

## Community Range

### 1. Ball's Falls Session IPA

Hoppy | Peaches | Grapefruit  
ABV 4.5% IBU 30 4oz \$2 12oz \$5.00

### 2. Twenty Mile Farmhouse Ale

Fruit | Spice | Dry  
ABV 5.3% IBU 27 4oz \$2 12oz \$5.00

### 3. Stone Road White Ale

Light | Orange | Coriander  
ABV 4.2% IBU 15 4oz \$2 12oz \$5.00

### 4. Jordan Harbour Belgian Pale Ale

Delicate | Grapefruit | Spice  
ABV 5.4% IBU 35 4oz \$2 12oz \$5.00

### 5. Short Hills IPA

Tropical Fruit | Light Bitterness | Full bodied  
ABV 6.5% IBU 40 4oz \$2 12oz \$5.50

## Grave Series

### 6. Simcoe Grove Dry Hopped Sour Ale

Passionfruit | Pine | Crisp Acidity  
ABV 6% IBU 14 4oz \$3 12oz \$6.50

### 7. Strawberry Grove Sour Ale

Strawberry | Citrus | Fresh Acidity  
ABV 5% IBU 8 4oz \$4 12oz \$8.50

### 8. Folklore Dark Sour on Cab Franc

Cab Franc grape skins | Chocolate | Molasses  
ABV 6.8% IBU 7 4oz \$4 12oz \$8.50

## Funk Beer

### 9. Riesling Wildwood Barrel Fermented Sour

Bright | Stone Fruit | Pineapple  
ABV 7.5% IBU 6 4oz \$4 12oz \$8.50

### 10. Bewilder Brett IPA

Melon | Funky | Tangy  
ABV 4.9% IBU 30 4oz \$3 12oz \$6.50

### 11. VIO Brett Saison with Viognier

Saison | Stouck Vineyard Viognier grapes  
ABV 6.2% IBU 30 4oz \$4 12oz \$8.50

### 12. TRA Brett Saison with Gewürztraminer

Saison | Stouck Vineyard Gewürztraminer  
ABV 6.9% IBU 30 4oz \$4 12oz \$8.50

## Bottle Pours

### Peach Grove

Twenty Valley Peaches | Funky | Tart  
ABV 6% IBU 14 4oz \$4 12oz \$8.50

### Rooibos Trail Brett Farmhouse Ale

Lemon | Honey | Black Tea  
ABV 5.7% IBU 22 4oz \$3.50 12oz \$8

Create a custom tasting flight of 3

## Daily

Soup of the day. 8

Taco trio. 17

## Vegetables

Marinated Olives. 4

Hummus, tomato chili, evoo  
and toasted pita. 9

Bench Caesar Salad, crisp bacon, parmesan  
and de la terre croutons. 10

Green Salad, beetroot, carrot, mustard  
vinaigrette, hazelnuts and whipped goat. 10

Macaroni and Cheese, aged cheddar  
mornay, garlic pangritata. 13

Broccoli, romesco, pickled red onion, feta, and  
toasted almonds. 9

Pretzel with House Beer Mustard. 8

## Meat

Flatbread of tomato sauce, chorizo,  
asiago and mozzarella. 10

Oven Baked Moroccan style Chicken Wings  
with mint yoghurt and coriander. 6 for 12

Sirloin Meatballs, mozzarella, marinara. 10

Beef Dip, taproom gravy, mushrooms, onions  
and horseradish cream. 18

Steamed Pork and Ginger Dumplings,  
citrus, soy. 6 for 12

BBQ Glazed Slow Roasted Brisket, creamy  
smoked beans, pickled vegetables. 18

Please inform your server of dietary restrictions