



EAST OF GRAFTON

on tap (16oz) 8\$

NINE LOCKS DIRTY BLONDE

Light, crisp, effervescent, and quenching. North American-style Weizen brewed with Canadian wheat and barley. Bready, grainy wheat notes give way to a slightly tart, acidic finish. 5.0 % ABV

GARRISON LIL' JUICY

Tropical citrus, peach, and pineapple aromas. Chock- full of flavours including mango, malt sweetness, and freshly squeezed orange juice. 6.0% ABV

CHURCH BREWING CO. SANCTUARY ENKEL

Enkel meaning single in Dutch, otherwise known as Patersbier ("fathers beer"). Aromas of lemon, dandelion, and light honey notes. The flavour is delicate with lemongrass, grainy Pilsen malt, and a little spice. This beer has a light acidity and bright effervescence that finishes very dry. 3.8% ABV

TUSKET FALLS BREW. WOKE UP QUICK PORTER

Brown full bodied porter, with various chocolate notes, cold brew coffee and Vanilla! Big, full and bold 7.0% ABV

PROPELLER EXTRA SPECIAL BITTER

Propeller ESB is a rich, full-bodied English-style bitter, brewed with carefully selected malts and hops. This copper coloured, English styled ale is smooth, Full bodied and All Natural. 5.0% ABV

SPECIAL FEATURE CRAFT BREW

Changes all the time, ask your server what we have on the feature tap.

CRAFT BEER SAMPLER \$9

Try any four of our taps, 5 oz of each

canned & bottled

Domestic Bottles \$6

Keiths, Coors Light, Molson Canadian

Unibroue Brewing 341ml \$7

Blanche de Chambly, La Fin du Monde

Pumphouse Crafty Radler 473ml \$8

Garrison Juicy! DIPA 473ml \$8

Bulwark 500ml \$11

handcrafted cocktails (2oz) 13\$

GRAFTON MULE

Apple vodka, Propeller ginger beer, ginger dust

ROSEMARY'S BOURBON

Classic old fashioned with housemade rosemary + cinnamon syrup

BOB "DILL" AN

Muddled cucumber & dill, double strained with local gin, St Germain, fresh citrus

NIGHT OWL

Still Fired coffee moonshine, Benedictine, Grand Marnier, espresso

SOJURAC

Classic Chamisul Soju, Absinthe, plum bitters, green tea syrup

CINNAMON SOUR

Disaronno, Wild Turkey bourbon, Amaro Nonino, cinnamon syrup

DRUNK IN THE ORCHARD

Appleton Estate rum, Domaine de Canton, Calvados, chamomile syrup, fresh citrus

PAPER MOON

Amaro Nonino, Still Fired coffee moonshine, Wild Turkey bourbon

LOVE POTION #10

Chambord, Disaronno, raspberry+ lavender syrup, fresh lemon juice, sage leaves

TAVERN SHOOTER \$7

Our secret recipe!

BOOZY HOT COCOA 10\$

Hot chocolate, Sea Fever maple rum, topped with whipped cream

soft cocktails \$6

LAVENDER SODA

Blackberries, blueberries, raspberry- lavender syrup & soda

SAGE ADVICE

Sage, housemade rosemary syrup, fresh lime & soda

GARDEN PARTY

Muddled cucumber, housemade green tea syrup, fresh lime juice

wine

fermented white grapes

goblet

Prosecco, DOCG, Santa Margherita, Italy

4oz \$8 btl \$50

Tidal Bay, Planter's Ridge, Canada

5oz \$9 8oz \$15 btl \$47

Pinot Grigio, Santa Margherita, Italy

5oz \$10 8oz \$16 btl \$50

Viura, La Muela, Spain

5oz \$8 8oz \$14 btl \$43

Sauvignon Blanc, Leftfield, New Zealand

5oz \$10 8oz \$16 btl \$50

Chardonnay, Macon Lugny, Bouchard & Fils, France

5oz \$11 8oz \$17 btl \$55

Vero, Benjamin Bridge, Canada \$47

Riesling, Armand Kabinett, Reichsrat Von Buhl, Germany \$59

Sauv Blanc, Emmolo, Napa Valley, USA \$65

Chardonnay, Bonterra, USA \$50

Fume Blanc, Mondavi Napa Valley, USA \$81

fermented red grapes

goblet

Malbec, Las Moras, Argentina

5oz \$7 8oz \$11 btl \$35

Chianti, Castiglioni, Italy

5oz \$8 8oz \$14 btl \$43

Pinot Noir, McManis, USA

5oz \$9 8oz \$15 btl \$47

Cab Sauv, Barossa Valley Estate, Australia

5oz \$9 8oz \$15 btl \$47

Carmenere, Arboleda, Chile

5oz \$10 8oz \$16 btl \$50

Rioja, Torres Ibericos, Spain

5oz 9\$ 8oz \$14 btl \$44

Rosé, Chateau Ste Michelle, France \$50

Crianza, Montecillo, Spain \$35

Corbieres, Gerard Bertrand, France \$44

Chateau Dorleac, Graves, France \$51

Shiraz, Robert Oatley, Australia \$57

Cab Sauv, Seven Oaks, JLoehr, USA \$65

"work is the curse of the drinking classes" oscar wilde