



# EAST OF GRAFTON



## on tap (16oz) 8\$

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### TUSKETFALLS TWICE BARREL SHOTGUN STOUT

A dark brown oatmeal stout with a dense caramel colored foam. Aromas of espresso beans and cherry blossom on top of flavours of dark cherry and chocolate all leading to a silky smooth finish. 5.5% ABV

### BOXING ROCK TEMPTATION RED

Full bodied and rich, continuously hopped during the brew and dry hopped after fermentation, this beer features a single hop varietal and has a uniquely full flavour profile. 6% ABV

### GARRISON JUICY! DIPA

This ridiculously hoppy East Coast Double IPA uses end-of-boil hop bursting to create maximum effect with minimum bitterness. The resulting beer has citrus, pineapple, mango & berry notes that can only be called "Juicy"! 8% 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 PILSENER

A classic Bohemia-style lager blends Canadian and European malts for continental hop aroma, light malt sweetness and refreshing bitter 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\$

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### 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

### ORANGE IS THE NEW PINK

Muddles oranges + peaches, raspberry vodka, Pamplemousse, Alize and our housemade bitters

### RED MOON

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

### HARVEST MARGARITA

Reposado tequila, Domaine de Canton, Averna, pear reduction, infused cider and a cinnamon salted rim

### SEAPORT SOUR

A heart warmer with blood orange vodka, Amaretto, egg white, cilantro and housemade bitters

### THE WINSTON HOUR

Remy Martin VSOP cognac, Benedictine, butterscotch, bitters and an English elderflower with bramley apple cordial

### CHRISTIANE MARTEL

A trip around the world with muddled grapes and basil, tequila, Domaine de Canton and housemade bitters

### ALIZE SPRITZ \$14

Alize, Aperol and St.Germain topped with prosecco and pomegranate seeds (3oz)

### TAVERN SHOOTER \$6

## soft cocktails \$6

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### GINGERED-ALE

Ginger, lime & Propeller ginger beer

### LA PIÑA

Pineapple, Jalapeno syrup & fresh citrus

### BLUEBERRY SODA

Muddled blueberries, fresh lime & soda

## fermented white grapes

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### 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

Tidal Bay, Benjamin Bridge, NS  
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

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### goblet

Rosé, La Promenade, Côtes de Provence, France  
5oz \$10 8oz \$14 btl \$50

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

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

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

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

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

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

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

Modus, Ruffino, Italy  
5oz \$15 8oz \$22 btl \$75

### bottle

Shiraz, Barossa, Peter Lehmann, Australia \$50

Pinot Noir, Quails Gate 2012, Canada \$60

Cab Sauv, Mondavi Napa, USA \$75

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

Tignanello, Antinori 2014, Italy \$175

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