

WINES BY THE GLASS, ½ LITRE & BOTTLE

WHITE	5oz	½ Litre	Bottle
<i>FRESH & CRISP</i>			
Peller Estates Proprietor's Reserve <i>Pinot Grigio</i> Canada	7.25	21.75	31.00
Copper Moon <i>Sauvignon Blanc</i> Canada	7.50	22.50	32.00
Ogio <i>Pinot Grigio</i> Italy	8.50	25.25	36.00
<i>AROMATIC</i>			
La Vuelta <i>Torrontes</i> Argentina	8.50	25.25	36.00
Henry Of Pelham <i>Dry Riesling</i> Canada	10.75	32.25	46.00
<i>RICH & BUTTERY</i>			
Beringer California Collection <i>UnOaked Chardonnay</i> United States	8.00	24.00	34.00
Black Swan <i>Chardonnay</i> Australia	9.50	28.75	41.00
RED			
<i>LIGHT & FRUITY</i>			
Copper Moon <i>Shiraz</i> Canada	7.50	22.50	32.00
Ventisquero <i>Pinot Noir</i> Chile	9.50	28.75	41.00
<i>LUSH & RICH</i>			
Peller Estates Proprietor's Reserve <i>Cab/Merlot</i> Canada	7.25	21.25	31.00
Rosemount Estates <i>Grenache/Shiraz</i> Australia	10.25	31.00	44.00
Casa Silva Reserva <i>Carmenere</i> Chile	10.75	32.25	46.00
<i>BOLD & HEARTY</i>			
Trapiche Estate <i>Malbec</i> Argentina	8.50	25.25	36.00
Corinto <i>Merlot</i> Chile	9.00	27.50	39.00
Errazuriz <i>Cabernet Sauvignon</i> Chile	9.50	28.75	41.00

PLEASE ASK ABOUT OUR COMPLETE WINE LIST



Beer
Domestic

Bud Light	4.46
Budweiser	4.46
Canadian	4.46
Coors Lite	4.46
Kokanee	4.46
Labatt Lite	4.46
Odouls	2.49

Import

Alexander Keiths	5.80
Becks	5.80
Boddingtons	6.92
Corona	4.91
Stella Artois	5.80
Guinness	5.58
MGD	4.46

Coolers

Smirnoff Ice, Mikes Hard Lemonade and Cranberry
5.58

"Frosty Beer & Cider on Tap"

15oz glass

Local:

Fort Garry Pale Ale Fort Garry Dark Ale
6.25

Domestic

Sleeman Original Ale Sleeman Honey Brown Lager
6.25

Import

Heineken Sapporo
6.95

Strongbow Cider
6.95



Ice Wines

Jackson-Triggs		
Riesling Ice wine, Canada VQA		
	375 ml	109.
Inniskillin		
Vidal Icewine, Canada VQA		
	375 ml	129.
Inniskillin		
Vidal Icewine, Canada VQA		
	50 ml	17.

Port, Sherry, Apertifs

Campari	4.46
Cinzano	4.46
Dubonnet Red	4.46
Dry Sac	4.46
Harvey Bristol Cream	4.46
Penfolds Grandfather Port	14.51
Taylor Fladgate (10 year Tawny) 2 oz	6.25

Cognac

Armagnac Samalens	7.59
Courvoisier VS	6.70
Courvoisier VSOP	10.71
Hennessy XO	25.00
Remy Martin VSOP	8.93
Remy Martin XO Excellence	25.00

Single Malts & Blends

Auchentoshan 10 yr	7.59
Auchentoshan 12yr	8.04
Ardbeg 10 yr	8.04
Balvenie 10 yr	8.04
Ballantines	4.46
Bowmore 12 yr	8.04
Bushmills	5.80
Chivas Regal 12 yr	6.25
Clynelish 14 yr	8.04
Cragganmore 12yr	8.93
Dalwhinnie 15yr	10.71
Glenfiddich 12 yr	7.59
Glenkinchie 10yr	8.04
Glen Livet 12 yr	7.59
Glen Livet 18 yr	13.39
Glenmorangie 10 yr	8.04
Glenmorangie Qunita Ruba	8.04
Highland Park 12yr	8.93
Highland Park 18yr	17.63
Johnnie Walker Black	7.69
Johnnie Walker Red	5.58
Lagavulin 16 yr	14.51
Macallan 12 yr	11.61
Old Pulteney 12 yr	8.04
Oban 14yr	14.51
Talisker 10yr	9.82

Bourbons

Jack Daniels	4.91
Jim Beam	4.91
Knob Creek	6.70
Makers Mark	6.70

Blaze Burgers 10.95

Create your own BBQ burger with your choice of

Grilled Prime Rib beef burger

Stonewall Bison burger

Or a BBQ chicken breast

All on an multi-grain kaiser with fresh lettuce, tomato,
cheddar cheese & fried onions

Add sautéed mushrooms or Add smoked bacon 1.75

Grilled Steak Sandwich 14.00

Grilled 6oz seasoned striploin, served over a

French style garlic baguette finished with onion rings,
sautéed mushrooms and demi sauce

Pioneer Club 11.00

Grilled chicken breast, Canadian back bacon, crisp lettuce & tomato
with basil infused mayonnaise on lightly toasted multigrain bread

Haddock & Chips 14.25

Haddock coated in our own home style-beer batter
served with fries & home made tartar sauce

*The above items are served with your choice of
prairie greens, Caesar salad, or French-fries*

Blaze Wings 12 16 20

Eight, twelve or sixteen oversized Buffalo wings lightly seasoned and
served plain, hot, BBQ or honey garlic along with
fresh cut crudités & tortilla chips

Supreme Nachos for Two 16.00

Pile of crispy nacho chips layered with diced tomatoes, green onions,
mixed sweet peppers & a blend of three cheeses
served with sour cream and salsa
Add chicken or beef 5.00



Cheese Plate 14

A selection of Bothwell Cheeses served with crackers

½ Order 7

Veggie Plate 8.25

Fresh mixed vegetables served with ranch dipping sauce

Our Caesar Salad 10.00

Crisp romaine hearts tossed in our own citrus dressing with
Asiago cheese & herb-flavoured croutons

Add blackened or grilled chicken 5.00

Add garlic prawns 6.00

Add pan salmon or smoked salmon 6.00

Quesadilla 9

Peppers, onions and tomatoes with a blend of three cheeses
folded in a flour tortilla served with sour cream & salsa

Add Chicken or Beef 5.00

Blazing Thin Crust Pizza

Ham & Pineapple 12.95

Pepperoni & peppers 12.95

Spicy Tandoori Chicken with yogurt & green onions 13.50

Cheese and tomato sauce 11.75

Dry Ribs 14

Boneless breaded dry ribs lightly seasoned with Chef's dry
seasoning and served with crudités and garlic lemon sauce

Mixer Plate 16

Platter for two or more with onion rings, chicken strips,
spring rolls, nacho chips, wings, potato wedges
and crudités with dipping sauce



Blaze Martinis

2oz 6.70

Blaze

Vodka, blue curacao, and lime juice with a cherry

Chocolate

VanGough Dutch Chocolate and Baileys with chocolate shavings

Lemon Drop

Absolut citron vodka, lemon juice with a sugared rim with a lemon wedge

Kurantini

Kurrant vodka, crème de cassis, cranberry juice with a squeeze of lime

Chocotini

Absolut vanilla vodka, crème de cacao, and baileys with chocolate shavings

Pear

Absolut pear vodka, soda and lime juice garnished with a lime wedge

Liqueurs/ Cordials

Amaretto	Amarula	Baileys
Blue Curacao	Butter Ripple	Cointreau
Crème de Banana	Crème de Cassis	Crème de Cacao
WhiteCrème de Menthe	Green Crème de Menthe	White
Dooley's	Drambuie	Frangelico
Galliano	Glavya	Grand Marnier
Irish Mist	Jagermeister	Kahlua
Martini Rossi Red	Pernod	Pimms No.1
Sambucca Opal	Sambucca Luxardo	Schnapps Peach
Schnapps Peppermint	Sour Puss Apple	Sour PussRaspberry
Southern Comfort	Triple Sec	