropical fruit, lime, minerals, mango, honey <i>Pair this dry "sunshine in a glass" with piri piri wings, buffalo chicken sandwich, black cod</i>			\$45
YALUMBA Y SERIES VIOGNIER <i>AUSTRALIA</i> Fresh ginger, honeysuckle, white flowers, citrus zest, baked apple <i>Pair this full-bodied wine with chicken, fish and chips, fries</i>			\$45
JOSEPH DROUHIN VAUDON CHABLIS <i>CHABLIS, FRANCE</i> Lemon, grapefruit, honeyed fruit, lime, with mineral notes <i>Pair this with salmon, cheese and charcuterie boards, jumbo prawns, lobster mac and cheese</i>			\$65

L2 Grill is pleased to carry wines that are natural and created with bio-dynamic processes.

ROSÉ

6oz 9oz BOTTLE

GÉRARD BERTRAND CÔTE DES ROSES ROSÉ

\$9 \$13 \$45

LANGUEDOC-ROUSSILLON

Summer fruits, cassis, red currant, grapefruit, floral notes

Pair this with the sea bream, salmon, or lobster mac and cheese

SPARKLING

BOTTLE

GANCIA PROSECCO

\$40

PIEDMONT, ITALY

Green apple, orange zest, lemon

Pair this fresh and versatile Prosecco with our cheese and charcuterie boards

STONEBOAT PIANO BRUT

\$50

OKANAGAN

Citrus, peach, pear, green apple, honey

This delicate sparkling wine is perfect for toasting and pairs well with dessert



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GRILL





GRILL

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