

cocktails&virgins

casualcocktails

bluStone caesar

vodka, clamato, a little spice and our signature rim served with a clam \$6

wreck beach

raspberry vodka, peach schnapps, oj, pineapple and cran \$6

pressed bluberry lemonade

white rum, citrus, soda and freshly muddled blueberries \$6

cham 86

vodka, amaretto, chambord, lime juice and soda \$6

margaritas

tequila and lime or pineapple on the rocks, or blended raspberry, strawberry, or peach \$6

caipirinha

muddled limes, cachaça rum, cae syrup and a splash of soda \$6

raging bull

jagermeister, raspberry liqueur, vodka red bull and a splash of cran \$6

roxy

soho lychee liqueur, hpnotiq, cranberry and pineapple juice \$6

mango lemon sunrise

tequila, mango lemon juice, oj and a splash of grenadine \$6

mojito

rum, mint, citrus, soda and either original lime, blueberries, raspberries, strawberries, or cucumber \$6

bubblycocktails

blumosa

kenwood champagne with pomegranate juice \$8

geisha blush

kenwood champagne, alizé gold, sake and pomegranate juice \$8

the classic

kenwood champagne, cognac and angostura infused sugar \$8

kir royal

classic french cocktail with kenwood champagne and crème de cassis \$8

bluvirgins

mango lemonade

sparkling blend of mango, lemon and orange juice with soda \$3.50

cranberry citrus cocktail

cranberry juice, orange juice, soda and a splash of lime \$3.50

berry boost smoothie

iced five berry blend with orange juice and ginseng \$3.75

green goodness smoothie

iced blend of nine fruit and veggie blend with echinacea \$3.75

martinilounge

thepremiums \$8

baked apple pie

gold schlager, sour apple, cran and apple juice

infused watermelon

watermelon vodka, fresh juice and citrus

red ruby

gin, alizé gold, ginseng, ol & grapefruit juice

blutini

hpnotiq, malibu rum, blue curacao & pineapple

java jive

bailey's, frangelico, crème de cacao, kahlua

spatini

vodka, citrus, muddled cucumber & mint

gin tingler

gin, chambord, citrus and a splash of soda

mango lemon drop

citron vodka, grand marnier & mango lemon

strawberry sage

vodka, blackberry liqueur pom, sage & strawberry

thecasuals \$6

amethyst mist

vodka/gin, bols blue, sour raspberry, soda & cran

downtown

banana liqueur, vodka or gin, malibu & pineapple

pick me up

vodka, espresso vodka, bailey's and coffee

black pom

vodka or gin, blackberry liqueur & pom juice

forbidden apple

vodka or gin, sour apple, grape and lime juice

pink pearl

vodka or gin, strawberry & melon liqueur, oj & cran

black widow

vodka or gin, blackberry liqueur & cranberry

green melon

vodka or gin, melon liqueur, grape & lime juice

sex in the city

vodka or gin, strawberry & melon liqueur & grape

candy sour

sake, strawberry & melon liqueurs with lime juice

mantini

vodka, jager & raspberry with cran, red bull & soda

strawberry fields

vodka or gin, strawberry liqueur, pineapple & cran

desert pom

vodka, triple sec, pomegranate & lime juice

mexican water

tequila, sour raspberry liqueur and lime juice

white chocolate

vanilla vodka, bailey's, cacao white & milk

socials&spirits

ontap

\$4.50 sleeves (12oz) or \$5.50 pints (18oz)

english bay pale ale
lions winter ale

dead frog honey lager
pacific genuine draft

inbottles

domestic

alexander keith's ipa \$5.50
coors light \$5.00
kokanee \$5.00
mgd \$5.00
molson canadian \$5.00
sleemans honey brown \$5.50

import

corona \$5.50
guinness draft can \$8.00
heineken \$6.00
stella artois \$5.50
strongbow cider \$6.00
tiger \$6.00

bluspirits

vodka

absolut apeach, citron, mandrin,
pears, raspberri, vanilia \$5.00
belvedere \$7.50
chopin \$7.50
grey goose \$7.50
ketel one \$6.50
uluvka \$9.00
van gough espresso \$7.50

gin

beefeater \$4.50
bombay sapphire \$6.00
tanqueray \$6.00

rum

appleton \$5.50
bacardi white \$4.50
cachaça \$5.00
captain morgan's \$5.50
lemon hart \$7.00

whisky

rye
canadian club \$4.50
crown royal \$5.50
scotch
glenfiddich \$6.50
glenmorangie \$7.50
johnnie walker red \$5.50
lagavulin \$9.00
oban \$15.00
irish
jamesons \$6.50
bourbon
jack daniels \$5.50
jim beam \$5.50
southern comfort \$5.00

cognac

courvoisier \$9.00
hennessy \$10.00

redgrapes

	g	b
casillero del diablo shiraz chile	\$7.50	\$30
rosemount estates shiraz australia	\$9.00	\$36
graham beck shiraz south africa		\$42
koonunga hill shiraz-cab australia		\$36
penfolds bin 389 cabernet-shiraz australia		\$84
naked grape cabernet sauvignon bc	\$5.50	\$22
wolf blass yellow label cab-sauv australia	\$8.75	\$35
j lohr cabernet sauvignon usa		\$48
burrowing owl cabernet sauvignon bc		\$79
hugues le juste pinot noir france	\$7.50	\$30
oyster bay pinot noir new zealand		\$53
kenwood lodi zinfandel usa	\$9.00	\$36
pascual toso malbec argentina	\$7.50	\$30
norton reserva malbec argentina		\$42
tommasi ripasso valpolicella italy		\$63
edge merlot usa		\$67
peller estates merlot bc	\$5.50	\$22
walnut crest merlot chile	\$6.50	\$26
robert mondavi merlot chile		\$42
osoyoos larose le grand vin blend bc		\$95
valdivieso caballo loco no 8 chile		\$103

whitegrapes

	g	b
casillero del diablo chardonnay chile	\$7.00	\$28
liberty school chardonnay usa		\$49
naked grape chardonnay bc	\$5.50	\$22
bonterra organic chardonnay usa		\$42
calona vineyards gewürztraminer bc	\$7.50	\$30
carmen sauvignon blanc chile	\$7.50	\$30
babich sauvignon blanc new zealand		\$40
peller estates pinot blanc bc	\$7.00	\$28
red rooster pinot blanc 01s bc	\$9.00	\$36
hugel pinot blanc france		\$42
lindemans bin 85 pinot grigio australia	\$7.00	\$28
tommasi le rosse pinot grigio italy		\$47
burrowing owl pinto gris bc		\$42
wynns coonawara riesling australia		\$32
devils rock riesling 01s germany	\$7.00	\$28
viu manent secreto viognier chile	\$8.50	\$34
gray monk latitude fifty rosé bc	\$7.50	\$30
champagne		
kenwood usa	\$7.00	\$39
veuve clicquot france		\$130
moet et chandon dom perignon france		\$350

grapenotes

bluStone's menu offers a great variety of food from classically styled to innovative and daring. Our wine program has been created to give variety by the glass and the bottle to enhance your dining experience.

Here is some advice to help you make your selection; the simpler the dish, the simpler the wine. You will never go wrong if you choose Champagne. Champagne goes with everything and will rarely be turned away.

Riesling considered one of the best food wines made, is delicate, yet complex, and is characterized by a spicy, fruity flavour (sometimes peaches and apricots), a flower scented bouquet and a long and dry finish. German styled Rieslings are sweet.

Sauvignon Blanc noticeable acidity and a grassy, herbaceous aroma and flavour.

Viognier dry wines with vibrant floral qualities, intriguing bouquet of pears, peaches and apricots. Long finish with low acid.

Pinot Gris/Grigio crisp, light styled wine, to rich, fat, honeyed versions from Alsace with medium to low acidity.

Pinot Blanc known for a fresh, yeasty, apple aroma, sometimes with a hint of spice.

Gewurztraminer (spiced in German) highly fragrant, known for its spicy attributes, with flavours of litchis, roses or flowers and spices such as nutmeg and cloves.

Cabernet Sauvignon flavours of black cherry, black currant (cassis) and raspberries, sometimes mint, cedar, tobacco and bell pepper, with medium to high tannins. Shiraz/Syrah deep coloured and tannic, sweet black berries, plums with strong tar, spice and pepper qualities.

Zinfandel robust, hearty wine with berry-like peppery flavours with lots of tannins and alcohol.

Merlot meaning young blackbird, medium to dark wine with low tannins, fruit forward, cherry, black currant and mint.

Malbec mostly used to blend, this fruit forward wine is of dark colour, medium to low tannins and smooth flavour. Some Argentinean Malbecs are exceptional.

Pinot Noir when young, fruity flavours of cherry, plums, raspberries. When mature flavours become complex with chocolate, fig, prune, truffle, violets and smokiness.

Blends many red wines are blended, the most traditional is from Bordeaux and uses Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot and Petit Verdot. The amounts used will be determined by the quality of the harvest and the individual wine makers.

please drink responsibly