



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

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

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

TUSKET FALLS AGAINST BETTER JUDGEMENT STOUT

Creamy, full bodied Stout with Madagascar vanilla bean added in the dry hop offering a subtle vanilla flavor and silky smooth mouthfeel. 7.0% 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

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

bottle

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

NIGHT OWL

Still Fired coffee moonshine, Benedictine, Grand Marnier, espresso

SIPSMITH SOUR

Sipsmith gin, Chambord, watermelon, fresh citrus, eggwhite, bitters

HONEYMOON SUITE

Jack Daniels honey whisky, Domaine de Canton, fresh ginger, blueberry- ginger syrup

SOUTH BY EAST

Mezcal, Cointreau, fresh grapefruit, jalapeño syrup

BARRELL OF MONKEYS

JD Shore spiced rum, Cocalero, banana syrup & coconut cream

A STAR ANISE IS BORN

Chamisu Soju, anise infused citrus, lychee shrub & eggwhite- crafted by Chef Jeremy Beeton

TAVERN SHOOTER \$7

Our secret recipe!

COMING UP ROSES \$14

Compass Gin Royal, fresh citrus & rose water, topped with prosecco

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

Cabernet Sauvignon, JLoehr, Seven Oaks \$75

Tignanello, Antinori 2014, Italy \$175

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