



WILDFIRE

BRICK OVEN PIZZA AND BAR

DRINK MENU

MARTINIS

SNICKERS MARTINI

An even blend of the creamiest liquors. Chocolate, butterscotch, hazelnut and Irish cream recreate this old candy favorite.

FRUITINI

A bartender favorite. Created with equal parts of Stoli Razberi, Ohranj and Vanil, finished with pineapple and orange juices and a splash of grenadine.

WHITE CHOCOLATE TRUFFLE MARTINI

For all the chocolate lovers. Stoli Vanil, hazelnut liquor, Godiva white chocolate, Irish cream and amaretto make up this martini.

PINK GRAPEFRUIT MARTINI

Refresh yourself with a mixture of Absolut Ruby Red vodka and pink grapefruit liquor with a splash of grapefruit juice.

STRAWBERRY TUXEDO MARTINI

Stoli Strasberi, Godiva white chocolate and a swirl of real milk chocolate dress up this martini.

POMEGRANATE MARTINI

Pearl Pomegranate vodka, pomegranate liquor and a splash of fresh pomegranate juice blended together perfectly for this martini.

ASIAN PLUM MARTINI

Plum wine and plum vodka mixed together for a tart and fruity finish in this favorite from the Orient.

PEAR COSMOPOLITAN

A new twist on an old favorite. Grey Goose La Poire, triple sec and cranberry juice.

SPECIALTY DRINKS

BACARDI ROSE MOJITO

Mulled mint and fresh lime blended with Bacardi rum, pure rose essence infused with simple syrup and topped with soda water.

MOCCA KAHLUACINO

Fresh brewed espresso mixed with Kahlua, chocolate essence and cream, then shaken to froth.

PLUM TONIC

Pearl Plum vodka mixed with tonic water for a refreshing new drink.



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CORDIALS & COGNAC

B&B

CHAMBORD

DISARONNO AMARETTO

DRAMBUIE

DUBONNET

GALLIANO

GRAND MARNIER

GOLDSCHLAGER

IRISH MIST

JÄGERMEISTER

TIA MARIA

TUACA

RUMPLE MINZE

ROMANO SAMBUCA

DELLA NOTTE SAMBUCA

COURVOISIER VS

HENNESSY VS

REMY MARTIN VSOP

SINGLE MALT SCOTCH

GLENLIVET

GLENKINCHIE 10YR

TALISKER 10YR

OBAN 10YR

CRAGGANMORE 12YR

DALWHINNIE 15YR

LAGAVULIN 16YR