



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

LAKE CITY CIDER CRISP APPLE

A crisp and clean cider fashioned from a special selection of freshly-pressed Nova Scotian apples. Crisp Apple boasts a vibrant and refreshing taste. 6.0% ABV

PROPELLER GALAXY IPA

Hazy, hoppy, and juicy – Australian Galaxy hops explore rich pineapple, peach, and tropical citrus aromas. Citra and Mosaic hops add undertones of tangerine and mango. 6.5% ABV

SPINDRIFT TOLLER LITE LAGER

Crystal clear with a light, gentle body. Toller Lite Lager is easy-drinking with slight aromas of barley and cereal grains, flavours of malt give way to a crisp, dry finish. 4.0% ABV

CHURCH BREWING CO. HEART OF GOLD AMBER

Clean, sharp, and crisp. Aromas of lemongrass and honey with flavours of nuts, dried fruits, and biscuits ensure Heart of Gold is dry, not heavy. Pairs well with pretty much everything. 5.5% 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 \$7

Keiths, Coors, Heineken

Benjamin Bridge Piquette 250ml \$11

Original Piquette, Wild Piquette, Pink Piquette

Guinness 473ml \$12

North Brewing Co. Malternate Reality NEIPA 473ml \$12

Eventide Rogue Hopped Mead 473ml \$14

handcrafted cocktails (2oz) 14\$

GRAFTON MULE

Local vodka, blueberry syrup, fresh citrus, topped with Propeller Ginger Beer

HEAT OF THE NIGHT

Fireball, Kahlua, Sailor Jerry spiced rum, simple syrup, whipped cream, ground nutmeg

EAT, DRINK AND BE BERRY

Local gin, Chambord, fresh citrus, blueberry syrup, egg white

SPOONFUL OF MEDICINE

Benedictine, apricot brandy, fresh citrus, Angostura bitters

TWO FOR TEA

Jameson Irish Whiskey, peach schnapps, orange pekoe tea, fresh citrus, simple syrup

SEASON OF THE WITCH

JD Fire, Las Moras Malbec, peach schnapps, pineapple, fresh citrus

SNOWBIRDS

Reposado tequila, limoncello, Galliano, fresh citrus, simple syrup, cranberry

TOUGH COOKIE

Local vodka, butterscotch liqueur, orange, simple, egg white, ground cinnamon, topped with lemon lime soda

TAVERN SHOOTER \$8

Our secret recipe!

no & lows

MOCKTAIL MULE \$8

Blueberry syrup, fresh citrus, topped with Propeller Ginger Beer

WHAT'S THE T \$8

Orange pekoe tea, OJ, fresh citrus, simple

Propeller Non-Alcoholic Lager 0.5% ABV \$9

Benjamin Bridge Piquette Zero 250ml \$9

wine

fermented white grapes

goblet

Viura, La Muela, Spain

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

Pinot Grigio, Santa Margherita, Italy

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

Prosecco, DOCG, Santa Margherita, Italy

4oz \$8 btl \$50

Sauvignon Blanc, Les Jamelles, France

5oz \$11 8oz \$17 btl \$50

Grenache Blanc, Chapoutier Belleruche, France

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

Txakoli, Gorrondona, Spain

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

Chardonnay, Mission Hill Reserve, Canada

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

Sauvignon Blanc, Villa Maria, New Zealand \$47

Chardonnay, Bonterra, USA \$50

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

fermented red grapes

goblet

Rosé, Gérard Bertrand, Cotes De Roses, France

5oz \$10 8oz \$14 btl \$50

Malbec, Las Moras, Argentina

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

Corbieres, Gerard Bertrand, France

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

Rioja, Torres Ibericos, Spain

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

Chianti, Castiglioni, Italy

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

Carmenere, Arboleda, Chile

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

Cab Sauv, The Show, USA

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

Rioja, Letargo, Spain \$42

Cab Sauv, Barossa Valley Estate, Australia btl \$47

Montepulciano D'Abruzzo, Opi, Farnese, Italy btl \$99

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