

DRAUGHT

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

Hop aroma | Soft bitterness | Full body

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. Amarillo Grove Dry Hopped Sour Ale

Juicy | Tart | Tangerine

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

11. Peach Grove

Twenty Valley Peach | Tangy | Juicy

ABV 6.2% IBU 14 4oz \$4 12oz \$8.50

Funk Beer

10. Bewilder Brett IPA

Melon | Funky | Tangy

ABV 4.9% IBU 30 4oz \$3 12oz \$6.50

10. Clean Slate

Rustic | Honey | White grape

ABV 5.7% IBU 35 4oz \$3.50 12oz \$8

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

Create a custom tasting flight of any 3!

Vegetables

Marinated Olives. 4

Hummus, tomato chili, evoo
and toasted pita. 9

Autumn vegetables, lemon vinaigrette,
labne, tabouleh, dukkah. 12

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

Green salad, beetroot, carrot, mustard
vinaigrette, hazelnuts and nosey goat. 10

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

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

Meat

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

Oven baked Moroccan style chicken wings
with mint yoghurt and coriander. 6 for 12

Sirloin meatballs, mozzarella, marinara. 10

Steamed pork and ginger dumplings,
citrus, soy. 6 for 12

BBQ glazed slow roasted brisket, creamy
smoked beans, pickled vegetables. 18

Spiced chicken curry, potato, basmati. 15

Roasted country ham, artichoke gratin,
mustard. 17

Chimichurri chicharrones. 7

Fish

Salmon tartar, egg mousse, salmon caviar,
capers, pickled red onion and dill. 17

Bay scallop ceviche, avocado, coconut,
fried shallots, lime and coriander. 17

Salt cod rillettes, tomato vinaigrette, sweet
cucumber salad, toasted baguette. 17

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