

# Drinks



**HOMEFIRE**  
BAR + GRILL

# Featured Red Selections

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## Morse Code 8/30

Shiraz, Australia

Lively aromas of red and black fruit with blueberries on the forefront. Floral notes follow and give way to hints of black and white pepper. The palate has great structure, with firm tannins featuring lush, ripe red and black fruit.

## Nk' Mip 10/44

Merlot, Canada

Intricate flavors of plum, cassis and fresh tobacco layer harmoniously with subtle clove and cocoa notes leading to a concentrated toasty finish.

## Antaño 9/31

Rioja Crianza, Spain

This unique blend of Tempranillo & Garnacha is aged 18 months in French and American oak. Rich cherry red in colour with clear and brilliant violet tones. A complex nose displaying enticing aromas of raspberry and blackberry with just a hint of spice. Full-bodied with a lingering finish.

## Rabbit Ridge 9/40

Zinfandel, USA

This dark and rich Zinfandel is brilliantly balanced, with a spicy middle palate and modest tannins that flow into juicy, nearly sweet finish.

## Cat Amongst the Pigeons 9/38

Cabernet Sauvignon, Australia

Cherry and strawberry aromas with hints of tobacco and black pepper. The juicy palate is full bodied with a solid structure and firm yet sweet tannins.

## Ménage a Trois 9/39


Red, USA

The Zinfandel brings blackberry and raspberry notes. The Merlot supplies a generous mouth feel and red fruits. The rich flavors and firm tannins of the Cabernet round out the trio.

## Joseph Drouhin 9/38

Beaujolais Villages, France

An intense nose, reminiscent of violets, peonies and red berries. On the palate, it has a silky smoothness, with delicious fruit lingering in the finish.





### **Folonari 9/39**

Valpolicella Ripasso, Italy

A nicely proportioned, elegant red with well-integrated cherry, currant, herbs and leather flavors that run effortlessly from nose to finish.

### **Pavilion Crossing 10/42**

Cabernet Sauvignon, USA

Pavilion grabs your attention. Big and bold, it is dominated by full flavors of dried black cherries, jammy preserves and layers of spice, caramel, sweet vanilla and toasty oak.

### **J. Bouchon 9/38**

Carmenere Reserva Especial, Chile

Intense, concentrated and elegant. It is round with a powerful body and soft tannins featuring notes of chocolate, tobacco and ripe black fruits with pleasant spicy notes at the end.

### **Grayson 9/39**

Pinot Noir, USA

Bright, focused, slightly sweet cherry and raspberry fruit on the nose. The palate is fresh and fruit driven, with sweet fruit countered nicely by good acidity and a spicy twist.

### **Altos Las Hormigas 9/37**

Malbec, Argentina

Nose of crushed cherries, raspberries and dried violet petals with hints of nutmeg. Powerful mouth feel, ample and structured with a sustained long finish.

# Featured White Selections

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## Morse Code 8/30

Chardonnay, Australia

Bright and round, with a coconut edge to the vanillin nose.

Medium bodied with a lingering polished finish.

## Cottesbrook 9/33

Sauvignon Blanc, New Zealand

Aromas and flavors of green apple and pineapple with bright acidity that lends freshness to the medium bodied palate.

A mouth filling creamy texture with a dry and refreshing finish.

## Deinhard 9/35

Piesporter Riesling, Germany

Possessing fragrant green apple, spicy, fruity, mineral notes.

Typical of Rieslings from the Mosel area. The palate features

a taste of minerals paired with Riesling fruit and delicate acidity.

## Pfaffenheim 10/39

Alsace Gewurztraminer, France

A beautiful gold color wine announces a fruity fragrant bouquet

with lots of allure and mellow palate. Well balanced by a long

finish. It is ripe, full bodied with a slightly spicy character

(gewurz' meaning spice).

## Nk' Mip 10/41

Chardonnay, Canada

This wine greets you with aromas of pineapple, melon and tropical

fruit leading to velvety essences of baked apple layered with spice

and finishing with a creamy oak mouth feel.

## Hester Creek 9/39

Pinot Gris VQA, Canada

Featuring a mélange of tropical and spicy aromas including pear,

pineapple and ginger. The flavors are rich with ripe pear and Fuji

apples. The wine finishes with strong hints of vanilla.

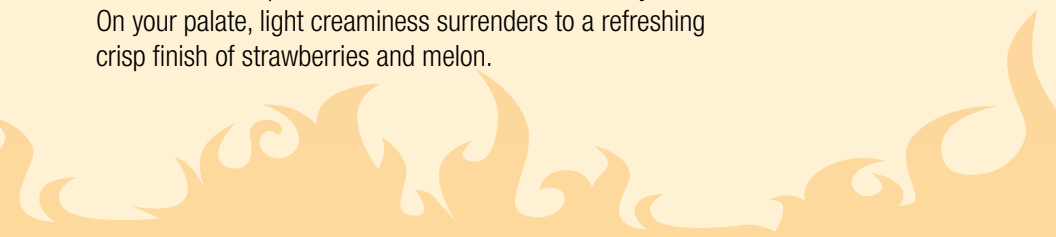
## Sutter Home 8/32

White Zinfandel, USA

A delicate blush pink color introduces this fresh, lively wine.

On your palate, light creaminess surrenders to a refreshing

crisp finish of strawberries and melon.



# *Managers Selections* By the Bottle

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## **La Spinetta 50**

Barbera d Asti Ca Di Pian, Italy

Very dense, with scents reminiscent of Marasca cherry & violets followed by plum

## **Hillside Estate 49**

Cabernet Franc, Canada

Rich with complex flavors of red currant, chocolate and aromas of sweet cedar and cigar, this wine has powerful but approachable tannins.

## **Nk' Mip Qwam Qwmt 55**

Meritage - Canada

This classic blend will fill your mouth with flavors of tobacco, leather and earth. As it breathes it opens to a long smooth satisfying finish.

## **Juan Gil-Monastrell 49**

(Mourvèdre )

This amazing purple-colored wine offers superb aromatics of wood smoke, damp earth, violets, and blueberry pie. Layered, and succulent with a long velvety finish. A perfect match for wild game or buffalo.

## **Pillar Box 49**

Shiraz, Australia

The palate is fleshy at the start; showing ripe plum and blackcurrant fruits, then building in the mid palate with graphite, cedar toast and garam marsala spice characters. The tannins are fine and velvety, leading into a refined and gratifying finish.

## **Chupacabra 50**

Merkin Vineyards, California

Chupacabra also known as the 'shapeshifter'. This wine transforms the up front aromas of creamy cherry fruit into dark cherry lusciousness on the mouth, with its silky tannin and lingering tastiness. This wine has been known to change in the glass right in front of you.

## **Chatauneuf du Pape Les Origins 70**

This wine exhibits a saturated ruby/purple color as well as glorious aromas of acacia flowers, blackberries, licorice, chocolate, and kirsch liqueur. With fabulous richness and purity, medium to full body, undeniable elegance for its size, and a long, textured, multidimensional finish.

## **Kim Crawford 44**

Sauvignon Blanc, New Zealand

Aromas and flavors of green apple and pineapple with bright acidity that lends freshness to the medium bodied palate A mouth filling creamy texture with a dry and refreshing finish.

# *Bartender's Cocktails* 6.50 (1oz)

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Our creative mixologists are pleased to offer you these cocktail creations.

## **Blue Hawaiian**

Catch the next big wave to this refreshing drink. Pineapple and Lime juices, Sprite, Blue Curacao and Vodka.

## **White Russian**

This drink is sure to help your creamy complexion. Vodka, Kahlua and cream.

## **Monkey's Lunch**

Swing like Tarzan. Cream, Kahlua and Crème de Banana.

## **Screwdriver**

Everyone needs one of these in their toolbox. Orange juice combined with Orange Vodka.

## **Paralyzer**

We mix 'em stiff! Cream, Coca-Cola, Kahlua and Vodka.

## **Long Island Iced Tea**

Classy, but not for High Tea. Lime juice, Coca-Cola, White Rum, Vodka, Gin, Cointreau and Tequila.

## **Classic Ceaser**

Simple, yet spicy! Vodka, Clamato juice, celery stick and lime slice.

## **Long Beach Iced Tea**

The west coast version. Sprite, cranberry juice, White Rum, Vodka, Gin, Cointreau and Tequila.

## **Singapore Sling**

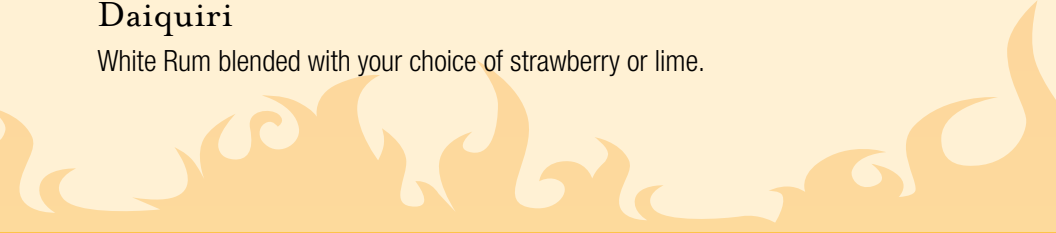
Created in that famous Asian city, this is the most popular version of 'the Slings'. Made with orange juice and lime juice, Cherry Brandy, Grenadine and Gin.

## **Margarita**

Tequila and Triple Sec with your choice of strawberry or lime. Blended or served over ice.

## **Daiquiri**

White Rum blended with your choice of strawberry or lime.



## *Homefire Martini Collection* 8.50 (2oz)

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The martini is perceived by many to be the epitome of elegance and sophistication in drinks. From the simple Gin Martini, the list has grown to include many variations of the classic. Allow our bartenders to pour a martini to suit your mood.

### Classic Martini

Your choice of Gin or Vodka, a dash of dry Vermouth and olives or lemon twist.

### Sour Apple Martini

Green Apple Vodka, Sour Apple Schnapps and Lime juice make a tangy combo.

### Chocolate Martini

Crème de Cacao and Vodka garnished with a cherry.

### Cosmopolitan

Combine Cranberry and Lime juice, Vodka and Grand Marnier.

### Crantini

Cranberry juice, Triple Sec and Vodka make a refreshing drink.

### Lemon Drop

Citrus Vodka topped with Lemon juice and Triple Sec all in a glass with a sugar coated rim.

### Purple Haze

Chambord Royal, Cassis and Cranberry juice will definitely leave you in a haze.

## *Cooler Selections* 6.50

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Growers Peach Cider

Extra Apple Cider

Smirnoff Ice



## *Specialty Coffee Drinks* 6.75 (1oz)

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Our Coffee Drinks are made with our Homefire premium coffee. All are topped with real whipped cream and served with a sugared rim.

### B-52 Coffee

Bailey's Irish Cream & Kahlua topped with Grand Marnier

### Irish Coffee

Topped with Irish Whiskey

### Spanish Coffee

Kahlua and Grand Marnier

### Blueberry Tea

Hot tea with Grand Marnier and Amaretto



# *Bottled Beer Selection*

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## **Domestic Beer 6.00**

Labatt's Blue, Rickard's Red, Kokanee, Budweiser and Coors Light

## **Premium Beer 7.00**

Alexander Keith's, Big Rock Traditional Ale, Miller Genuine Draft, Sleeman's Honey Brown Ale, Yukon Gold and Lead Dog Ale

## **Imported Beer 7.50**

Becks, Corona, Guinness, Stella Artois and Pilsner Urquell

# *Premium Brands* 6.25 (1oz)

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(selected brands as priced)

## **Rye/Whiskey**

Seagrams's Vo, Jack Daniels, Crown Royal, Canadian Club, Jameson's and Bushmills. Woodford Reserve Bourbon **7.50**

## **Rum**

Bacardi White, Bacardi Limon, Bacardi 8 Amber, Malibu, Lemon Hart and Captain Morgan's Spiced

## **Vodka**

Black Stallion. Grey Goose **7.50** and Belvedere **7.50**

## **Scotch**

Johnnie Walker Black. Cragganmore **8.50**, Dalwhinnie **10.50**, Glenkinchie **8.50** and Glenlivet **8.50**

## **Gin**

Tanqueray and Bombay Sapphire

## **Tequila**

Jose Cuervo

## **Brandy/Cognac**

St. Remy **7.50**, Metaxa 5 Star, Courvosier **8.00**, Hennessy VS **8.00** and Remy Martin VSOP **8.00**

## **Premium Extra Ounce 3.00**

Select Extra Ounce **4.00**



# *Sparkling and Champagne*

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## **By the Bottle**

### **Sparkling 200 ml Piccolo 10**

Please ask your server for the current selection

### **Cristalino Cava – Spain**

**Rosado Brut 39**

This beautiful Rosado displays aromas of raspberry and cherry on the nose with fresh, clean strawberry and cherry flavors on the palate. The finish is clean and crisp and invites another sip.

### **Bastianich – Spain**

**FLOR Prosecco 40**

Produced only in the highest quality area of the Valdobbiadene region in Italy, the Flor Prosecco releases wonderful aromas of ripe pear, melon, a hint of lilies and almonds. As the wine glides across the palate, senses heighten, with flavors of golden delicious apples and peaches leaving behind a creamy mousse finish.

### **Taittinger – France**

**Brut Reserve (375ml) 60**

The nose greets you with aromas of peach and white flowers. A delicate wine with flavours of fresh fruit and honey with a fine persistent bubble.

### **Charles Heidsieck – France**

**Brut Reserve 80**

Exhibits notes of candied fruit, coffee and vanilla pastry, along with fresh lemon and ginger accents.

# *Port and Dessert Wines*

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## **By the Glass**

### **Taylor Fladgate – Portugal**

**LBV 2004 9**

Inky purple black in colour with intense dark berry fruit. A concentrated and firm, full-bodied port, Taylor's LBV is the perfect port to accompany chocolate desserts, and strong cheeses.

### **Inniskillin – Canada**

**Vidal Icewine 9**

This sumptuous wine is light, fresh and fruity with ripe papaya, peach and honey notes.