

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. Jordan Harbour Belgian Pale Ale

Delicate | Grapefruit | Spice

ABV 5.4% IBU 35 4oz \$2 12oz \$4.50

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. Folklore Dark Sour on Cab Franc

Cab Franc grape skins | Chocolate | Molasses

ABV 6.8% IBU 7 4oz \$4 12oz \$8.50

8. Pinot Noir Wildwood

Pinot Noir grapes | Tart cranberry

ABV 8% IBU 7 4oz \$4 12oz \$8.50

Funk Beer

9. Henry No. 1 - Foeder Series

Foeder aged 10 months | Melon | Mango

ABV 5.5% IBU 9 4oz \$4.50 12oz \$10

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

Pretzel with House Beer Mustard. 8

Fish

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

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

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

Tender Braised Beef Stroganoff, mushrooms,
wine and herb sauce, chive buttered noodles,
creme fraiche, charred house pickle. 18

Please inform your server of dietary restrictions

Create a custom tasting flight of 3