



RESTAURANT + ROOFTOP TERRACE

**Indulge in the taste of wanderlust with our cocktail and wine program.**

**@SOLUNATORONTO**



## WINE BY THE GLASS

		<b>GLS</b>	<b>BTL</b>
<b>ROSÉ</b>	2022 M de Minuty, Côtes de Provence France Grenache - Syrah - Cinsault	\$15	\$75
	2022 Pardevalles, Tierra de León Spain Prieto Picudo	\$16	\$80
	2021 Domaine Chante Bise, Rhône France Grenache - Syrah - Cinsault	\$21	\$105



	<b>GLS</b>	<b>BTL</b>
<b>SPARKLING</b>   MV Fiol, Prosecco Rosé	\$16	\$80
Italy		
Glera - Pinot Noir		
MV Maison Antech, Languedoc	\$18	\$90
France		
Mauzac +		
MV Moët et Chandon, Champagne	\$42	
France		
Chardonnay - Pinot Noir - Meunier		



## WINE BY THE GLASS

		GLS	BTL
<b>WHITE</b>	2022 Gota, Vinho Verde	\$16	\$80
	Portugal		
	Loureiro - Arinto		
	2022 Perraud, Muscadet Sèvre-et-Maine	\$18	\$90
	France		
	Melon de Bourgogne		
Antonella Corda, Sardegna	\$21	\$105	
Italy			
Vermentino			
Alegre Valgañón, Rioja	\$22	\$110	
Spain			
Viura			
Sequoia Grove, Napa Valley	\$26	\$130	
USA			
Chardonnay			



		<b>GLS</b>	<b>BTL</b>
<b>RED  </b>	2022 Domaine Chante Bise, Rhône France Grenache - Syrah - Cinsault	\$17	\$85
	2021 Bodegas Moraza, Rioja Spain Tempranillo *Chilled*	\$19	\$95
	2022 Domaine Lombard, Rhône France Syrah - Viognier	\$20	\$100
	2020 Luis Seabra, Douro Portugal Tinta Roriz +	\$22	\$110
	2020 Quinta dos Carvalhais, Dão Portugal Touriga Nacional	\$26	\$130

\* Ask your server for the full wine list



## WINE BY THE BOTTLE

### ROSÉ

<b>France</b>	2022 St. John, Côte de Thau, Languedoc Grenache   <i>Fresh strawberries, plum, and some earthy aromatics of crushed leaves.</i>		\$80
	2022 Minuty, <i>M de Minuty</i> , Provence Grenache +   <i>Light and classic Provence rosé. Candied strawberry and raspberry.</i>		\$95
	2021 Domaine Chante Bise, <i>Origine Nature</i> , Rhône Grenache +   <i>Strawberries, peach, and tart cherries. Round and robust for rosé.</i>		\$105
	2021 Château Pradeaux, Bandol, Provence Mourvèdre +   <i>Amazing producer setting the standard for great wine from Provence. Spontaneous fermentation... If you want to try robust and complex rosé...</i>		\$130
	2022 Minuty, Prestige, Provence Grenache + Syrah   <i>Top cuvée for Minuty, light, dry and refreshing. Perfect for larger groups and the patio!</i>	1.5L	\$195



**Spain** | 2022 Pardevalles, Tierra de León \$80  
Prieto Picudo | *Full-bodied rosé that's perfect with salads. Incredibly floral with aromatics of geranium and rose petals... it's darker colour doesn't mean it's sweet? Perfectly dry!*

**USA** | 2021 Withers, El Dorado, California \$105  
Mourvèdre | *Medium-bodied rosé and perfect with food. Bandol-inspired aromas of cherries and strawberries.*

## SKIN CONTACT

**Portugal** | MV FitaPreta, a Laranja Mecânica, Alentejano \$80  
Arinto | *White grapes fermented with their skins, making for a white wine with structure and deep flavours of apricot and orange.*



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