

# Red Wine Menu



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By the glass or by 750mL bottle	6oz	9oz	BTL
<b>Sistina MONTEPULCIANO D’Abruzzo</b> DOC black cherry, wild fruit, full bodied & velvety	\$14	\$17	\$46
<b>Casalbosco CHIANTI</b> Tuscany, DOCG 2020, fresh and dry hints of cherry & red berry	\$15	\$20	\$58
<b>Poggio Pasano PRIMITIVO</b> IGT Salento 2021, ruby red, red fruits, harmonious and tannic	\$15	\$20	\$58
<b>Isola Augusta PINOT NERO</b> Friuli Venezia Giulia, DOP 2021, light ruby red, wild berries, dry, delicate and elegant	\$15	\$20	\$58
<b>Montigoli Ripasso VALPOLICELLA</b> Superiore D’abruzzo, DOC 2020, bright red fruit, smokey tobacco undertones, balanced with medium fine tannins	\$18	\$24	\$70
<b>Blazon CABERNET SAUVIGNON</b> California, 2020, oak, vanilla, & black fruit notes	\$18	\$24	\$70
<b>Joel Gott Wine, 815 CABERNET SAUVIGNON</b> Cross - California, ripe and velvety with an alluring chocolate, smoky oak and prune fruit with herbal and cedar notes	\$23	\$30	\$95
<b>Fontanafredda Raimonda BARBERA</b> Piedmont, aromatic floral and fruity with wood & spice	\$20	\$26	\$75
<b>Fontanafredda Platinum BAROLO</b> Piedmont, berry & plum & touch of licorice and lovely fruit flavours lingering	\$25	\$37	\$110

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By 750mL bottle			BTL
<b>Ellena Giuseppe BARBERA D’ALBA</b> Piemonte, DOC 2019, soft and silky, slightly spicy, ripe cherry Shadybrook Estates, Stella Reserve			\$65
<b>CABERNET SAUVIGNON</b> Napa Valley, 2019, ripe plum nose, bordeaux-like earthiness, persistent tannins			\$70
<b>Gasco RIPASSO VALPOLICELLA CLASSICO</b> Superiore, DOC 2017, deep ruby garnet red, black cherry, smoked bacon, leather & dried fruit aromas)***			\$75
<b>Liano CABERNET SANGIOVESE</b> Emilia-Romagna, smoky, dark & floral with cedar			\$85
<b>Giribaldi BAROLO</b> Piemonte, DOCG 2018, good fruit nose, floral with rose & cherries dry with hints of tobacco***			\$130
<b>Croce Di Mezzo BRUNELLO DI MONTALCINO</b> Montalcino, DOCG 2017, intense ruby red, hint of spice & forest fruit, noble tannins			\$145
<b>Tommasi AMARONE della Valpolicella Classico</b> DOCG, dried flowers, licorice, choc & herbs			\$145
<b>Cascina Adelaide 4 Vigne BAROLO RISERVA</b> Piemonte, DOCG 2017, deep and savoury, gentle tannins, floral			\$200
<b>Cascina Adelaide BAROLO RISERVA</b> Piemonte DOCG 2014-2015, clear garnet, earthy & herb aroma, leather, red & black fruit***			\$380
<b>Il Poggiolo, BRUNELLO DI MONTALCINO RISERVA</b> Rodolfo Cosimi, DOCG 2015, red brown, complex nose, velvety with balanced tannins			\$295

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# White Wine Menu



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By the glass or by 750mL bottle	6oz	9oz	BTL
<b>Citra PINOT GRIGIO</b> Terre Di Chieti Abruzzo, IGP, flavours of citrus and stone fruit, with a touch of almond on the finish	\$12	\$15	\$44
<b>Sistina PECORINO</b> Abruzzo IGT, tropical fruits, pineapple with light floral bouquet	\$12	\$15	\$44
<b>Torresella PINOT GRIGIO</b> Veneto, IGT, intense aroma, stone fruit with ripe citrus and delicate balanced flavours	\$14	\$18	\$54
<b>Tenuta Santome CHARDONNAY</b> Veneta, IGT 2021, smooth, unoaked, tropical fruit flavours	\$14	\$18	\$54
<b>Fontanafreddo Pradalupo ARNEIS</b> Roero Arneis DOCG Piemonte, exotic fruits, matured pears, açai honey, fresh long lasting finish	\$18	\$24	\$70
<b>Antonuiti SAUVIGNON BLANC</b> Friuli Grave, DOCG, zesty & aromatic, exotic fruit, soft minerality	\$18	\$24	\$70

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By 750mL bottle			BTL
<b>Ciani Bassetti PINOT GRIGIO</b> Venezie, DOC 2020, dry, medium bodied, lychee, & white currant			\$54
<b>Montupoli PECORINO</b> Terre Di Chieti Abruzzo, IGP, light, peach & apricot, nice balance			\$54
<b>Antica Vigna PINOT GRIGIO</b> Veneto, DOC, pale straw, fresh fruity nose, lingering & balanced			\$58
<b>Fontanassa Ca Adua GAVI</b> Piemonte, DOCG, green & flinty, crisp			\$70
<b>Tenuta Aquilaia VERMENTINO</b> Tuscany, DOC, floral nose, pear, tropical fruit, fresh finish			\$70

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# Rosato Menu



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By the glass or by 750mL bottle	6oz	9oz	BTL
<b>Santa Margherita ROSÉ</b> Trentino, Italy, lively and vibrant with fresh acidity and balance, with a pale pink hue and a uniquely light, floral taste	\$14	\$22	\$65
<b>Sierra Cantabria ROSÉ</b> Rioja Spain, James Suckling 92 Points, nose of red berries, fresh & fragrant, intense finish			\$54

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# Spumante & Champagne Menu

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By the glass or by 750mL bottle	6oz	BTL
<b>Mionetto PROSECCO BRUT</b> pear, honey & bread	\$12	\$45
<b>Mionetto Rosé PROSECCO</b> extra dry, crisp, glassful of orchard fruit and pie crust	\$13	\$50
<b>Folonari Prosecco</b> DOC, apple, honeydew & pear, with fine perlage	\$12	\$45
<b>Belaire Rose</b> berry, melon, nutty flavour		\$90
<b>Moët &amp; Chandon BRUT IMPÉRIAL champagne</b> fine bubbles, extra dry, apple, pear, citrus		\$180
<b>Ca'del Bosco Cuvee Prestige FRANCIACORTA</b> DOC, fresh, zesty, cooked apple & lemon zest		\$195
<b>Veuve Clicquot BRUT champagne</b> fine bubbles, extra dry, apple & pear		\$295

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# Posta Cocktail Menu



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<b>Posta's Boulevardier (3oz)</b> Bourbon, Campari, Sweet Vermouth, topped with an orange foam and caramelised orange slice	<b>\$15</b>
<b>Italian Strawberry Margarita (3oz)</b> Reposado Tequila, Limoncello, Strawberries, Lemon juice, and Agave, with a salt rim	<b>\$15</b>
<b>Cuban Sour (3oz)</b> Rum, Blue Curaçao, Lemon juice, with a Cabernet Sauvignon Float	<b>\$15</b>
<b>Pomegranate Cosmopolitan (3oz)</b> Vodka, Triple Sec, Pomegranate Juice, Lime, Simple Syrup	<b>\$15</b>
<b>Sicilian Tonic (2oz)</b> Empress 1908 Gin, Sicilian Lemonade Tonic, Basil & Cucumber	<b>\$15</b>
<b>Sangria (RED, WHITE, ROSE) Seasonal</b> Blend of liquors and fruit juices (60oz pitchers avail.)	<b>\$12/\$32</b>
<b>Mulled Wine Seasonal (6oz)</b> Red or White Wine, Triple Sec, Pear, Orange, Cinnamon, Spice Blend, Honey, Served Hot	<b>\$15</b>

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# Classic Cocktail Menu

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<b>Spicy Caesar (1oz)</b> Vodka, Worcestershire, Tabasco, Pickle Juice, Clamato	<b>\$12</b>
<b>Margarita (2.5oz)</b> Blanco Tequila, Triple Sec, Lime, Agave	<b>\$14</b>
<b>Negroni (3oz)</b> Gin, Sweet Vermouth, Campari	<b>\$14</b>
<b>Old Fashioned (1.5oz)</b> Bourbon, Simple Syrup, Angostura Bitters, Orange	<b>\$14</b>
<b>Paper Plane (2.5oz)</b> Aperol, Amaretto, Bourbon, Lemon Juice, Simple Syrup	<b>\$14</b>
<b>Amaretto Sour (2oz)</b> Amaretto, Bourbon, Lemon Juice, Simple Syrup, Egg Whites	<b>\$15</b>
<b>Espresso Martini (2oz)</b> Vodka, Kahlua, Fresh Espresso	<b>\$15</b>
<b>Tom Collins (2oz)</b> Gin, Lemon Juice, Simple Syrup, Club Soda	<b>\$14</b>
<b>Moscow Mule (1oz)</b> Vodka, Lime, Ginger Beer	<b>\$14</b>
<b>Mojito (1oz)</b> Rum, Mint, Lime, Simple Syrup, Club Soda	<b>\$12</b>
<b>Long Island Iced Tea (2.5oz)</b> Tequila, Rum, Vodka, Gin, Triple Sec, Lemon Juice, Coke	<b>\$14</b>

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# Mocktail Menu

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<b>Strawberry Cucumber Mojito</b> Strawberries, Cucumbers, Lime, Simple Syrup, Soda	<b>\$10</b>
<b>Peach Sunrise</b> Grenadine, Peach Juice, Sprite	<b>\$10</b>
<b>Beach Day</b> Mango, Pineapple, Coconut Water	<b>\$11</b>
<b>Arnold Palmer</b> Lemon Juice, Simple Syrup, Iced Tea	<b>\$0</b>
<b>Espresso No-tini</b> Oat Milk, Espresso, Brown Sugar Simple Syrup, Cinnamon	<b>\$2</b>
<b>Red Jungle Juice</b> Cranberry Juice, Orange Juice, Apple Juice, Assorted Fruits	<b>\$12</b>
<b>White Jungle Juice</b> Orange Juice, Pineapple Juice, Mango Juice, Assorted Fruits	<b>\$12</b>

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# At The Bar

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<b>Juices</b> Apple, Blueberry Pomegranate, Orange, Cranberry, Peach, Mango, Pineapple, Grapefruit	<b>\$7</b>
<b>Sodas (Refillable/Canned)</b> Sprite, Coca-Cola, Coke Zero, Diet Coke, Iced Tea, Ginger Ale	<b>\$4 / \$3.50</b>
<b>Water (1L)</b> Flat or sparkling	<b>\$8</b>

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# White Specials Menu

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By 750mL bottle

**BTL**

## **Romaeus Rosso, Cabernet Merlot**

Made Bordeaux style, in collaboration with House of Antinori, fruit-forward, smooth, silky, easy-drinking

**\$29**

## **Dissegna "Maddelena" Rose**

Friuli Venezia Giulia, IGT, fresh fruit aroma, dry and crisp, red berries

**\$26**

## **Montecchio Chianti**

Tuscany, DOCG 2020, semi-dry, fresh plum, herbal notes, balanced acidity

**\$31**

## **Tasi Valpolicella Ripasso**

Veneto, DOC 2016 \*organic\*, smooth, oaky, blackberry jam flavour, spice notes, long finish

**\$48**

## **Gasò Amarone Della Valpolicella, Classico**

San Rustico, DOC 2013, deep garnet red, red and black fruits, strong finish

**\$85**

## **Antica Vigna PROSECCO**

Veneto DOC, soft, dry, tropical fruit

**\$26**

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# Daily Drink Specials Menu

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## **Amsterdam Tuesday (60oz pitcher)**

Blonde, 3 Speed, Fria Cerveza

**\$21**

## **Winedown Wednesday (750mL)**

Half Price Wine Bottles

## **Absolut Thursday (2.5oz)**

Half Price Absolut Vodka Martinis

## **Sangria Friday (6oz glass/60oz pitcher)**

Red, White, or Rose

**\$10/28**

## **Saturday & Sunday Brunch (750mL)**

Brunch and Bubbles - until 3:30pm

**\$30**

## **Weekends (10z)**

Spicy Caesars - until 3:30pm

**\$9**

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# Featured Draught Beer Menu



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	20oz	60oz
<b>Posta</b> Amber Ale	<b>\$8.50</b>	<b>\$25</b>
<b>Amsterdam</b> Blonde, 3 Speed, Fria Cerveza	<b>\$9.25</b>	<b>\$26</b>
<b>Amsterdam Boneshaker</b> IPA	<b>\$10.50</b>	<b>\$28</b>
<b>Peroni</b> Lager	<b>\$14</b>	<b>\$30</b>
<b>Carlsberg Lite</b> Pilsner Beer	<b>\$10.50</b>	<b>\$28</b>

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## Bottled Beer

**Corona - \$10**

**Kronenburg Blanc - \$8**

**Kronenburg 1664 - \$8**

**Stella Artois - \$8**

**Birra Moretti - \$8**

## Canned Beer

**Broadreach - \$9**

**Sou'Wester - \$9**

**GollyWobbler - \$9**

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