



Big Rock Grill & Catering

Beverage Menu

Cocktail: 2 oz.

Signature Drink \$6.95
Cosmopolitan Martini \$6.95
Crantini Martini \$8.75
Cocktail Tequila Sunset \$6.95

Toast: 2 oz.

Fizzio Therapy Sparkling Wine \$7.50

Cash or Host Bar:

Assorted Big Rock Draft Beer 20 oz. \$7.00
House Hi-Balls 1 oz. \$6.00
House Liquors 1 oz. \$ 6.00
House Premium & Cocktail 1 oz. \$ 8.00
House shooters \$5.50
House Red & White Wine 6oz. \$ 9.00

Pop \$2.00

Juices \$3.0

Red Wines

By the bottle 750ml

Therapy Freud's Ego Cabernet Merlot, Okanagan Valley, B.C
\$44.95

Rich and full bodied chocolate, vanilla, black currants focus



5555 - 76 Ave SE
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Therapy Pinot Noir, Okanagan Valley, B.C **\$60.95**
Blended from three different fruits, aged in French & American Oak Barrels

Rosemount Shiraz, Australia **\$42.95**
Full bodied, well defined and juicy-sweet with blackberry, plum and cherry flavours influenced by the subtle richness of oak.

Masi Valpolicella, Italy **\$ 42.95**
Clear ruby red color: cherry, cloves leather & cedar on the nose, ripe cherry flavor, balanced by tart acidity, slightly spicy, long finish

Fat Bastard Merlot, France **\$ 44.95**
Rich and dense, the complexity of the flavors plays out progressively, beginning with blackberry and plum and finishing with toasty cedar aromas, tannins are ripe, juicy and delicate

Apothic Red Wine, California **\$38.95**
The brambly spice of Zinfandel, dark fruit flavors of Syrah, the bold notes of Cabernet Sauvignon and the smooth elegance of Merlot unit to create this captivating red blend

The Show Cabernet Sauvignon, California **\$48.95**
Like a Hatch print for an Elvis gig, The Show grabs your attention. Big and bold, it is dominated by full flavors of dried black cherries, jammy preserves and complex toasty, vanilla, and spicy oak.

All Wines are placed on Tables. Wine List is subject to changes.
Greater Selection of Wines is available upon request.
All prices are subject to 5% GST and 18% Gratuity.



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White Wines

By the bottle 750ml

Therapy Freudian Sip (1), Okanagan Valley, B.C **\$44.95**
Delicious green apple, peach fruit driven characters

Therapy Chardonnay (1), Okanagan Valley, B.C **\$60.95**
A Wine that offers rich creamy aromas and roasted coconuts

Fizzio Therapy Rose (2), Okanagan Valley, B.C
\$44.95
Displays a white peach aroma and a generously soft fruity palate

Rosemount Traminer & Riesling (1), Australia **\$ 36.95**
Traminer - also known as Gewurztraminer - has a spicy, tropical fruit aroma reminiscent of lychees and an exotic scent, with a generous, soft palate. The Riesling component adds elegance to the finish, with lifted, floral flavors and a fine acidity which balances the wine to perfection.

Apothic White Wine, California **\$ 38.95**
The blend combines Chardonnay, Riesling and Moscato vibrant peach, pineapple hints.

Folonari Pinot Grigio, Italy **\$42.95**
Light lemon straw color; dry and light bodied with citrus apple and light spicy floral notes

Oyster Bay Sauvignon Blanc, New Zealand **\$42.95**

Fresh aromatic, punchy, crisp and dry, with an array of ripe fruit flavors, showing excellent delicacy and depth





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Fetzer Gewürztraminer, California

\$42.95

It tastes like peach, apricot, grapefruit and apple blossom. The body is medium, the wine has bright texture

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