



EAST OF GRAFTON



on tap (16oz) 8\$

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

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

HELL BAY ENGLISH ALE

Featuring a distinct malty, toasted flavour and a medium body, showcasing a combination of five carefully selected hops and a nicely-balanced mild hop characteristic. 5.2% 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

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, Avena, 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

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

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

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

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

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

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