



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

GARRISON BREWING CO. DEJA MOO MILK STOUT

Creamy milk stout infused with sweet espresso flavours and aromas of chocolate + coffee with a mocha head and bitter 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

BRETON BREWING BLACK ANGUS IPA

With the mouthful of ale, a delicious citrusy mix of Chinook, Centennial, Cascade and Citra hops. 6.2% 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

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

SMOOTH LIKE BUTTER

JD Shore, Domaine de Canton, Amaretto, housemade butter syrup

BOB "DILL"AN

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

SMOKEY NAIL

Mezcal, Averna, Drambuie & dash of bitters

BALKAN LEMONADE

Muddled blackberries, Richard Pastis, Triple Sec + freshly squeezed lemonade

CHRISTMAS IN NEW YORK

Canadian Club Maple, Rye, Vermouth, Averna, house brandied cherries + fresh nutmeg

MOST WONDERFUL THYME

Aperol, Fernet, Domaine de Canton, house made cran-thyme reduction & prosecco

CHEF'S MORNING COFFEE

Benedictine, cold press cardamom coffee & cream

THE SPEAKEASY

Ask our bartender for the creation of the day

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

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

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