



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

LAKE CITY CIDER DARKSIDE DRY

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

NORTH BREWING CO. MALTERNATE REALITY NEIPA

Made with malted spelt, oats, and wheat. Hazy and juicy with peach, pineapple, coconut and passion fruit notes. It's got a great silky mouthfeel and is super tropical and refreshing. 6.3% ABV

SPINDRIFT TOLLER LITE LAGER

Straw-coloured and crystal clear with a light, gentle body. Easy-drinking, crisp and clean with slight aromas of barley and cereal grains and light flavours of malt with a crisp, dry finish. 4.0% 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

canned & bottled

Domestic Bottles \$6

Keiths, Coors Light

Pumphouse Crafty Radler 473ml \$8

Garrison Juicy! DIPA 473ml \$8

No Boats on Sunday Cider 473ml \$9

No Boats on Sunday Seltzer \$8

Peach & Cran, Coldbrew iced tea, Rasp-Watermelon, Pink grapefruit

handcrafted cocktails (2oz) 14\$

GRAFTON MULE

Apple vodka, Propeller ginger beer, candied ginger

BOB "DILL" AN

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

COOL BEANS

House cold brew, Forty Creek cream liqueur, brûléed whipped cream

TWO CAN KEEP A SECRET

Still Fired coffee moonshine, Canadian rye, Green Chartreuse

LOVE POTION #10

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

UNDER THE TUSCAN SUN

Aperol, Peach Schnapps, Luxardo Maraschino, fresh lemon juice

MY FAVOURITE

Malibu, pineapple juice, egg white, fresh lemon juice

BURN NOTICE

Tequila blanco, St. Germaine, rosemary syrup, fresh citrus

HONEY POT

Muddled oranges, Jim Beam bourbon, Jack Daniels honey, Cointreau, Campari, Chamomile syrup

TAVERN SHOOTER \$8

Our secret recipe!

THE SPEAKEASY \$12

Ask our bartender for the creation of the day

soft cocktails \$7

LAVENDER SODA

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 btl \$50

Tidal Bay, Planter's Ridge, Canada

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

Pinot Grigio, Santa Margherita, Italy

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

Viura, La Muela, Spain

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

Sauvignon Blanc, Leftfield, New Zealand

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

Chardonnay, Macon Lugny, Bouchard & Fils, France

5oz \$11 8oz \$17 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 btl \$35

Chianti, Castiglioni, Italy

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

Pinot Noir, McManis, USA

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

Cab Sauv, Barossa Valley Estate, Australia

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

Carmenere, Arboleda, Chile

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

Rioja, Torres Ibericos, Spain

5oz 9\$ 8oz \$14 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, JLoehr, USA \$65

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