

SHARABLES

SMALL PLATES

Spanish Marinated Olives. 4

Daily Soup. Ask your server for details. 9

Hummus. Tomato and chili, evoo, toasted pita. 10

Oven Baked Moroccan Chicken Wings.
Mint yoghurt, coriander. 12

Sirloin Meatballs. Mozzarella, parmesan, tomato sauce. 12

Steamed Pork and Ginger Dumplings.
Citrus, sesame, soy. 13

Warm Pretzel. Pickles and house beer mustard. 8

Jumbo Ballpark Hotdog. Quick kimchi, scallion mayo. 10

SALADS

Warm Squash Salad. Baby kale, arugula, shaved apple, sage
roasted pine nut breadcrumbs and goat cheese. 14

Smoked salmon, marinated beets, roasted garlic
mascarpone, toasted focaccia, baby watercress. 15

Classic Caesar Salad. Romaine hearts, smoked bacon,
herbed croutons and parmesan. 14

Mediterranean Vegetable Salad. Quinoa tabbouleh with
tomato, cucumber, chickpeas, feta, tzatziki and olives. 14

add sliced chicken breast. 9

SANDWICHES

Honey, Rosemary Roasted Ham. Celeriac, apple, smoked
provolone and grainy mustard aioli. 17

Rare Roast Beef. Horseradish cream, boston bibb lettuce. 18

Overnight Pulled Brisket. House BBQ, blue cheese and
pickled cabbage slaw. 18

served with a green salad with shaved raw veg and maple
mustard vinaigrette.

LARGE PLATES

Bench Nachos with BBQ Roasted Chicken. Cotija cheese, lime
crema, salsa verde, pickled jalapeno, fresh coriander. 16

Roasted broccoli. Smoked romesco, pickled red onion, feta,
and toasted almonds. 15

Macaroni and Cheese. Aged cheddar mornay, toasted garlic
pangritata. 14

Coconut Chicken Curry. Sweet potato, lime, coriander and
jasmine rice. 18

Slow Roasted Leg of Chicken. White bean and sausage ragu,
pickled carrot and endive salad. 22

Please inform your server of any dietary restrictions.

OUR BEER STYLES



FARMHOUSE

Our farmhouse beers are inspired by the rustic Belgian styles that date as far back as the Middle Ages. Spicy, fruity and dry, these beers often display earthy 'funk' character and may feature wild yeasts like brettanomyces. Many farmhouse ales can be cellared and will develop more complex flavours and aromas over time, just like a fine wine.



HOP FORWARD

Our hop forward beers are characteristically bright and aromatic. Dominant flavours can range from earthy pine, to tropical fruits to citrus depending on the hops used. Check the IBUs, which stand for International Bittering Units - the higher the IBU number, the more bitter. Fresh is best for hop forward beers.



GOLDEN SOUR

Bright and tart, our golden sours are mixed-fermentation ales brewed with our house culture of lactobacillus and brettanomyces. These beers display aromas of fresh tropical fruit and citrus, and have a crisp, dry finish.



DARK SOUR

Our dark sours are mixed-fermentation ales brewed with our house culture of lactobacillus and brettanomyces. These complex beers balance a tangy acidity with a rich, malty depth. Dark in colour, these beers display notes of chocolate, coffee, or roasted nuts.



WOOD CELLAR

Beers from our wood cellar have spent time in our oak barrels and Foeders sourced exclusively from wineries in the Twenty Valley region of Niagara. These beers are barrel fermented, barrel aged or blended with other beers from our cellar, taking on characteristics from the oak and even the wine that they used to hold.

CLEAN SIDE



1. Ball's Falls Session IPA

ABV 4.5% | IBU 30 | 4oz \$2 | 12oz \$5.25
Dry-hopped for a juicy aroma of grapefruit and peach, it's highly sessionable with a soft bitterness that delivers a balanced, dry finish.



2. Twenty Mile Farmhouse Ale

ABV 5.3% | IBU 27 | 4oz \$2 | 12oz \$5.25
Brewed in the saison style, our farmhouse ale has subtle notes of fruits and spice with a dry, crisp finish.



3. Stone Road White Ale

ABV 4.2% | IBU 15 | 4oz \$2 | 12oz \$5.25
With a hazy, white appearance, and aromas of lemon peel and spice, our Belgian-style wheat beer has a dry, refreshing finish.



4. Short Hills East Coast IPA

ABV 6.5% | IBU 40 | 4oz \$2.25 | 12oz \$5.5
This hazy IPA boasts juicy aromas of tropical fruit with a soft, round body and light bitterness



5. Jordan Harbour Belgian Pale Ale

ABV 5.4% | IBU 35 | 4oz \$2 | 12oz \$5.25
Brewed in the Belgian style, this pale ale has delicate aromas of grapefruit and spice, with a dry, slightly bitter finish.



6. Fieldwork No. 7 Stout

ABV 5.2% | IBU 9 | 4oz \$2 | 12oz \$5.25
With juicy aromas of citrus fruit. Citra Groves's crisp acidity highlights notes of orange, pineapple and melon.

FUNK SIDE



7. Strawberry Grove Sour Ale

ABV 5% | IBU 8 | 4oz \$4 | 12oz \$8.5
With aromas of mid-season strawberry and citrus fruit, Strawberry Grove has a tangy acidity and subtle earthiness.



8. Apricot Grove Fruit Sour

ABV 6.2% | IBU 14 | 4oz \$4 | 12oz \$8.5
Mixed-fermentation ale aged on Twenty Valley Apricots. notes of ripe stone fruit and citrus. Tangy acid and smooth earthiness.



9. Plum Grove Fruit Sour

ABV 6.2% | IBU 14 | 4oz \$4 | 12oz \$8.5
Our award winning golden plum sour is back! Mixed fermentation sour on Twenty Valley golden plums creates a tart plum ale with tangy acidity.



10. Folklore on Pinot Noir Dark Sour

ABV 6.8% | IBU 13 | 4oz \$4 | 12oz \$8.5
Finished on Niagara Pinot Noir skins from our neighbours at Angel's Gate Winery. With aromas of dark chocolate and dried fruit, this dark sour has a tart acidity balanced by soft, raisin malt sweetness.



11. Folklore on Cherries Dark Sour

ABV 6.8% | IBU 7 | 4oz \$4 | 12oz \$8.5
Fermented on Twenty Valley Montgomery cherries. Aromas of tart cherry and graham cracker. Tangy acidity balanced by soft, raisin malt sweetness



12. ROTATING TAP

4oz \$3 | 12oz \$6.5
Limited keg conditioned releases. Ask your Certified Beer Enthusiast for details

Like our beer? Share your feedback at
ratebeer.com