

## Community Range

1. Ball's Falls Session IPA  
Hoppy | Peaches | Grapefruit  
ABV 4.5% IBU 30 4oz \$2 12oz \$4.50

2. Twenty Mile Farmhouse Ale  
Fruit | Spice | Dry  
ABV 5.3% IBU 27 4oz \$2 12oz \$4.50

3. Stone Road White Ale  
Light | Orange | Coriander  
ABV 4.2% IBU 15 4oz \$2 12oz \$4.50

4. Short Hills IPA  
Tropical | Juicy | Round bitterness  
ABV 6.5% IBU 40 4oz \$2.50 12oz \$5.50

## Grove Series

5. Citra Grove Dry Hopped Sour Ale  
Citrus | Melon | Tangy  
ABV 6% IBU 14 4oz \$3 12oz \$6.50

6. Estate Grove Dry Hopped Sour  
Home grown hops | Floral | Citrus  
ABV 6% IBU 14 4oz \$3 12oz \$6.50

7. Galaxy Grove Dry Hopped Sour Ale  
Passionfruit | Funk | Sour  
ABV 6.3% IBU 14 4oz \$3 12oz \$6.50

8. Folklore Dark Sour on Cab Franc  
Cabernet Franc Grape Skins | Chocolate |  
Molasses  
ABV 6.8% IBU 7 4oz \$4 12oz \$8.50

9. Strawberry Wildwood  
Barrel Aged | Fresh Strawberry | Tart  
ABV 5.5% IBU 9 4oz \$4 12oz \$8.50

## Funk Beer

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

## Vegetables

Marinated Olives. 4

Hummus, tomato chili, evoo  
and toasted pita. 9

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

Acorn Squash Salad, fennel seed vinaigrette,  
labne, tabouleh, pumpkin seed dukkah. 14

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

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

## Fish

Bay Scallop Ceviche, avocado, coconut,  
fried shallots, lime and coriander. 17

Steamed PEI Mussels, thai green curry,  
pickled eggplant puree, toast. 16

Peel and Eat Shrimp, lime cocktail sauce,  
fresh lemon. 19

## Meat

Daily taco. 17

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

Roasted Chicken, broccoli, romesco, pickled red  
onion, feta, and toasted almonds. 18

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

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

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

Spiced Chicken Curry, potato, cashews,  
basmati. 15

Pasta with smoked ham hock, sweet peas, garlic  
butter, fresh herbs. 19

Create a custom tasting flight of 3

Please inform your server of dietary restrictions