

## BEVERAGE SERVICE

The Matrix Hotel is pleased to offer Cash, Subsidized Cash and Host Bar arrangements. Cash Bar prices include gratuity and GST. For Host Bar, gratuity and GST will be applied to the final bill.

LIQUOR	HOST	CASH
House Brands - 1 oz	\$6.50	\$7.50
Deluxe Brands - 1 oz	\$7.50	\$8.75
WINE	HOST	CASH
House Wine by the Glass (6 oz)	\$7.50	\$8.75
BEER	HOST	CASH
Domestic	\$6.50	\$7.50
Imported	\$7.50	\$8.75
Non-Alcoholic	\$6.50	\$7.50
LIQUEURS	HOST	CASH
House Liqueurs	\$6.50	\$7.50
Deluxe Liqueurs	\$7.50	\$8.75
OTHERS	HOST	CASH
Soft Drinks	\$3.00	\$3.50
Juices	\$3.00	\$3.50
Mineral Water	\$3.00	\$3.50

### Matrix House Brands

Smirnoff Vodka  
Captain Morgan White & Dark Rum  
Captain Morgan Spiced Rum  
Malibu Rum  
Gordon's London Dry Gin  
Canadian Club Rye  
Johnnie Walker Red Label

### Matrix Deluxe Brands

Absolut Vodka  
Kraken Black Spiced Rum  
Crown Royal Rye  
Hendrick's Gin  
Glen Fiddich 12 Year  
Woodford Reserve Bourbon

### Matrix House Liqueurs

Baileys  
Kahlua  
Sauza Gold Tequila  
Jägermeister

### Matrix Deluxe Liqueurs

El Jimador Reposado Tequila  
Grand Marnier  
Amaretto Disaronno

### Domestic Beer

Canadian  
Coors Light  
Big Rock Traditional  
Big Rock Grasshopper  
Alley Kat Aprikat

### Imported Beer

Heineken  
Corona  
Kronenbourg 1664

## WINE SELECTIONS

### Sparkling

Flor Prosecco (ITA) - \$36  
Veuve Cliquot (FRA) - \$90

### White

**Vigneti Del Sole Pinot Grigio (ITL) - \$36**  
Crisp acidity with a nose of lemons, green apples and almonds. Well balanced with a fresh, clean finish.

**Catena Chardonnay (ARG) - \$38**  
Notes of citrus, pears, peaches and white flowers with a strong minerality and a dedicated note of vanilla.

**Domaine Potardiere Sauvignon Blanc (FRA) - \$39**

Everything you will want from a Sauvignon Blanc. Fresh and light on its feet with great crisp acidity..

**Gray Monk Pinot Auxerrios (BC) - \$43**

Complex layers of fruit flavor suggest peaches and sweetened rhubarb with a refreshing underlying acidity.

**Tawse Riesling (ON) - \$43**

Pronounced candied citrus fruit on the nose is echoed on the palate. Fresh acidity livens up the off dry palate.

**Burrowing Owl Pinot Gris (BC) - \$55**

This wines lovely texture and fresh palate is dominated by citrus flavors, which fold in to tropical fruit, lime and green pears.

**Rose**

**Juliette (FRA) - \$41**

Refreshing and elegant, bone dry rose wine, with layers of lively fruit and a bright, smooth finish.

**Red**

**Vigneti Del Sole Montepulciano (ITL) - \$36**

Hints of blackberries and cherries with spicy notes. Full bodied, marked yet gentle tannins.

**Santa Carolina RDF Cabernet Sauvignon (CHI) - \$43**

Concentrated notes of red fruits and gooseberries, laced with touches of blackcurrants and silky tannins on the palate.

**Carmel Road Pinot Noir (CA) - \$45**

Bright cherry aromas, layered with notes of wild strawberries and black tea. On the mouth juicy black cherry, hints of vanilla, toasted oak and well balanced tannins lead to a long finish.

**Dirty Laundry Dangerous Liaisons VQA (BC) - \$45**

A beautifully balanced blend of Merlot, Malbec and Syrah. Sweet and spicy on the palate, balanced by notes of black cherries, blackberries and plums. Soft tannins and a smooth finish.

**Obra Prima Malbec (ARG) - \$47**

A fruit forward wine with notes of plums, raisins and blackcurrants, all supported by a beautiful layer of smoky sweet oak.

**Burrowing Owl Merlot (BC) - \$58**

A full bodied palate, mixed red and black berries, plum and paprika, with a long finish.

**Black Stallion Cabernet Sauvignon (CAL) - \$65**

Flavors of rich cherry, blackberry, spice and toasted oak unfold gracefully across the palate with well integrated fruit and tannins, and a long finish.