

# BANCO

BISTRO

## | WINE LIST |



## WHITE & ROSÉ WINES

### • SPARKLING • CHAMPAGNE

WINE & MEAL PAIRINGS: Aperitif, onion soup, mussels  
Dry white wine, fruity, light and crisp

	60Z	90Z	BTL
● Pinot Grigio, Venezie, Folonari, Italy	9	13, <sup>50</sup>	34

WINE & MEAL PAIRINGS: Aperitif, mussels, salmon  
White wines with a bright acidity, citrus and white flower aromas

	60Z	90Z	BTL
● Sauvignon blanc, Gallo, États-Unis	9	13, <sup>50</sup>	34
● Mousseux, Prosecco La Marca, Italie	10		37
● Pinot Grigio, Trentino, Mezzacorona, Italie			37
● Chablis, 2017, Julien Brocard, France			83

WINE & MEAL PAIRINGS: Shrimp, mussels, calamari  
Dry to off-dry white wines, fruity and light

	60Z	90Z	BTL
● Rosé, White Zinfandel, Gallo, United States	8	12	30
● Vina Esmeralda, Catalunya, Torres, Spain	10	15	37
● Riesling-Pinot Gris, Black Tie, Alsace, Pfaffenheim, France			47

WINE & MEAL PAIRINGS: Salmon, chicken, croque-monsieur, pizzas  
Round white wines with matured white fruit flavours and a good persistency on the palate

	60Z	90Z	BTL
● Cliff 79 Chardonnay, Australie	8	12	30
● Chardonnay, Max Reserva, Valle Aconcagua, Errazuriz, Chili			40
● Bourgogne, Chardonnay, Albert Bichot, France	12	16, <sup>50</sup>	45
● Pouilly-Fuissé, 2017, Jean-Claude Boisset, France			64
● Chandon, Brut, Californie			73
● Champagne, Brut, Lallier Grande Réserve, Franc			108
● Champagne, Brut, Moët & Chandon, France			139
● Champagne, Brut, Veuve Clicquot			170
● Champagne, Brut, 2008, Dom Pérignon			450

## RED WINES

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WINE & MEAL PAIRINGS: Chicken, sandwiches, salmon  
Light red wines, fruity and soft on the palate

	60Z	90Z	BTL
● Pinot Noir, Dolomiti, Mezzacorona, Italie			37

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WINE & MEAL PAIRINGS: Pizzas, burgers, sandwiches, poutines  
Red wines with ripe fruit flavours and generous on the palate

	60Z	90Z	BTL
● Pinot Noir, Pays d'Oc, Les Jamelles, France			32
● Garnacha, Catalunya, Sangre de Toro, Torres, Espagne	9	13, <sup>50</sup>	34
● Bordeaux, Croix Saint-Martin, France	9	13, <sup>50</sup>	34
● Montepulciano, Abruzzo, Riparosso, Illuminati, Italie			35
● Grenache, Calatayud, Honoro Vera, Ateca, Espagne			43
● Pinot noir, Sonoma-Carneros, Valley of the Moon, États-Unis			61

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WINE & MEAL PAIRINGS: Pizzas, sandwiches, poutines  
Medium bodied red wines, very aromatic

	60Z	90Z	BTL
● Quinta de Bons-Ventos, Lisboa, Portugal	8	12	30
● Carinena, Crianza, Monasterio de Las Vinas, Espagne			32
● Veneto Rosso, Allegrini di Fumane, Italie			39
● Sangiovese, Toscana, Poggio Anima, Italie	10	15	37
● Toscana, Centine, Banfi, Italie			41
● Ripasso Valpolicella, Folonari, Italie	12	16, <sup>50</sup>	45

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WINE & MEAL PAIRINGS: Beef, pizzas, burgers  
Full bodied red wines with intense flavours of black fruit and a woody finish

	60Z	90Z	BTL
● Shiraz, Victoria, Deakin Estate, Australie	8	12	30
● Jumilla, Monastrell, Juan Gil, Espagne			39
● Cabernet Sauvignon, Max Reserva, Errazuriz Valle Aconcagua, Chili			47
● Cahors, Clos La Coutale, France			39
● La Céleste, Crianza, Ribera del Duero, Torres, Espagne			52
● Clos de Los Sieste, Valle de Uco, Mendoza, Argentine			60
● Montagne-St-Émilion, Château Montaguillon, France			61
● Meritage, 2016, Clos La Chance, États-Unis			73

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## DRAFT BEERS

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	SMALL	LARGE
Bud Light	5. <sup>87</sup>	7. <sup>17</sup>
La Chipie	5. <sup>87</sup>	7. <sup>17</sup>
Alexander Keith's India Pale Ale	6. <sup>09</sup>	7. <sup>61</sup>
Stella Artois	6. <sup>31</sup>	8. <sup>26</sup>

## DOMESTIC BEERS

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	BOTTLE
Budweiser	6. <sup>09</sup>
Bud Light	6. <sup>09</sup>
Labatt 50	6. <sup>09</sup>
Labatt Blue	6. <sup>09</sup>
Smirnoff Ice	6. <sup>52</sup>

## PREMIUM BEERS

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	BOTTLE
Alexander Keith's India Pale Ale	6. <sup>09</sup>
Alexander Keith's Red Amber Ale	6. <sup>09</sup>
Michelob ULTRA	6. <sup>31</sup>

## IMPORTED BEERS

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	BOTTLE
Beck's	6. <sup>31</sup>
Hoegaarden	6. <sup>52</sup>
Stella Artois	6. <sup>52</sup>
Corona	6. <sup>52</sup>

## NON-ALCOHOLIC BEER

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	BOTTLE
Budweiser Prohibition	4. <sup>78</sup>

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## PORT WINES

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Taylor Fladgate L.B.V.	7. <sup>17</sup>
Warre's Otima 10-Year Tawny	9. <sup>78</sup>

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## SPECIALTY COFFEES

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CASINO	8. <sup>91</sup>
Grand Marnier	
Baileys The Original	
Kahlua	

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BRAZILIAN	8. <sup>91</sup>
Grand Marnier	
Tia Maria	
Cognac VS	

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SPANISH	8. <sup>91</sup>
Tia Maria	
Cognac VS	

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IRISH	8. <sup>91</sup>
Jameson Whiskey	
Irish Mist	

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MONTE CRISTO	8. <sup>91</sup>
Grand Marnier	
Tia Maria	

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BLUEBERRY TEA	8. <sup>91</sup>
Grand Marnier	
Amaretto	

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