



# EAST OF GRAFTON



## on tap (16oz) 8\$

**PROPELLER COMMON CALIFORNIA LAGER**  
Classic California Common style, herbal notes from Northern Brewer hops, along with roasted, caramel malt notes and a crisp refreshing finish. 5.0% 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

**GARRISON BREWING CO. LIL' JUICY**  
Tropical citrus, peach, and pineapple aromas. Chocked full of flavours including mango, malt sweetness, and freshly squeezed orange juice. 6.0% ABV

**CHURCH BREWING CONGREGATION PILSNER**  
Light golden lager with the aroma of a grainy pilsner malt with an assertive grassy and herbal noble hop character. The flavour is balanced with a crisp grain, clean fermentation, and an assertive bitterness that finishes dry & clean. 4.5% ABV

**2 CROWS JAMBOREE SOUR**  
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

## soft cocktails \$6

**GINGERED-ALE**  
Ginger, lime & Propeller ginger beer

**LA PIÑA**  
Pineapple, Jalapeno syrup & fresh citrus

**LAVENDER SODA**  
Blackberries, blueberries, raspberry-lavender syrup & 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

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

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

Godello, The Orange Republic, Casa Rojo, Spain  
5oz \$14 8oz \$20 btl \$70

### bottle

Vero, Benjamin Bridge, Nova Scotia \$50

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

Chardonnay, Cloudy Bay, New Zealand \$93

### bubbles

Prosecco, Bolla, Italy \$45

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

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

## handcrafted cocktails (2oz) 12\$

**GRAFTON MULE**  
Apple vodka, Propeller ginger beer, ginger dust

**BOB "DILL" AN**  
Muddled cucumber & dill, double strained with local gin, St Germain & fresh citrus

**AMSTERDAM DREAM**  
Genever, Chartreuse, Maraschino liqueur with freshly squeezed lime

**SMOKEY NAIL**  
Mezcal, Averna, Drambuie & dash of bitters

**MANHATTAN AT MIDNIGHT**  
Canadian Club Maple, Rye, Vermouth, Averna, house brandied cherries + fresh nutmeg

**THYME OF MY LIFE**  
Aperol, Cynar, Domaine de Canton, house made cran-thyme reduction & prosecco

**TAVERN SHOOTER \$7**  
Our secret recipe!

## fermented red grapes

### goblet

Rosé, Gérard 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

Shiraz, Barossa, Peter Lehmann, Australia \$50

Cabernet Sauvignon, JLoehr, Seven Oaks \$75

Tignanello, Antinori 2014, Italy \$175

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