



# 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

### MANHATTAN AT MIDNIGHT

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

### THYME OF MY LIFE

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

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

## 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