

# DRAFT

16 OZ | \$9

**Ultra Light Robot Lager - 4%**  
Good Robot Brewing

**Charming Molly Blonde - 5.2%**  
Lunn's Mill Beer Co.

**Port Royal Pilsner - 5.7%**  
Annapolis Brewing Co.

**Uncle Giggles Pale Ale - 5.1%**  
Good Robot Brewing

**Azacca Session IPA - 4.5%**  
Propeller Brewing Co.

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

**Acadian Honey Brown - 5.7%**  
Annapolis Brewing Co.

**E.S.B - 5%**  
Propeller Brewing Co.

**Dayliner Apple Cider - 5.5%**  
Maritime Express Cider

**Peach Cider - 5.5%**  
Lake City Cider

**Secret Tap - Rotating Guest Beer**  
(ask your server for our rotating tap)



# BOTTLES & CANS

## TALL CANS \$9 Each

**Koji Kondo Japanese Lager - 4.5%**  
Good Robot Brewing.

**Dos Cuervo Mexican Lager 4%**  
Two Crows Brewing

**Fenwick Pale Ale 7.3%**  
Annapolis Brewing Co.

**First Cut IPA - 5.7%**  
Lunn's Mill Beer Co.

**Pollyanna Northeast IPA - 7.3%**  
Two Crows Brewing

**Brickyard Red Ale - 6.2%**  
Lunn's Mill Beer Co.

**Passionfruit & Orange Jamboree Sour - 4.8%**  
Two Crows Brewing

**Tom Waits for No One Stout - 7.9%**  
Good Robot Brewing Co.

**Grapefruit Cider - 6.4%**  
Maritime Express Cider

**Darkside Rose Cider – 7.5%**  
Lake City Cider

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

## BOTTLES

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



# WINE

## WHITE

Prosecco - La Bella, Italy	\$13	\$21	\$67
Pinot Grigio - Villa San Martino, Italy	\$12	\$19	\$60
Tidal Bay - Benjamin Bridge, Nova Scotia	\$13	\$21	\$67
Unoaked Chardonnay - Luckett Vineyard, NS	\$15	\$24	\$75
Verdicchio - Unami Ronchi, Italy			\$57
Muscat - Gasperau Vineyards, Nova Scotia			\$70
Riesling - Gasperau Vineyards, Nova Scotia			\$70
Vinho Verde - Avedela, Portugal			\$57
Ortega - Luckett Vineyard, Nova Scotia			\$70
Sauvignon Blanc - Le Petite Perriere, France			\$70
Chardonnay - Abstraction #3, France			\$70

## ROSÉ

Lightfoot & Wolfville Vineyard, Nova Scotia	\$13	\$21	\$67
Benjamin Bridge, Nova Scotia			\$70
Domaine Houchart - France			\$80

## RED

Montepulciano - Umani Ronchi, Italy	\$12	\$19	\$60
Tempranillo - El Guardian, Spain	\$12	\$19	\$60
Pinot Noir & Syrah - Roncier, France	\$12	\$19	\$60
Pinot Noir - Roi Acadian, France			\$66
Barbera D'Asti 2019 - Ricossa, Italy			\$66
Sangiovese - Colle Corviano, Italy			\$63
Great Big Frigging Red - Jost Vineyard, Nova Scotia			\$57
Rio Reserve 2017 - Campo Viejo, Spain			\$78
Gran Réserve Red Bland - Marque De Tosos, Spain			\$66
Cabernet & Sangiovese - Carpineto Dogajolo, Italy			\$70
Kekfrancos - Lightfoot & Wolfville, Nova Scotia			\$90
Nebbiolo 2019 - Pio Cesare, Italy			\$120
Barolo 2018 - Fontanafredda, Italy			\$160



# COCKTAILS

\$15 Each

## Aperol Spritz

Aperol, Prosecco, Sparkling Soda

## Rhubarb Sour

Rhubarb Gin, Lillet, Lemon, Egg White

## Lemondrop

Still Fired Vodka, Limoncello, Lemon

## Blueberry Margarita

Still Fired Blueberry Grunt, Tequila, Blueberry, Lime

## Cantina

Bourbon, Aperol, Grapefruit, Lemon, Blonde Beer

## Boomba

Rum, Passionfruit Liqueur, Pineapple, Coconut Water, Lime

## Negroni Blanco

Still Fired Fundy Gin, Lillet, Cocchi Americano, Lemon

## Down in Sicily

Grappa, Limoncello, Gingerbeer, Lemon, Basil

## Creamsicle

Vodka, Triple Sec, Orange, Cream

## Negroni Sour

Still Fired Fundy Gin, Campari, Rosso Vermouth, Lemon, Egg White



# SPIRITS

## VODKA

Blue Lobster	\$8
Still Fired	\$6
Tito's	\$9
Grey Goose	\$10

## GIN

Compass Royal	\$9
Bombay	\$8
Hendrick's	\$10
Still Fired Fundy Gin	\$6

## RUM

Kraken	\$7
Sailor Jerry	\$8
Flor de Cañ 12 Year	\$9
El Dorado 15 Year	\$10
Captain Morgan	\$7
White, Spiced, Amber, Dark	

## TEQUILA

Patrón Añejo	\$13
Don Julio Reposado	\$13
Mezcal Kosch	\$7
Mezcal Agua Santa	\$10
1800 Silver	\$9
El Jimador	\$7

## WHISKEY

Puni Gold - Italy	\$12
Puni Vina - Wine Cask Barrel	\$13
Woodford Reserve	\$10
Toki Suntory	\$10
Crown Royal	\$8
Jameson	\$8
Forty Creek	\$8

## SCOTCH

Lagavulin 8	\$13
Oban 14	\$21



# MOCKTAILS

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

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

# NON-ALCOHOLIC

**Benjamin Bridge** \$9  
Piquette Zero

**Tatamagouche Brewing Co.** \$7.5  
Nomad Pilsner

**Fentemans** \$5  
Pink Lemonade

**Mango Raspberry Soda** \$3

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

**Sodas** \$2.50  
Coke, Diet Coke, Sprite,  
Gingerale, Club Soda, Tonic

**Sparkling Water** \$8  
San Pellegrino



# 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.

