

# WINE LIST

<b>White</b>	<b>1oz</b>	<b>3oz</b>	<b>6oz</b>
Simpsons 'Roman Road' Chardonnay 2022, Canterbury, Kent, United Kingdom	6	16	26
Tenuta Olim Bauda Gavi 2021, Piedmont, Italy	3	7	11
Paul Cluver "Estate" Chardonnay 2020, Elgin, South Africa	4	10	16
Quinta da Pedra Alta Branco 2021, Duoro, Portugal	3	7	11
Pravis 'La Biolche' Kerner 2022, Trentino-Alto Adige, Italy	3	7	11
Jordan River Sauvignon Blanc 2022, Mafraq Plateau, Jordan	3	7	11
Manz Gruner Silvaner 2022, Rheinhessen, Germany	3	7	11
Rosehall Run "Righteous Dude" Riesling 2022, PEC, Canada	3	7	11
Feravino Miraz Grasevina 2018, Fericanci, Slavonija, Croatia	4	10	16

<b>Rosé</b>	<b>1oz</b>	<b>3oz</b>	<b>6oz</b>
Chateau Valentines 'Miss Valentine' 2021, Cote de Provence, France	4	10	16

<b>Orange</b>	<b>1oz</b>	<b>3oz</b>	<b>6oz</b>
PSalcheto 'Obvius' Bianco 2022, Tuscany, Italy	4	10	16

<b>Sparkling</b>	<b>1oz</b>	<b>3oz</b>	<b>6oz</b>
Chozas Carrascal Roxanne 2022, Valencia, Spain	3	7	11

<b>Red</b>	<b>1oz</b>	<b>3oz</b>	<b>6oz</b>
Alandes Paradoux NV, Mendoza, Argentina	5	13	21
Casa de Mouraz Nina 2020, Dao, Portugal	4	10	16
Jordan River Barbera 2020, Mafraq Plateau, Jordan	3	7	16
Tenuta Olim Bauda Nizza Riserva Barbera 2019, Piedmont, Italy	6	16	26
Mauritson "Clough" Cabernet Sauvignon 2016, Sonoma, California	6	16	26
Hither & Yon Tempranillo 2020, McLaren Vale, Australia	4	10	16
Simpsons "Rabbit Hole" Pinot Noir 2022, Canterbury, Kent, United Kingdom	5	13	21
Adega Ponte da Boga Mencia 2021, Galicia, Spain	4	10	16

<b>Fortified/Sweet</b>	<b>2oz</b>
Quinta Da Pedra Alta No. 10 Tawny Port NV Douro, Portugal	10
Campbells Rutherglen Muscat Victoria, Australia	6

# SMALL PLATES *By Chef Archer*

True Loaf Baguette w/ EVOO and Vincotto	5
Mixed Marinated Olives	10
Sweet and Spicy Mixed Nuts	10
Spanish White Anchovies, Basil, Roasted Tomatoes, Smoked Pepper Pesto	15
White Bean Dip	8
Artichoke and Goat Cheese Dip	12
Lemon Thyme and Truffle Popcorn	8
Moroccan Inspired Bacon Wrapped Dates w/ Preserved Lemon Aioli	12
Foie Gras w/ Cherries and Brioche	20

## ***Artisanal Cheeses***

Cheese for 2	30
Cheese for 3	45
Cheese for 4	60

## ***Charcuterie Selection***

Charcuterie for 2	30
Charcuterie for 3	45
Charcuterie for 4	60

## ***Vegan Board***

*A Selection of In-House made and Curated Vegan Fare*

For 2	30
For 3	45
For 4	60

## ***Chef's Pantry Shop***

Red Pepper Jelly	5
White Wine Mustard	5
Sweet and Spicy Nuts	10
Maple Spiced Almonds	7
Pickled Grapes	8
Pear and Cranberry Chutney	5
Mixed Marinates Olives	10
Pickled Cherries	12



Wifi: Buyers&Cellars Guest

Password: WelcomeBC

Instagram: @buyersandcellars\_ottawa

Be sure to tag us in your memories  
at The Tasting Room!