

# 9th Avenue

BISTRO & BAR  
FRESH COSMOPOLITAN CUISINE

## WINES BY THE GLASS

### WHITE

2008	Zevenwacht Bouquet Blanc (semi-sweet)	28.
2009	Brampton Rosé	27.
2010	Anura Sauvignon Blanc	29.
2009	Rupert Protea Chenin Blanc	29.
2009	Whale Haven <i>Viognier/Chardonnay</i>	30.
NV	Graham Beck Brut <i>Chardonnay/pinot noir</i> ½ Bottle	105.

### RED

2008	Post House Blueish Black Cape Blend	30.
2009	Fairview La Capra Merlot	32.
2008	Rupert Protea Cabernet Sauvignon	32.
2009	Kleine Zalze SMV ½ Bottle	79.
2009	Backsberg Merlot ½ Bottle	79.

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## WHITE WINE LIST

### BLENDED WHITES AND OTHER VARIETALS

2008	Zevenwacht Bouquet Blanc ( <i>semi-sweet</i> )	84.
2010	Brampton Rosé	81.
2008	Hartenberg Weisser Riesling	115.
2009	Haute Cabriere <i>Chardonnay/Pinot noir</i>	140.
2009	Bouchard Finlayson <i>Blanc de Mer Weisser/Viognier/Sauvignon</i>	135.
2008	De Grendel Winifred <i>Viognier/Semillon/Chardonnay</i>	165.
2009	Boekenhoutskloof Semillon	290.

### SAUVIGNON BLANC

2010	Anura	88.
2008	Hartenberg	125.
2008	Thelema Sutherland	145.
2009	Springfield Life from Stone	160.
2009	Constantia Glen	175.
2009	Iona	180.

### CHARDONNAY

2008	Whale Haven <i>Viognier/Chardonnay</i>	90.
2009	Journey's End Haystack	118.
2007	Tokara	200.
2008	Uva Mira	250.
2008	Ataraxia	290.

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## WHITE WINE LIST CONT.

### CHENIN BLANC

2009	Rupert Protea	88.
2009	Ken Forrester (wooded)	125.
2009	Môreson	140.
2008	Reyeneke (Organic)	180.
2008	Bernard Series Old Vine	240.

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### BUBBLY

#### SPARKLING WINES/CAP CLASSIQUE

JC Le Roux Le Domaine	90.
Môreson Miss Molly	150.
Pierre Jourdan Cuvée Belle Rose	195.
Simonsig Cuvée Royal	250.

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## IMPORTED WINE SELECTION

### SPARKLING WINE & FRENCH CHAMPAGNE

NV Prosecco Raboso Sole Novi	185.
<i>Delightly fresh, light and fruity Rosé</i>	
NV Vallebelbo Asti Spumante Dolce	212.
<i>Made from white Moscato grapes, it has a refreshing sweetness and is ideal with chocolate desserts</i>	
Moët et Chandon	720.
Veuve Clicquot	770.
Billecart-Salmon Brut Rosé	910.

#### ROSÉ

2009	Renzo Masi Rosato di Toscana	177.
<i>Fresh and fruity Rosé made from 100% Sangiovese grapes</i>		

#### RED

2007	Renzo Masi Chianti Rufina Basciano	242.
<i>A blend of Sangiovese and Colorino grapes, this full and round wine from the Rufina area in Tuscany, is matured in French oak barrels for 8 months</i>		
2008	Felino viña Cobos Malbec	298.
<i>From Mendoza wine region in Argentina. Aged 8 months in small oak barrels, this wine exhibits lively acidity &amp; intense fruit</i>		
2008	Damilano Barbera d'Asti	325.
<i>Made from Barbera grapes, in the hills of Piedmont, this wine has delicious blueberry, strawberry and dark cherry notes</i>		

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## RED WINE LIST

### BLENDED REDS AND OTHER VARIETALS

2009	Post House Blueish Black <i>Shiraz/Pinotage/Cab/Merlot</i>	90.
2006	Hartenberg <i>Cab Sav/Shiraz</i>	120.
2005	Raka Quinary <i>Cab/Cab Franc/Merlot...</i>	179.
2007	Rupert & Rothchild Classique <i>Bordeaux Blend</i>	195.
2008	Saronsberg Provenance Rooi <i>Cab/Merlot/Malbec</i>	230.
2007	Bouchard Finlayson Hannibal <i>Sangiovese/Petit Syrah/Pinot Noir</i>	350.
2005	Meerlust Rubicon <i>Bordeaux Blend</i>	440.
2007	De Toren Fusion V <i>Bordeaux Blend</i>	550.
2005	Vilafonte Series C <i>Cab/Merlot/Cab Fran</i>	650.
2005	Waterford The Jem <i>Cab/Shiraz...</i>	980.
2006	Rust & Vrede 1694 <i>Shiraz/Cab</i>	1600.

### SHIRAZ

2008	Neil Ellis	160.
2006	Tamboerskloof Syrah	198.
2006	Hartenberg	275.
2007	Waterford Kevin Arnold	310.
2007	Boekenhoutskloof	488.

### MERLOT

2007	L'Avenir	96.
2007	Backsberg	135.
2007	De Grendel	195.
2006	Eagle's nest	230.
1998	Meerlust Merlot	390.

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## RED WINE LIST CONT.

### CABERNET SAUVIGNON

2008	Rupert Protea	96.
2008	Warwick the First Lady	125.
2007	Glen Carlou	135.
2008	Springfield Whole Berry	195.
2006	Jordan	210.
2006	Thelema	385.

### PINOTAGE

2009	Diemersfontein	148
2002	Grangehurst	195.
2007	Beyerskloof Reserve	205.
2008	Môreson	205.

### PINOT NOIR

2008	Whale Haven	175.
2009	Creation	285.
2008	Sumaridge	298
2008	Paul Cluver	350.

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## AFTER DINNER DRINKS

### DESSERT WINES

Pierre Jourdan Ratafia	25.
Jordan Mellifera	32.
Klein Constantia Vin de Constance	65.

### PORT

Allesverloren	18.
Axe Hill	18.
Boplaas Cape Tawny	20.
Graham's Fine Ruby	20.
De Krans Cape Vintage	24.

### COGNAC

Sydney Back Brandy	25.
Hennessy V.S.O.P.	39.
Remy Martin V.S.O.P.	39.

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## AFTER DINNER DRINKS CONT.

### APERITIFS

Dalla Cia Grappa	16.
Grappa di Chardonnay	18.
Jagermeister	18.
Disaronno Amaretto	20.
Frangelico	20.
Glenfiddich Liquor	23.
Cointreau	24.
Drambuie	24.
Patron Café & Anejo	45.

### COCKTAILS & LIQUERS

Mojito	35.
Cosmopolitan	35.
Margarita	36.
Long Island Ice Tea	55.
Gin or Vodka Martini	35.
Strawberry Daiquiri	35.
Virgin Daiquiri	25.
Bloody Mary	35.

### AFFEGATO

<i>A single espresso, a shot of Frangelico, biscotti &amp; a scoop of homemade white chocolate ice cream</i>	45.
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\* PLEASE NOTE PRICES ARE SUBJECT TO CHANGE.