

# DRAFT

16 OZ | \$9

**Helles - German Lager - 5.2%**

Tanner & Co. Brewing

**Charming Molly - Blonde - 5.4%**

Lunn's Mill Beer Co.

**Port Royal - Pilsner - 4.9%**

Annapolis Brewing Company

**Savage - Scotia Ale - 6.0%**

Tanner & Co. Brewing

**Sea Glass – East Coast IPA – 6.7%**

Burnside Brewing Co.

**Brickyard Red – Red Ale – 6.2%**

Lunn's Mill Beer Co.

**Queen Bee – Honey Brown Lager – 4.8%**

Burnside Brewing Co.

**Peach – Cider – 5.5%**

Lake City Cider Co.

**Secret Tap - Rotating Guest Beer**

(ask your server for our rotating tap)



# BOTTLES & CANS

## TALL CANS \$9 Each

**Little Beast – Lagered Ale – 4.0%**  
North Brewing Co.

**Purple Grain – IPA – 6.8%**  
Lunn's Mill Beer Co.

**Acadian – Honey Brown – 5.7%**  
Annapolis Brewing Company

**Intertidal – IPA – 6.4%**  
Tatamagouche Brewing Co.

**Hierlihy – Irish Stout – 4.5%**  
Tatamagouche Brewing Co.

**Tanner Porter – 5.7%**  
Tanner & Co. Brewing

**Dayliner – Cider – 5%**  
Maritime Express Cider Co.

**Field Of Dreams – Berry Cider – 8.5%**  
Lake City Cider Co.

**Cheap and Cheerful – \$7**  
Ask your server for our rotating tall can

## BOTTLES

Oland's, Keith's, Bud Light, Budweiser - \$6  
Peroni - \$8



# WINE

## WHITE

	5oz	8oz	Btl
Prosecco - La Bella, Italy	\$13	\$20	\$63
Pinot Grigio - Villa San Martino, Italy	\$12	\$18	\$60
Chardonnay - Tawse, Canada	\$14	\$22	\$69
Muscat - Gaspereau Vineyards, Nova Scotia			\$53
Pinot Grigio - Zensa, Italy			\$72
Chardonnay - Abstraction #3, France			\$65
Tidal Bay - Grand Pré Wines, Nova Scotia			\$55
Vinho Verde - Aveleda, Portugal			\$55
Ortega - Luckett Vineyards, Nova Scotia			\$67
Nova 7 - Benjamin Bridge, Nova Scotia		250ml	\$16

## ROSÉ

Cabernet Franc - Benjamin Bridge, Nova Scotia			\$63
Domaine Houchart - France			\$75

## RED

Tempranillo - El Guardian, Spain	\$12	\$18	\$60
Sangiovese - Borgo Scopeto, Italy	\$10	\$16	\$50
Pinot Noir & Syrah - Roncier, France	\$12	\$18	\$60
Great Big Frigging Red - Jost Vineyard, Nova Scotia			\$53
Rioja Reserva 2016 - Campo Viejo, Spain			\$63
Barbera D'Asti 2019 - Ricossa, Italy			\$61
Pinot Noir - Roi Acadien, France			\$61
Gran Reserva Red Blend 2014 - Marques De Tosos, Spain			\$61
Sangiovese - Colle Corviano, Italy			\$65
Kékfrankos - Lightfoot & Wolfville, Nova Scotia			\$77
Cabernet & Sangiovese - Carpineto Dogajolo, Italy			\$85
Nebbiolo 2019 - Pio Cesare, Italy			\$105
Barolo 2018 - Fontanafredda, Italy			\$145



# COCKTAILS

\$15 Each

## Aperol Spritz

Aperol, prosecco, soda water

## Blueberry Margarita

Tequilla, blueberry moonshine, haskap, lime

## Down in Sicily

Limoncello, grappa, lemon, basil, ginger beer

## Pisco Punch

Pisco, pineapple, lemon, bitters, soda water

## Amaretto Sour

Amaretto, bourbon, lemon, egg white, bitters

## Spagliato

Gin, cinzano, campari, prosecco

## Tokyo Ice Tea

Gin, vodka, rum, triple sec, midori, lime, soda water

## Palermo

Vodka, aperol, elderflower liquor, grapefruit, lemon



# SPIRITS

## VODKA

Blue Lobster	\$8
Tito's	\$10
Grey Goose	\$11

## GIN

Royal Compass	\$11
Bombay	\$9
Hendrick's	\$11
Tanqueray	\$8

## RUM

Kraken	\$8
Sailor Jerry	\$8
Flor de Caña 2012	\$13
Captain Morgan	\$8
White, Spiced, Amber, Dark	

## TEQUILA

Patrón Añejo	\$14
Don Julio Reposado	\$13
Mezcal Kosch	\$8
Mezcal Agua Santa	\$10
1800	\$9
El Jimador	\$8

## WHISKEY

Woodford Reserve	\$11
Suntory Toki	\$13
Crown Royal	\$8
Jameson	\$8
Forty Creek	\$8

## SCOTCH

Oban 14	\$21
Lagavulin 16	\$23



# MOCKTAILS

**Whistle Blower** \$7  
Pineapple, Orange,  
Gingerale

**Boggy Mule** \$7  
Cranberry,  
Ginger Beer, Lime

# NON-ALCOHOLIC

**Libra - Pale Ale - 0.4%** \$8  
Upstreet Brewing

**28 Ice Tea** \$6  
Lemon, Peach, Blueberry

**Propeller** \$6  
Root beer, Ginger beer

**Sodas** \$3.50  
Coke, Diet Coke, Sprite,  
Gingerale, Club Soda, Tonic

**Sparkling Water** \$5  
Spa Springs Mineral Water Co.



# AFTER DINNER DRINKS

Limoncello	\$7
Grappa	\$8
Cognac VSOP	\$9
Amaro Montenegro	\$8
Disaronno Amaretto	\$7
Night Owl Coffee Moonshine	\$7
Taylor Fladgate 10y	2oz/\$11
Taylor Fladgate 20y	2oz/\$16
Coffee + Tea	\$3.50

# DESSERT

## Soft Serve

### Vanilla

Small - 3oz	\$4
Large - 5oz	\$6

### Rotating Flavour

Small - 3oz	\$5
Large - 5oz	\$7

### Swirl

Small - 3oz	\$4.50
Large - 5oz	\$6.50

### Toppings

Dark Chocolate Dipped	\$1.50
Salted Caramel Sauce	\$1.50
Triple Chocolate Nutella Brownie	\$2.50
Pistachio Waffle Cone Cookies	\$2

### Feature Dessert

Chef's daily inspiration. Ask server for details.

