



# EAST OF GRAFTON



## on tap (16oz) 8\$

### PUMPHOUSE CRAFTY RADLER

This radler smells of ripe, freshly sliced grapefruit with sweet notes of ripened tangerines. There is a slight lingering aroma of Willamette hops that create the base of the delicious blend. 4.7% ABV

### SPINDRIFT COASTAL LAGER

Full-flavoured hopped amber lager. Upfront sweet malt and spicy rye are balanced by the pronounced orange and earthy flavours of Mandarin Bavaria hops. Bottom-fermented with patience for a crisp, clean finish. 5% ABV

### PROPELLER RYE IPA

Bitterness, with a citrus nose of Pacific Northwest. Balanced by rich two-row barley, crystal malt adds caramel notes while rye provides a spicy, crisp finish. 6.8% ABV

### 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

### 2 CROWS JAMBOREE

Fresh and thirst quenching, with crazy tropical flavours, and a lush and fuzzy finish. 4.8% 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

## handcrafted cocktails (2oz) 12\$

### GRAFTON MULE

Apple vodka, Propeller ginger beer, ginger dust and our housemade bitters

### BOB "DILL" AN

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

### BALKAN LEMONADE

Muddled blackberries, Richard Pastis, triple sec + freshly squeezed lemonade

### PEACHY LYCHEE

Muddled oranges + peaches, raspberry vodka, SOHO lychee, housemade bitters

### THE PINK DRINK

Blanco tequila, Chambord, triple sec + fresh lemon

### RED MOON

Compass Moonshine, Aperol & sweet vermouth with fresh lime, cranberry and sugar coated grapefruit

### SAILOR'S DELIGHT

Muddled peaches + mint, Sailor Jerry's, Domaine de Canton, iced tea

### BEACHSIDE BONFIRE

Blanco tequila, Agua Santa Mezcal, St. Germaine, fresh grapefruit and lemon

### APPLE SPRITZ \$14

Calvados, Aperol, St. Germaine, apple vodka, SOHO, topped with Prosecco

### TAVERN SHOOTER \$7

Our secret recipe!

## soft cocktails \$6

### GINGERED-ALE

Ginger, lime & Propeller ginger beer

### LA PIÑA

Pineapple, Jalapeno syrup & fresh citrus

### BLUEBERRY SODA

Muddled blueberries, fresh lime & soda

## fermented white grapes

### goblet

Prosecco, DOCG, Santa Margherita, Italy  
4oz \$7 btl \$47

Vinho Verde, Quinta Da Aveleda, Portugal  
5oz \$7 8oz \$10 btl \$35

Pinot Grigio, Santa Margherita, Italy  
5oz \$10 8oz \$14 btl \$50

Riesling, Thirty Bench, Canada  
5oz \$10 8oz \$14 btl \$50

Tidal Bay, Lucketts Vineyard, NS  
5oz \$10 8oz \$14 btl \$50

Sauvignon Blanc, Leftfield, New Zealand  
5oz \$10 8oz \$14 btl \$50

Chardonnay, Macon Lugny St. Pierre, France  
5oz \$10 8oz \$14 btl \$50

### bottle

Conundrum, Caymus Vineyards, USA \$50

Vero, Benjamin Bridge, Nova Scotia \$50

Chardonnay, Quails' Gate, Okanagan Valley \$50

Chard, Montagny, Bouchard Père & Fils, France \$75

### bubbles

Prosecco, Bolla, Italy \$45

Champagne, Pol Roger Brut N.V. - France \$124

Champagne, Moët & Chandon Brut N.V., France \$125

## fermented red grapes

### goblet

Rosé, Gerard Bertrand, Cotes De Roses, France  
5oz \$10 8oz \$14 btl \$50

Crianza, Montecillo, Spain  
5oz \$7 8oz \$10 btl \$35

Pinot Noir, Elouan, Oregon, USA  
5oz \$14 8oz \$20 btl \$70

Merlot, Oyster Bay, New Zealand  
5oz \$10 8oz \$14 btl \$50

Malbec, Las Moras, Argentina  
5oz \$7 8oz \$10 btl \$35

Chianti, Castiglioni, Italy  
5oz \$7 8oz \$10 btl \$35

Zinfandel, McManis, USA  
5oz \$10 8oz \$14 btl \$50

Grenache/Syrah, Gérard Bertrand, Corbières, France  
5oz \$10 8oz \$14 btl \$50

Cab Sauv, Torres, Gran Coronas Reserva, Spain  
5oz \$10 8oz \$14 btl \$50

### bottle

Toscana, Il Ducale, Ruffino 2011, Italy \$45

Shiraz, Barossa, Peter Lehmann, Australia \$50

Pinot Noir, Quails Gate 2012, Canada \$60

Cab Sauv, Napa Valley, Quilt 2014, USA \$116

Tignanello, Antinori 2014, Italy \$175

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