



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

GARRISON LIL' JUICY

Tropical citrus, peach, and pineapple aromas. Chock- full of flavours including mango, malt sweetness, and freshly squeezed orange juice. 6.0% ABV

LAKE CITY CIDER DARKSIDE DRY

Nova Scotian apples, crisp and dry cider. Drinks more between a dry white wine and cider. 7.5% ABV

CHURCH BREWING CO. HEART OF GOLD AMBER

Dry, not heavy. Clean, sharp, crisp. Lemongrass and honey aromas with a nutty, dried fruit, honey and biscuit flavour. Pairs well with pretty much everything. 5.5% ABV

BOXING ROCK INDIGO SOUR

Fresh blueberries from the Parrsboro region of Nova Scotia. This unique indigo-hued beer is mildly tart and fruity which makes it the perfect thirst quencher. 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

canned & bottled

Domestic Bottles \$6

Keiths, Coors Light

Unibroue Brewing 341ml \$7

Blanche de Chambly, La Fin du Monde

Pumphouse Crafty Radler 473ml \$8

Garrison Juicy! DIPA 473ml \$8

Bulwark 500ml \$11

handcrafted cocktails (2oz) 13\$

GRAFTON MULE

Apple vodka, Propeller ginger beer, ginger dust

ROSEMARY'S BOURBON

Classic old fashioned with housemade rosemary + cinnamon syrup

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

SOJURAC

Classic Chamisul Soju, Absinthe, plum bitters, green tea syrup

CINNAMON SOUR

Disaronno, Wild Turkey bourbon, Amaro Nonino, cinnamon syrup

DRUNK IN THE ORCHARD

Appleton Estate rum, Domaine de Canton, Calvados, chamomile syrup, fresh citrus

PAPER MOON

Amaro Nonino, Still Fired coffee moonshine, Wild Turkey bourbon

LOVE POTION #10

Chambord, Disaronno, raspberry+ lavender syrup, fresh lemon juice, sage leaves

TAVERN SHOOTER \$7

Our secret recipe!

BOOZY HOT COCOA 13\$

Hot chocolate, Sea Fever maple rum, topped with whipped cream

soft cocktails \$6

LAVENDER SODA

Blackberries, blueberries, raspberry- lavender syrup & soda

SAGE ADVICE

Sage, housemade rosemary syrup, fresh lime & soda

GARDEN PARTY

Muddled cucumber, housemade green tea syrup, fresh lime juice

wine

fermented white grapes

goblet

Prosecco, DOCG, Santa Margherita, Italy

4oz \$8 40 btl \$50

Tidal Bay, Planter's Ridge, Canada

5oz \$9 8oz \$15 40 btl \$47

Pinot Grigio, Santa Margherita, Italy

5oz \$10 8oz \$16 40 btl \$50

Viura, La Muela, Spain

5oz \$8 8oz \$14 36 btl \$43

Sauvignon Blanc, Leftfield, New Zealand

5oz \$10 8oz \$16 40 btl \$50

Chardonnay, Macon Lugny, Bouchard & Fils, France

5oz \$11 8oz \$17 45 btl \$55

Vero, Benjamin Bridge, Canada \$47

Riesling, Armand Kabinett, Reichsrat Von Buhl, Germany \$59

Sauv Blanc, Emmolo, Napa Valley, USA \$65

Chardonnay, Bonterra, USA \$50

Fume Blanc, Mondavi Napa Valley, USA \$81

fermented red grapes

goblet

Malbec, Las Moras, Argentina

5oz \$7 8oz \$11 30 btl \$35

Chianti, Castiglioni, Italy

5oz \$8 8oz \$14 33 btl \$43

Pinot Noir, McManis, USA

5oz \$9 8oz \$15 37 btl \$47

Cab Sauv, Barossa Valley Estate, Australia

5oz \$9 8oz \$15 47 btl \$47

Carmenere, Arboleda, Chile

5oz \$10 8oz \$16 40 btl \$50

Rioja, Torres Ibericos, Spain

5oz \$9 8oz \$14 35 btl \$44

Rosé, Chateau Ste Michelle, France \$50

Crianza, Montecillo, Spain \$35

Corbieres, Gerard Bertrand, France \$44

Chateau Dorleac, Graves, France \$51

Shiraz, Robert Oatley, Australia \$57

Cab Sauv, Seven Oaks, JLohr, USA \$65

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