

Prosecco  
HAPPY HOUR

3pm-6pm PER GLASS ~\$9.50 BUBBLY / \$10 ROSÉ BUBBLY



## Holiday Drinks

### Cocktails

**CHERRY BOURBON SOUR . . . 13**

bourbon, house cherry syrup,  
fresh lemon juice

**RUM PUNCH . . . 13**

Rum, special mix of  
seasonal fruit juices, lemon



### Special Holiday Bottles

#### SPARKLING

**GLERA/PINOT NOIR MASOTTINA PROSECCO DOC ROSÉ . . . 48**

(Italy N/V) pale pink, ripe berry, creamy mousse

#### WHITE

**RIESLING DOMAINE DE GRAND PRÉ . . . 48**

(Nova Scotia 2021) pear and citrus aromas, bergamot orange, medium-sweet

**CHARDONNAY BLOMIDON ESTATE WINERY . . . 60**

(Nova Scotia 2018) white peach, tropical fruit, sweet oak

**SAUVIGNON BLANC SAN LEONARDO VETTE . . . 70**

(Italy 2021) Lively, fresh lime, must-try for those who love Sauvignon Blanc

#### RED

**PINOT NOIR LEYDA . . . 46**

(Chile 2021) Vibrant and fresh, raspberry, cherry

**CHIANTI CLASSICO SANGIOVESE CASTELLO DI RADDA . . . 56**

(Italy 2018) Full and juicy body, bright ruby red, sweet cherry

**SHIRAZ MITOLO JESTER . . . 58**

(Australia 2018) blockbuster, full-flavoured, elegant

**CAB. SAUV./CAB. FRANC ANTINORI BOTROSECCO MAREMMA . . . 66**

(Tuscany 2016) Super-Tuscan, wild blackberry jam, unique regional characteristics



### After Dinner

**GOLD COCOA MARTINI . . . 12**

Espresso shot, Goldschläger, Kahlúa,  
Crème de Cacao, Baileys

**ESPRESSO . . . 3**

**CAPPUCCINO . . . 3.5**

Our select wine list features exciting wines from Italy and other regions and is a reflection of the producers and wines we are passionate about. Many of these wines are only available in limited quantities.

**ASK YOUR SERVER FOR PAIRING SUGGESTIONS!**





• morris east •  
RESTAURANT + WINE BAR