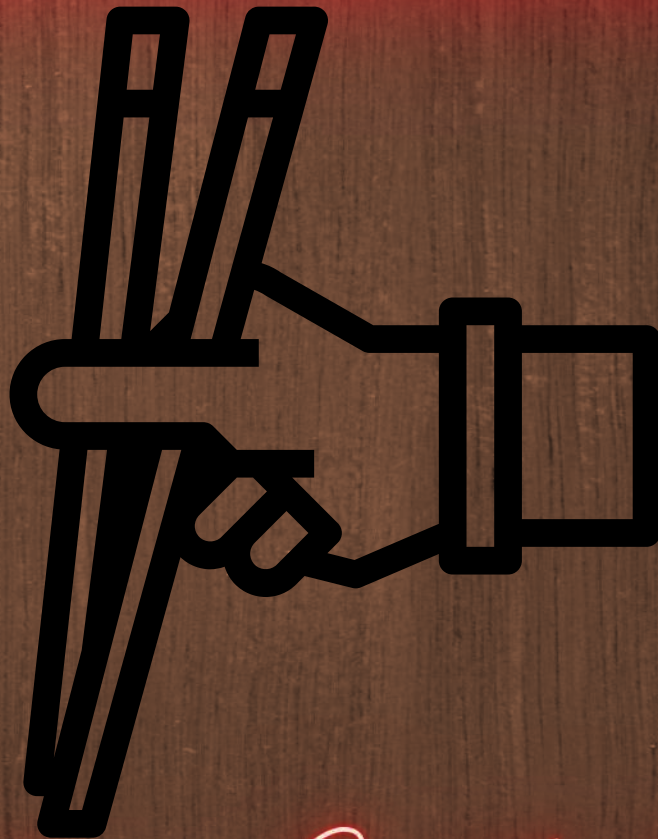


WOK

WEDNESDAY



Best deal in South Surrey

ALL DAY WEDNESDAY

ALL ASIAN KITCHEN \$14

DINE-IN ONLY

BIG RIDGE BREWING COMPANY

EST. 1999

APPETIZERS

PULLED PORK SLIDERS THREE BOMBERS TOPPED WITH SPICED BIG RIDGE BBQ SAUCE AND CHOPPED COLESLAW ON PRETZEL BUNS ADD EXTRA SLIDER \$3.99	DF	\$15
VEGETABLE SPRINGROLLS SERVED WITH SOY CHILI DIPPING SAUCE	V DF	\$13
CHICKEN WINGS 24 HOUR SOUTHERN BUTTERMILK MARINATED FRESH COOKED WINGS YOUR CHOICE OF HOT SERVED WITH BLUE CHEESE DIP OR SWEET THAI CHILI		\$16
SPICY GREEN BEANS TOSSED IN THAI CHILI INFUSED OYSTER SAUCE TOPPED WITH SESAME SEEDS	GF DF	\$11
BEER BATTERED GARLIC FRIES ALE BATTERED, FRESH GARLIC, SHALLOTS AND JALAPEÑOS SERVED WITH HOUSE MADE JALAPEÑO MAYONNAISE	V DF	\$10
WOK FRIED GARLIC SQUID TOSSED WITH JALAPEÑO, GARLIC AND SHALLOTS	GF DF	\$15
SPICY WOK FRIED TOFU TOSSED WITH CHILIES AND GARLIC	GF V DF	\$12
GINGER BEEF CRISPY BEEF TOSSED IN SWEET AND SPICY SOY SAUCE WITH CHILIES		\$15
FRIED PICKLES TEMPURA ALE BATTERED TANGY DILL PICKLES AND LEMON-PEPPER PARMESAN DIP	V DF	\$11
EDAMAME CLASSIC SOYBEAN PODS WITH SEA SALT AND SOY CHILI DIPPING SAUCE	VE V DF	\$11
BAJA FISH STREET TACOS (3) CRISPY LOCAL PACIFIC COD WITH FRESH PICO DE GALLO, COTIJA CHEESE, WHITE ONION AND CILANTRO SERVED ON WARM FLOUR TORTILLAS		\$16
CRISPY TOFU STREET TACOS (3) SAVOURY TOFU TOPPED WITH AVOCADO MOUSSE, FENNEL, SHREDDED ICEBERG LETTUCE, RED ONION AND CILANTRO, SERVED ON WARM FLOUR TORTILLAS	V	\$16
TUNA POKE TACOS (3) HAWAIIAN STYLE ALBACORE TUNA MARINATED IN SOY CHILI HOT SAUCE, TOPPED WITH AVOCADO MOUSSE, FENNEL, SHREDDED ICEBERG LETTUCE, RED ONION AND CILANTRO, SERVED ON WARM FLOUR TORTILLAS		\$17
INDIAN POUTINE CRISPY GOLDEN FRIES, CHEESE CURDS, TRADITIONAL INDIAN BUTTER CHICKEN SAUCE, FRIED SHALLOTS AND CILANTRO	V	\$13

SALADS

BIG RIDGE GREEN SALAD SPRING MIXED GREENS, DICED TOMATOES, FRIED CAPERS AND BALSAMIC VINAIGRETTE ADD CHICKEN OR WILD SOCKEYE SALMON \$6.99	GF VE V DF	\$12
CAESAR SALAD ROMAINE HEARTS, HOUSE MADE DRESSING, OVEN ROASTED CROUTONS AND PARMESAN ADD CHICKEN OR WILD SOCKEYE SALMON \$6.99		\$13
MANGO CHICKEN SALAD TEMPURA BATTERED CRISPY GOLDEN CHICKEN BREAST, MIXED GREENS, FRESH MANGO, ALMONDS, WONTON CHIPS AND A DELICATE HOUSE MADE MANGO VINAIGRETTE	DF	\$20
GRILLED CHICKEN CLUBHOUSE SALAD GRILLED CHICKEN BREAST, BACON, TOMATO, AVOCADO, PANKO CRUSTED DEEP FRIED POACHED EGG, MIXED GREENS, BLUE CHEESE AND HOUSE MADE RANCH DRESSING		\$21

BUNS

SERVED WITH FRIES OR GREENS. SUBSTITUTE CAESAR SALAD \$2 OR GARLIC FRIES \$3		
ROCKET CHICKEN PANKO BREADED CHICKEN BREAST, SMOKED BACON, WHITE CHEDDAR, SPICY MAYONNAISE, TOMATO AND ARUGULA ON A RUSTIC BUN		\$18
CHICKEN BURGER GRILLED CHICKEN THIGHS MARINATED FOR 24 HOURS, SLOW COOKED SHIITAKE MUSHROOM RELISH, ICEBERG LETTUCE AND HOUSE MADE DIJON MAYONNAISE		\$17
PULLED PORK SLOW ROASTED HAND PULLED PORK IN HOUSE MADE BBQ SAUCE AND CRUNCHY COLESLAW ALL ON A WARM PRETZEL BUN	DF	\$18
BACKYARD BURGER ADD BACON \$2 OR SHARP WHITE CHEDDAR \$2 HOUSE MADE ALL GROUND CHUCK BEEF BURGER WITH CRUNCHY ICEBERG LETTUCE, FRESH TOMATO AND BIG RIDGE BURGER SAUCE		\$16
VEGGIE BURGER HARVEST VEGETARIAN BURGER PATTY, HOUSE MADE HUMMUS AND TZATZIKI, WHITE CHEDDAR, ARUGULA AND A DRIZZLE OF HOT SAUCE	V	\$17
GRILLED PRAWN CLUBHOUSE SUSTAINABLE PRAWNS, CRISPY BACON, TOMATO, AVOCADO, ICEBERG LETTUCE, FRIED ONION STRINGS AND LOUIE DRESSING		\$18
CRISPY COD BURGER PANKO CRUSTED LOCAL PACIFIC COD FILET, HOUSE MADE DILL AIOLI, SHARP WHITE CHEDDAR, FENNEL, ICEBERG LETTUCE ON A RUSTIC BUN		\$19

ASIAN KITCHEN

CHICKEN CHOWMEIN CHOWMEIN NOODLES, CARROTS, ONION, BEAN SPROUTS AND SHIITAKE MUSHROOMS	DF	\$22
SINGAPORE "NIGHT MARKET" NOODLES CURRIED RICE VERMICELLI NOODLES WITH CHICKEN, BISTRO SHRIMP, CHINESE SAUSAGE, JULIENNE FRESH VEGETABLES	DF	\$23
KUNG PAO CHICKEN, BISTRO SHRIMP OR VEGETARIAN WATER CHESTNUTS, BABY CORN, CARROTS, CELERY, BELL PEPPERS, ONION, PEANUTS, CHILIS TOSSED IN CHINKIANG DARK VINEGAR SERVED WITH JASMINE RICE	DF	\$22
LEMON CHICKEN TEMPURA BATTERED CRISPY CHICKEN BREAST, SNOW PEAS, CARROTS AND BELL PEPPER SERVED WITH A SIDE OF LEMON SAUCE AND JASMINE RICE	DF	\$23
FRIED RICE CHICKEN, BEEF OR VEGETARIAN TRADITIONAL CANTON STYLE WITH PEAS, CHOPPED GREEN ONION AND EGG	DF	\$21
BUTTER CHICKEN TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FRIED SHALLOTS AND CILANTRO SERVED WITH JASMINE RICE AND FLATBREAD		\$23
SHANGHAI GINGER BEEF CRISPY STRIPS OF BEEF TOSSED WITH JULIENNE BELL PEPPERS, ONION AND CARROTS IN SPICY SWEET AND SOUR SAUCE. SERVED WITH JASMINE RICE		\$23
CHICKEN AND PRAWN IN BLACK BEAN SAUCE FRESH SNOW PEAS, GREEN BEANS, BELL PEPPERS AND ONION TOSSED IN AUTHENTIC CHILI BLACK BEAN SAUCE SERVED WITH JASMINE RICE	DF	\$23
BEEF AND GAI LAN STIR FRY BEEF AND GAI LAN, ONION, CARROT AND GARLIC WOK TOSSED IN AUTHENTIC CHILI BLACK BEAN SAUCE SERVED WITH JASMINE RICE		\$23
SWEET AND SOUR PORK A CLASSIC. TENDER FRIED PORK, FRESH PINEAPPLE, BELL PEPPERS AND ONION IN SWEET AND SOUR SAUCE SERVED WITH JASMINE RICE	DF	\$22

PIZZAS

ADD RANCH OR BIG RIDGE HOT SAUCE \$1		
MAUI BBQ PORK SLOW ROASTED PULLED PORK, CHIPOTLE TOMATO SAUCE, MOZZARELLA, PROVOLONE, PARMESAN CHEESE AND HOUSE MADE MANGO SALSA		\$21
CAPICOLA AND MUSHROOM SPICY CAPICOLA HAM, MUSHROOMS, MOZZARELLA AND PROVOLONE CHEESE		\$22
MEDITERRANEAN ROMA TOMATOES, EGGPLANT, SPINACH, KALAMATA OLIVES, RICOTTA, MOZZARELLA AND PROVOLONE CHEESE	V	\$20
HWY 10 HAWAIIAN SPICY CAPICOLA HAM, PINEAPPLE, MOZZARELLA AND PROVOLONE CHEESE		\$21
MEAT LOVER SPICY CAPICOLA HAM, PEPPERONI, SMOKED CHORIZO, CHEDDAR AND MOZZARELLA CHEESE		\$22
MARGHERITA TOMATOES, FRESH BASIL, MOZZARELLA, PROVOLONE AND BOCCONCINI CHEESE	V	\$20
SPICY SICILIAN PEPPERONI, SALAMI, MOZZARELLA, PROVOLONE AND PARMESAN CHEESE, OREGANO		\$21
NO. 152 SMOKED CHORIZO SAUSAGE, ROASTED GARLIC, PEPPERONCINI, BELL PEPPER, MOZZARELLA AND PROVOLONE CHEESE, FRESH BASIL		\$23
BBQ CHICKEN TENDER CHICKEN, BBQ SAUCE, SMOKED PROVOLONE CHEESE, RED ONION, CILANTRO		\$22

SIGNATURE DISHES

FISH AND CHIPS LIGHTLY ALE TEMPURA BATTERED FLAKY COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE	DF	\$23
BIG RIDGE BEEF DIP SHAVED JUICY ROAST BEEF, FRIED ONIONS, HORSERADISH AIOLI, TOASTED BAGUETTE AND BEEF AU JUS FOR DIPPING		\$20
COCONUT THAI SALMON CURRY SOCKEYE SALMON, PRAWNS, CARROT, GREEN BEANS, BASIL, TOSSED THAI COCONUT CURRY SAUCE, SERVED WITH JASMINE RICE		\$25
MAC AND CHEESE BAKED THREE CHEESE MACARONI WITH A CRISP PANKO SHELL		\$18

MENU ARTICULATED BY CHEF KEVIN PALSENBERG V - VEGETARIAN, VE - VEGAN, DF - DAIRY FREE, GF - GLUTEN FREE
IF YOU FIND SOMETHING ON OUR MENU YOU PREFER VEGETARIAN, VEGAN OR DAIRY FREE LET US KNOW AND WE WILL ACCOMMODATE YOU TO THE BEST OF OUR ABILITY. SAUCES, SIDES AND SUBSTITUTIONS MAY COST EXTRA.

ADD BLUE CHEESE \$2 OR CHORIZO \$3

WIFI PASSWORD: BIGRIDGE @BIGRIDGEBREWING

BIG RIDGE BREWING COMPANY

EST. 1999

HAPPY HOUR

2-5 PM MONDAY-SATURDAY

FOOD

GARLIC FRIES ALE BATTERED, FRESH GARLIC, SHALLOT AND JALAPEÑOS, SERVED WITH HOUSE MADE JALAPEÑO MAYONNAISE	\$6
EDAMAME CLASSIC SOYBEAN PODS WITH SEA SALT AND OUR SOY CHILI DIPPING SAUCE	\$6
FRIED PICKLES ALE TEMPURA BATTERED CRISP AND TANGY DILL PICKLES SERVED WITH OUR HOUSE MADE LEMON- PEPPER PARMESAN DIP	\$8
WOK FRIED SPICY TOFU CRISPY TOFU TOSSED WITH JALAPEÑOS, GARLIC AND SHALLOTS	\$8
BACKYARD BURGER <small>ADD BACON \$2 OR SHARP WHITE CHEDDAR \$2</small> HOUSE MADE ALL GROUND CHUCK BEEF BURGER WITH CRUNCHY ICEBERG LETTUCE, FRESH TOMATO AND BIG RIDGE BURGER SAUCE	\$13
CHICKEN BURGER GRILLED CHICKEN THIGHS MARINATED FOR 24 HOURS, SLOW COOED SHITAKE MUSHROOM RELISH AND HOUSE MADE DIJON MAYONNAISE	\$13
VEGGIE BURGER HARVEST VEGETARIAN BURGER PATTY, HOUSE MADE HUMMUS AND TZATZIKI, WHITE CHEDDAR, ARUGULA AND A DRIZZLE OF HOT SAUCE	\$13

DRINKS

FRESH BEER 16 OZ 152 LAGER, RODEO RED ALE, CLOVER IPA OR ONE OF OUR HAND CRAFTED ROTATING SEASONAL BREWS	\$5
WHITE WINE 6 OZ GLASS OF HOUSE WHITE WINE	\$6
RED WINE 6 OZ GLASS OF HOUSE RED WINE	\$6
REMIX VODKA SODA CANS YOUR CHOICE OF LEMON LIME, BLOOD ORANGE AND TANGERINE, RASPBERRY LEMON OR MANGO PASSIONFRUIT	\$5
APEROL SPRITZ 2 OZ APEROL, 2 OZ CINZANO PROSECCO, SODA, WEDGE OF ORANGE	\$8

ALL PRICING BEFORE APPLICABLE TAXES AND FOR DINE-IN ONLY

JOIN US FOR PIZZA SUNDAY ALL PIES \$14 AND BEERS \$5

ALL PRICING BEFORE APPLICABLE TAXES AND FOR DINE-IN ONLY

BIG RIDGE BREWING COMPANY

EST. 1999

DRINKS MENU

FRESH BEERS

BIG RIDGE BREWING COMPANY IS PROUD TO OFFER 8 TAPS POURING FRESH CRAFT BEER, MADE RIGHT ONSITE. YOU CAN'T GET MORE LOCAL.

WE BUY BC GROWN GRAIN AND PREMIUM INGREDIENTS WITH A COMMITMENT TO MAKE THE BEST BEER WE CAN. EVERY BREW. ALL OF OUR BEERS ARE ALSO UNPASTEURIZED AND PRESERVATIVE FREE! WE OFFER CROWD PLEASING FLAGSHIP BEERS THAT HAVE STOOD THE TEST OF TIME AND LIMITED RUN SEASONAL BEERS. IF THERE IS A SEASONAL THAT YOU FALL IN LOVE WITH, YOU'LL HAVE TO KEEP COMING BACK UNTIL YOU'VE HAD YOUR FILL BECAUSE ONCE WE'RE OUT, WE'RE OUT.

PRO TIP: IF WE'RE RUNNING LOW AND YOU'RE WORRIED YOU'LL MISS IT, YOU CAN BRING YOUR FAVOURITE BEER HOME BY PURCHASING A 64 OZ GROWLER. ASK YOUR SERVER FOR DETAILS!

FLAGSHIP BEERS

152 LAGER A CLASSIC LAGER BREWED WITH HOPS IMPORTED FROM THE CZECH REPUBLIC AND AGED COLD FOR 6 WEEKS. THIS IS AN EXCEPTIONALLY REFRESHING CLEAN AND WELL-BALANCED BEER 4.8% ABV 12 IBU	12 OZ \$ 4.75	20 OZ \$ 7.50
RODEO RED ALE AMBER ALES ARE A TYPE OF PALE ALE. THEY'RE NAME COMES FROM THE COLOR OF THE BEER WHICH CAN RANGE FROM LIGHT COPPER TO A LIGHT BROWN. OURS IS REDDISH IN COLOR, HAS A MALTY FLAVOR AND A MILD HOP BITTERNESS. 5% ABV 14 IBU	\$ 4.75	\$ 7.50
CLOVER IPA OUR BEER IS BREWED IN THE STYLE OF THE CRAFT BREWERS OF THE PACIFIC NORTHWEST. THE HISTORY OF THIS BEER COMES FROM THE JOURNEY OF THIS ALE FROM ENGLAND TO INDIA IN THE 18TH CENTURY. IN ORDER FOR THE BEER TO ENDURE THE LONG JOURNEY, IT WAS NECESSARY TO INCREASE THE ALCOHOL CONTENT AND ADD MORE HOPS TO HELP PRESERVE IT. WHILE OUR IPA ISN'T CRAFTED IN THE TYPICAL ENGLISH STYLE, IT STILL HAS SIMILAR CHARACTERISTICS. 6.5% ABV 65 IBU	\$ 4.75	\$ 7.50

SEASONAL BEERS

BREWERY SUNTAN ISA GOLDEN IN COLOUR, THIS SESSION ALE HAS GERMAN CARAMEL NOTES THAT LEAVE A RESIDUAL SWEETNESS WHICH COMBINES NICELY WITH AROMATIC AUSTRALIAN HOPS. IT GIVES ALL THE GOODS OF AN IPA WITHOUT BEING TOO HIGH IN ALCOHOL CONTENT 4.9% ABV 34 IBU	12 OZ \$5.00	20 OZ \$ 7.75
QUE BELEZA VIENNA LAGER A FRESH TAKE ON A CLASSIC STYLE, THE VIENNA LAGER. TRADITIONAL GERMAN HOPS MEET THE LIGHT SWEETNESS OF CANADIAN PALE MALT. CRISP, REFRESHING AND PERFECT FOR DRINKING ON THE PATIO 4.9% ABV 25 IBU	\$5.00	\$ 7.75
O.B.B WHEAT ALE A MIX OF EXCLUSIVELY CANADIAN MALT AND WHEAT THAT COME TOGETHER TO MAKE AN EASY-GOING BEER. UNFILTERED AND CLOUDY LIKE A TRUE HEFEWEIZEN, WITH NOTES OF BANANA AND CLOVES IT'S A SUMMER READY, CRUSHABLE BEER 4.5% ABV 9 IBU	\$5.00	\$ 7.75

TASTER 5 PACK **\$9.00**

CHOOSE YOUR OWN ADVENTURE

DO A TASTING BY SELECTING 5 OF OUR BEERS TO COMPARE FLAVOUR PROFILES
2 OZ SERVING SIZES

GROWLER **\$19.00**

TAKEOUT BEER

CHOOSE YOUR FAVOURITE BEER TO TAKE HOME, IT STAYS FRESH FOR UP TO 48 HOURS AND YOU GET TO KEEP THE 64 OZ GLASS GROWLER

ALL PRICING BEFORE APPLICABLE TAXES

BIG RIDGE BREWING COMPANY

EST. 1999

LATE NIGHT

10PM TO CLOSE

FOOD MENU

PULLED PORK SLIDERS

THREE BOMBERS TOPPED WITH SPICED BIG RIDGE BBQ SAUCE AND CHOPPED COLESLAW ON PRETZEL BUNS **ADD EXTRA SLIDER \$3.99**

DF \$15

CHICKEN WINGS

24 HOUR SOUTHERN BUTTERMILK MARINATED FRESH COOKED WINGS YOUR CHOICE OF HOT SERVED WITH BLUE CHEESE DIP OR SWEET THAI CHILI

\$16

BEER BATTERED GARLIC FRIES

ALE BATTERED, FRESH GARLIC, SHALLOTS AND JALAPEÑOS SERVED WITH HOUSE MADE JALAPEÑO MAYONNAISE

V DF \$10

FRIED PICKLES

TEMPURA ALE BATTERED TANGY DILL PICKLES AND LEMON-PEPPER PARMESAN DIP

V DF \$11

EDAMAME

CLASSIC SOYBEAN PODS WITH SEA SALT AND SOY CHILI DIPPING SAUCE

VE V DF \$11

BAJA FISH STREET TACOS (3)

CRISPY LOCAL PACIFIC COD WITH FRESH PICO DE GALLO, COTIJA CHEESE, WHITE ONION AND CILANTRO SERVED ON WARM FLOUR TORTILLAS

\$16

CRISPY TOFU STREET TACOS (3) VEGAN UPON REQUEST

SAVOURY TOFU TOPPED WITH AVOCADO MOUSSE, FENNEL, SHREDDED ICEBERG LETTUCE, RED ONION AND CILANTRO, SERVED ON WARM FLOUR TORTILLAS

V \$16

TUNA POKE TACOS (3)

HAWAIIAN STYLE ALBACORE TUNA MARINATED IN SOY CHILI HOT SAUCE, TOPPED WITH AVOCADO MOUSSE, FENNEL, SHREDDED ICEBERG LETTUCE, RED ONION AND CILANTRO, SERVED ON WARM FLOUR TORTILLAS

\$17

SERVED WITH FRIES OR GREENS. SUBSTITUTE CAESAR SALAD \$2 OR GARLIC FRIES \$3

ROCKET CHICKEN

PANKO BREADED CHICKEN BREAST, SMOKED BACON, WHITE CHEDDAR, SPICY MAYONNAISE, TOMATO AND ARUGULA ON A RUSTIC BUN

\$18

CHICKEN BURGER

GRILLED CHICKEN THIGHS MARINATED FOR 24 HOURS, SLOW COOKED SHIITAKE MUSHROOM RELISH, ICEBERG LETTUCE AND HOUSE MADE DIJON MAYONNAISE

\$17

PULLED PORK

SLOW ROASTED HAND PULLED PORK IN HOUSE MADE BBQ SAUCE AND CRUNCHY COLESLAW ALL ON A WARM PRETZEL BUN

DF \$18

BACKYARD BURGER ADD BACON \$2 OR SHARP WHITE CHEDDAR \$2

HOUSE MADE ALL GROUND CHUCK BEEF BURGER WITH CRUNCHY ICEBERG LETTUCE, FRESH TOMATO AND BIG RIDGE BURGER SAUCE

\$16

VEGGIE BURGER

HARVEST VEGETARIAN BURGER PATTY, HOUSE MADE HUMMUS AND TZATZIKI, WHITE CHEDDAR, ARUGULA AND A DRIZZLE OF HOT SAUCE

V \$17

JOIN US FOR PIZZA SUNDAY ALL PIES \$14 AND BEERS \$5

ALL PRICING BEFORE APPLICABLE TAXES AND FOR DINE-IN ONLY

BIG RIDGE BREWING COMPANY

EST. 1999

DRINKS MENU

COCKTAILS

	1 OZ SINGLE	2 OZ DOUBLE		ALWAYS 2 OZ DOUBLE
RASPBERRY MOJITO WHITE RUM, MINT, LIME, SUGAR AND FRESH RASPBERRIES	\$ 8.00	\$ 11.00	GIRLS NIGHT OUT MARTINI VODKA, RASPBERRY SOURPUSS AND LIME JUICE	\$ 11.00
CUCUMBER MULE VODKA, GINGER BEER, CUCUMBER, LIME	\$ 8.00	\$ 11.00	APPLE SMASH MARTINI VODKA, APPLE SOURPUSS, APPLE BRANDY AND APPLE JUICE	\$ 11.00
MOSCOW MULE VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME	\$ 8.00	\$ 11.00	BLUE COSMOPOLITAN BLUEBERRY VODKA, GRAND MARNIER, CRANBERRY JUICE, LIME	\$ 11.00
JUST PEACHY VODKA, PEACH SCHNAPPS, SPRITE AND ORANGE JUICE	\$ 8.00	\$ 11.00	LOVE POTION MARTINI RASPBERRY VODKA, PEACH SCHNAPPS, BANANA LIQUEUR, CRANBERRY JUICE AND PINEAPPLE JUICE	\$ 11.00
BERRY COLLINS GIN, LEMON, SUGAR AND MIXED BERRIES	\$ 8.00	\$ 11.00	KEY LIME PIE MARTINI VODKA, VANILLA VODKA, LIME JUICE AND COCONUT SYRUP	\$ 11.00
CLASSIC CAESAR VODKA, CLAMATO, WORCESTERSHIRE SAUCE, TABASCO, PICKLED BEAN AND LIME	\$ 8.00	\$ 11.00		



NEW CANNED COCKTAIL

REMIX VODKA SODAS

BLOOD ORANGE TANGERINE
LEMON LIME
RASPBERRY LEMON
MANGO PASSIONFRUIT

\$ 7.00

355 ML CANS

ALL PRICING BEFORE APPLICABLE TAXES

BIG RIDGE BREWING COMPANY

EST. 1999

WINE MENU

RED

	6 OZ	9 OZ	HALF LITRE	BOTTLE
PINOT NOIR SEE YA LATER	\$13.00	\$18.00	\$34.00	\$52.00
MERLOT SUMAC RIDGE	\$8.00	\$12.00	\$21.00	\$32.00
CABERNET SAUVIGNON INNISKILLIN	\$10.00	\$15.00	\$26.00	\$39.00
SHIRAZ "JACKSON TRIGGS RESERVE"	\$10.00	\$15.00	\$26.00	\$39.00

SHIRAZ WINE MEN OF GOTHAM	BOTTLE \$34.00	MERLOT CHARLES SMITH	\$48.00
CABERNET MERLOT CEDAR CREEK	\$40.00	PINOT NOIR CASSINI	\$48.00
CHIANTI DA VINCI	\$48.00	MALBEC GRAFFIGNA	\$35.00
ZINFANDEL RAVENSWOOD	\$44.00	CABERNET SAUVIGNON THE SHOW	\$49.00
		CABERNET FRANC BURROWING OWL	\$70.00

WHITE

	6 OZ	9 OZ	HALF LITRE	BOTTLE
CHARDONNAY JACKSON TRIGGS RESERVE	\$8.00	\$12.00	\$21.00	\$32.00
PINOT GRIS SEE YA LATER	\$11.00	\$16.00	\$29.00	\$44.00
SAUVIGNON BLANC SUMAC RIDGE	\$8.00	\$12.00	\$21.00	\$32.00
PINOT GRIGIO INNISKILLIN	\$9.00	\$13.00	\$24.00	\$37.00
ROSÉ CULMINA FAMILY ESTATE	\$13.00	\$18.00	\$34.00	\$52.00

CHARDONNAY 5 VINEYARDS	BOTTLE \$36.00	PINOT GRIS GREY MONK	\$46.00
GEWURZTRAMINER QUAILS GATE	\$42.00	SAUVIGNON BLANC NOBILO	\$42.00
SAUVIGNON BLANC BLEND BLASTED CHURCH	\$43.00	SAUVIGNON BLANC KIM CRAWFORD	\$44.00
CHARDONNAY RAVENSWOOD	\$47.00	RIESLING SYNCHROMESH	\$46.00
		PINOT GRIS BURROWING OWL	\$48.00

BUBBLES

SEY YA LATER BRUT	BOTTLE \$52.00	HENKELL TROCKEN	200ML \$9.00
LAMARCA PROSECCO	\$44.00		

VINTAGE YEAR MAY BE SUBJECT TO CHANGE, PLEASE ASK YOUR SERVER FOR DETAILS
ALL PRICING BEFORE APPLICABLE TAXES