



Featured Libations

Curated by in-house Sommelier and Mixologist Cindy Cooper

Feature Cocktail Rhubarb Sour \$16

Ginslinger gin, Giffard Rhubarbe, Ontario hot house rhubarb, lemon, vanilla bean syrup, egg white

Feature Wines

Scarbolo Mattia Beyond Pinot, Friuli, Italy Glass \$25 Bottle \$95

When the folks at Scarbolo named this wine Beyond Pinot, it was not in jest. This pinot grigio is exceptional. Layered with aromas of dried pineapples, apricots, lemon zest and blanched almonds, it is rich and textured with an extremely long finish that lingers until your next sip.

Sourced from thirty year old vines, Scarbolo considers this to be their best expression of terroir and ages the wine in large neutral oak barrels to preserve the delicate nature and not over power the purity of varietal character. Go Beyond!

Matthieu Barret Petit Ours Syrah, Côtes du Rhône, France Glass \$22 Bottle \$85

A fruit forward yet structured Syrah with loads of dark red fruit, hints of black pepper and herbs, followed by crunchy minerality and moderate tannins. Don't be fooled by the adorable and whimsical packaging; this is a serious wine that doesn't take itself too seriously!

Producer Highlight

The Sherries of Bodegas Faustino González, D.O Jerez/Xéres/Sherry, Spain

These are some of the most intensely pure and beautiful sherries I have had the pleasure of tasting. Concentrated, rich and lush while still somehow transcending into an ethereal delicateness. Pure magic. I would have loved to offer the full portfolio, but settled on two that allow us to showcase the unique winemaking process and how aging achieves two very different styles of fortified wines produced from the same grapes.

Cruz Vieja Fino En Rama \$14

A pale, young style of sherry that has had no exposure to oxygen throughout the aging process. Fino sits under a layer of yeast called flor which produces a fresh, vibrant and savoury wine with notes of saline, roasted almonds, fresh dough and herbs. The perfect start to stimulate your palate!

Cruz Vieja Oloroso En Rama \$17

There is a very considerable distinction between a fino and an oloroso with the absence of yeast in the ageing process. Oloroso Sherries are fortified to a higher ABV which is too high to encourage the growth of flor allowing the oxidative nutty flavours to shine. Expect a much richer and lush version of the fino counterpart. While this wine is bone dry, there is a slight sweetness perceived from dried fruit and balsamic notes. An excellent end to a meal. Fin!

Cocktails **Crafted In-House**

Nurture \$16

Island Diaz Spiced Rum, Luxardo Amaretto, Yuzu, clementine, Lemon, Egg White (1.75oz)

Nature \$16

Four Roses Bourbon, Giffard Banane Du Bresil, Amaro Nonino, Umami bitters (2oz)

Supernatural \$16

Los Siete Mezcal, Spiced pineapple & blood orange syrup, coconut, lime (1.5oz)

The Classics

The Last Word \$14

Georgian Bay Gin, Luxardo Maraschino, Green Chartreuse, lime (2oz)

Pisco Sour \$14

Pisco, lemon, egg white (2oz)

Espresso Martini \$14

spiced rum, rum chata, kahlua, Good grief cold brew (2oz)

Naked & Famous \$17

Mezcal, aperol, green chartreuse, lime (2.25oz)

Penicillin \$16

Grants Sherry Cask Scotch, lemon, honey, ginger, Islay mist (2oz)

Negroni Espanol \$16

Campari, Fot-li vermut, Amontillado sherry (2.5oz)

New York Sour \$16

Buffalo Trace bourbon, lemon, egg white, vermouth rosso float (2oz)

Margarita Piquante \$15

Blanco tequila, lime, anaheim chilies, agave (2oz)

Porn Star Martini \$15

House vanilla bean infused vodka, passionfruit, lime, vanilla syrup (2oz)

Hold the Liquor

Fauna \$13

Ceders Wild, cucumber, basil, lime, tonic

Flora \$13

Seedlip spice, mulled honeycrisp apple, vanilla, honey, ginger beer

Blood Brothers Duet Bright & Stormy \$8 Toronto, ON 0% 355ml

Wine by the Glass

White Wine

Tiefenbrunner Pinot Grigio \$16/46/62 2020 Alto Adige, IT

Joseph Mellot Sincerite Sauvignon Blanc \$15/44/58 2021 Loire Valley, FR

Keint-He Chardonnay \$12/30/42 2016, Niagara, ON

Domaine la Meuliere Chablis \$19/55/74 2021 Burgundy, FR

Red Wine

R8 Cabernet Sauvignon \$17/49/66 2020 California, US

Frederic Brouca Pinot Noir \$16/46/62 2020 Languedoc, FR

Two Sisters Estate Red \$16/46/62 2017 Niagara, ON

Giovanni Rosso Lange Nebbiolo \$18/50/68 2020 Piedmont, IT

Le Devoy Côtes-du-Rhone \$13/32/48 2020 Rhone, FR

Rosé

Maison Idiart Esperance Rosé \$14/40/54 2021 Languedoc, FR

The Farm Rosé \$55 2021 Niagara, ON

Maison Crochet Cuvée Extra Brut \$72 NV Lorraine, FR (sparkling rosé)

Bubbles

Hinterland Whitecap Sparkling \$13/55 2021 PEC, ON

Domaine Baud Cremant du Jura \$75/bottle NV Jura, FR (traditional method)*

V. GNA Rosa Lambrusco \$52/bottle NV Emilia-Romagna, IT (sparkling red)

Bruno Pillard Champagne \$160/bottle NV Reims, FR

Pricing: 6oz / 1/2 litre / bottle * Organic **Natural ***Orange

White Wine

Elegant/Crisp/Graceful

Tawse Sauvignon Blanc \$55 2020, Niagara, ON

Scarbolo Pinot Grigio \$60 2021 Friuli, Italy *skin contact*

Loveblock Sauvignon Blanc \$67 2021 Marlborough, NZ

Basserman-Jordan Riesling Trocken \$75 2020 Pfalz, DE

Delinquente Vermentino \$60 2021 Riverland, AUS

Cave Spring Riesling 'CSV' \$65 2018 Niagara, ON

Idlewide Flora & Fauna \$70 2018 Mendocino, CA

Domaine Bott-Geyl Metiss \$70 Alsace, FR

Cuvée Emma Sauvignon Blanc \$68 2021 Bordeaux, FR**

Claude Riffault Sancerre \$120 2020 Loire, FR*

Lush/Textured/Refined

Musar Jeune White \$75 2020 Bekaa Valley, Lebanon

Pearl Morissette Chardonnay \$70 2021 Niagara, ON**

Tornatore Etna Bianco \$68 2021 Sicily, IT

Redtail Pinot Gris \$53 2021 Niagara, ON

Markus Altenburger Chardonnay \$70 2015 Burgenland, AT

Franschoek Chenin Blanc \$47 2022 Western Cape, SA

Mauperthuis Chablis \$87 2020 Burgundy, FR

Noella Ricci 'Bro' Trebbiano \$70 2020 Emilia-Romagna, IT

Pearce Predhomme Pinot Gris \$65 2020 Willamette Valley, Oregon

Blue Mountain Chardonnay \$70 2020 Okanagan Valley, BC

No Es Pitiko Chardonnay \$55 2021 Curico Valley, Chile**

Closson Chase Chardonnay \$120 2020 Prince Edward County, ON

Olivier Leflaive Bourgogne \$110 2020 Burgundy, FR

Terlano Tradition Chardonnay \$74 2021 Alto Adige, IT

Mesquida Mora Sincronia Blanc \$80 2021 Mallorca, SP**

Mont Rubi White Xarel-lo \$74 2020 Penedes, SP

Robust/Ample/Untamed

Melanic Billes de Roche Saumer \$110 2020 Loire, FR

Seven Peaks Chardonnay \$52 2020 Sonoma, CA

Jean Bourdy Jura Savignin \$120 2018, Jura, FR

Buehler Vineyards Chardonnay \$85 2019 Russian River Valley, CA

Loic Mahé Petit Moulin Chenin Blanc \$72 Loire, FR

Stekar Rebula \$70 2021 Primorska, SI***

Grgich Hills Chardonnay \$130 2019 Napa Valley, CA

Domaine Bernard-Bonin Mersault \$260 2018 Burgundy, FR

Red Wine

Ripe/Juicy/Confident

Rue Naujac Cabernet Sauvignon \$68 2019 Columbia Valley, WA

Cave Spring La Penna \$70 2018 Niagara, ON

Telmo Rodriguez Al-Mouvedre \$47 2020 Alicante, ES

Clos del Ray Le Sabina \$65 2019 Roussillon, FR*

Chateau Barouillet Bergecrac Rouge \$65 2021 Bergerac, FR**

Ernest Vineyards Eugenia Pinot Noir \$75 2020 Sonoma, CA

Truchard Cabernet Sauvignon \$95 2019 Napa Valley, CA

Dashe Single Vineyard Zinfandel \$120 2019 Alexander Valley, CA

Justin Isoceles Cabernet Sauvignon \$280 2019 Paso Robles, CA

Savoury/Earthy/Wild

Leaning Post Pinot Noir \$62 2020 Niagara, ON

Paradise Grapevine Cabernet Franc \$67 2020 Toronto, ON

Closson Chase Pinot Noir \$80 2019 Prince Edward County, ON

GH Wild & Inspired Pinot Noir \$76 2018 The Blue Mountains, ON

Pearce Predhomme Pinot Noir \$76 2021 Willamette Valley, OR

Humberto Canale Estate Pinot Noir \$55 2021 Patagonia, AR

Maggy Hawk Pinot Noir \$220 2018 Anderson Valley, CA

Umatham Blaufrankish \$90 2018 Burgenland, AT

Stephane Aviron Chenas \$65 2020 Cru Beaujolais, Burgundy, FR

Beatrice et Pascal Lambert Chinon \$67 2021 Loire Valley, FR

Bramosia Chianti Classico \$75 2020 Tuscany, IT

Maison Roche Bourgogne \$85 2017 Burgundy, FR

Musso Pinto Nero \$80 2020 Piedmont, IT

Musella Valpolicella Ripasso \$90 2018 Veneto, IT

Bisci Merlot \$58 2019 Marche, IT

J. Hofstatter Lagrein \$85 2020 Alto Adige, IT

Structured/Complex/Moody

Red Stone Syrah \$87 2019 Lincoln Lakeshore, ON

Noella Ricci Il Sangiovese \$85 2020 Emilia-Romagna, IT

Chateau Lamarche Canon Fronsac \$87 2018 Bordeaux, FR

Bodega Lanzaga Rioja \$95 2018 Rioja, SP

Cafaggio Basilica del Cortaccio Cabernet Sauvignon \$78 2016 Tuscany, IT

Matthieu Barret Brise Cailloux Cornas \$160 2019 Cornas, Rhone, FR**

Clos du Val Cabernet Sauvignon \$150 2018 Napa Valley, CA

Speri Amarone Della Valpolicella \$150 2017 Veneto, IT

La Manella Brunello di Montalcino \$160 2016, Tuscany, IT

Produttori del Barbaresco \$140 2017, Piedmont, IT

Virna Barolo \$120 2017 Piedmont, IT

Le Fonti Fontissimo \$130 2018 Tuscany, IT*

Oliver Leflaive Freres Pommard 1er Cru \$320 2016, Burgundy, FR

Dominus Napa Nook Cabernet Sauvignon \$275 2019 Napa Valley, California

Domaine Delhome Crozes-Hermitage \$120 2020 Rhone, FR*

Heitz Cellar Cabernet Sauvignon \$220 2017 Napa Valley, CA

Pricing: 6oz / 1/2 litre / bottle * Organic **Natural ***Orange

Beer and Cider

Draft

Black Bellows El 9 Wye Helles Lager \$10 20oz 4.8%

Rotating Tap Always Ontario Craft 20oz MP

Cider

Spy Golden Eye Dry Cider \$9 Clarksburg, ON 5% 473ml

Duntroon Rhubarb Cyder \$9 Duntroon, ON 4.3% 473ml

Can

Goodlot Philsner \$8 Caledon, ON 5.2% 473ml

Blood Brothers Blood Light Pale Ale \$8 Toronto, ON 4.0% 375ml

Three Sheets Puerto Elugino Cervesa \$9 Port Elgin, ON 4.2% 473ml

Elora Brewing Co. Lodestar Sour \$9 Elora, ON 5.1% 473ml

Left Field IPA (rotating selection) \$8 Toronto, ON 6-7.0% 375ml

Love Bird Good Things Rice Lager \$8 Grey Highlands, ON 4.6% 355ml

Non-Alcoholic

Blood Brothers Great Taste IPA \$8 Toronto, ON 0.5% 473ml

Soft

Boylan's Sugar Cane Colas \$4 Cola / Orange / Birch Beer

Fever Tree Tonics & Sodas \$4 Ginger ale / ginger beer / tonic / soda

Ontareau Sparking Water Small \$4 Large \$8

Flavoured Sparkling Water \$4 rotating flavours

Black River Juice \$4 rotating flavours

Espresso \$3

Americano \$3.50

Cappuccino / Latte \$4

Pluck Herbal & Black Teas \$4



About Us

Bruce is an established, award-winning restaurant in the heart of Thornbury. Chef & co-owner Shaun Edmonstone's reputation for creating thoughtful dishes featuring local ingredients prepared simply and beautifully paired with a sommelier-curated wine list and intimate dining experience has had Bruce see great success over its 12 years in operation. The focus since day one has been on local food, supporting local farmers and purveyors and showcasing the bounty Ontario has to offer. Bruce carries the Feast On certification from the Culinary Tourism Alliance, a program that recognizes businesses dedicated to sourcing Ontario grown food and drink, and is a proud member of the Apple Pie Trail. Bruce also carries the important Oceanwise designation, a conservation program from the Vancouver Aquarium designed to assist businesses and their customers make sustainable choices and protecting our waterways for generations to come.

Happenings at Bruce

Meet The Maker Dinner - Therianthropy Wines

Thursday, May 18th

5 Course Dinner paired with Therianthropy Wines \$125/pp + tax (includes wine)

Wine Classes

Join us for one of our informal, but informative wine classes!

Saturday, April 29th - Wines of Argentina & Chile

Saturday, May 27th - Women & Wine

The Listening Room

Join us every other Wednesday @ 8PM for an open-mic style evening of music & entertainment, hosted by Drew McIvor

1/2 Price Wine Thursdays

A great selection of featured wines available by the bottle at 1/2 price.

Available at lunch & dinner

Looking to have an event catered? Get in touch with us to learn more about our catering services.

Contact

www.brucewinebar.ca T: 519-599-1112 E: orders@brucewinebar.ca

Location

8 Bruce St S. (behind the TD Bank) Thornbury, ON

Hours

Tuesday-Saturday. LUNCH 11:30-2:30 SOCIAL HOUR 3-5 DINNER 5-CLOSE

Credit cards we gladly accept: Visa. Amex. MasterCard. Corkage fee \$45