

## 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

## Grave Series

5. Citra Grove Dry Hopped Sour Ale  
Citrus | Melon | Tangy  
ABV 6% IBU 14 4oz \$3 12oz \$6.50
6. Simcoe Grove Dry Hopped Sour Ale  
Lime | Pine Resin | Tart  
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. Peach Grove  
Twenty Valley Peach | Tangy | Juicy  
ABV 6.2% IBU 14 4oz \$4 12oz \$8.50

## Funk Beer

9. Bewilder Brett IPA  
Melon | Funky | Tangy  
ABV 4.9% IBU 30 4oz \$3 12oz \$6.50
10. Appellation II Farmhouse Ale  
Farmhouse ale | Aged 4 mo | 20 Valley Gamay  
and Cab Franc barrels  
ABV 5.1% IBU 10 4oz \$4.50 12oz \$10
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 3

## 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, 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,  
manchego 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
- BBQ glazed slow roasted brisket, creamy  
smoked beans, pickled vegetables. 18
- Spiced chicken curry, potato, cashews, basmati. 15
- Roasted country ham, artichoke gratin,  
mustard. 17
- Cavatelli pasta, smoked ham hock, sweet peas,  
garlic butter, fresh herbs. 19

Please inform your server of dietary restrictions