

## DRAUGHT

### *Community Range*

1. Ball's Falls Session IPA  
Hoppy | Peaches | Grapefruit  
ABV 4.5% IBU 30 4oz \$2.00 12oz \$4.50

2. Twenty Mile Farmhouse Ale  
Fruit | Spice | Dry  
ABV 5.3% IBU 27 4oz \$2.00 12oz \$4.50

3. Stone Road White Ale  
Light | Orange | Coriander  
ABV 4.2% IBU 15 4oz \$2.00 12oz \$4.50

Community range tasting flight - \$6

### *Grove Series*

4. Citra Grove Dry Hopped Sour Ale  
Citrus | Melon | Tangy  
ABV 6% IBU 14 4oz \$3.00 12oz \$6.50

5. Amarillo Grove Dry Hopped Sour Ale  
Juicy | Tart | Tangerine  
ABV 6% IBU 14 4oz \$3.00 12oz \$6.50

6. Galaxy Grove Dry Hopped Sour Ale  
Passionfruit | Funk | Sour  
ABV 6.3% IBU 14 4oz \$3.50 12oz \$8

Grove series tasting flight - \$9.50

### *Fruit Groves*

7. Cherry Grove  
Montmorency Cherries | Tart | Almond  
ABV 6.2% IBU 14 4oz \$4 12oz \$9

8. Plum Grove  
Golden plums | Effervescent | Tart  
ABV 6.2% IBU 14 4oz \$4 12oz \$9

9. Apricot Grove  
Apricot | Tangy | Juicy  
ABV 6.2% IBU 14 4oz \$4 12oz \$9

Fruit grove tasting flight - \$12

### *Funk Beer*

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 14 4oz \$4 12oz \$9

12. TRA Brett Saison with Gewürztraminer  
Saison | Stouck Vineyard Gewürztraminer  
ABV 6.2% IBU 14 4oz \$4 12oz \$9

Funk tasting flight - \$11.50

### *Vegetables*

Marinated Olives. 4

Hummus, tomato chili and pomegranate salad, evoo and toasted pita. 9

Summer 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

Braised local lamb, roasted eggplant, toasted walnuts, mint yogurt. 19

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