

# SHARABLES

## SMALL PLATES

Warm Pretzel with pickles and house beer mustard. 8

Steamed Pork and Ginger Dumplings,  
citrus, sesame and soy. 12

Sirloin Meatballs, mozzarella, parmesan  
and tomato sauce. 12

Oven baked dry rub Moroccan Chicken Wings  
with mint yoghurt and coriander. 12

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

Nachos with slow roast brisket, cotija cheese,  
lime crema, salsa verde, pickled jalapeno. 15

Spanish Marinated Olives. 4

## SALADS

Bench Cobb, chopped romaine, blue cheese, boiled egg,  
avocado, crispy bacon in a ceasar vinaigrette. 12

Baby Arugula and endive, shaved apple, goat  
cheese, walnuts in a maple mustard vinaigrette. 11

Simple Green Salad with shaved raw vegetables and  
toasted pumpkin seeds. 9

(add chicken breast. 8)

## LARGE PLATES

Roasted Broccoli, smoked romesco, pickled red onion, feta  
and toasted almonds. 13

Macaroni and Cheese, aged cheddar mornay, toasted garlic  
pangritata. 13

Seared Albacore Tuna Poke Bowl, ginger scallion rice,  
marinated daikon and sesame cucumber salad. 18

Rare Roast Beef Sandwich with horseradish cream and  
boston lettuce with green salad. 18

Pressed Italian Sandwich with shaved cured meat, sundried  
tomato basil pesto, smoked provolone cheese with green  
salad. 18

Dry Rub Beef Ribs with creamy smoked beans with side salad  
and pickles. 20

*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. **Vineland Station** Pale Ale

ABV 5% | IBU 26 | 4oz \$2.25 | 12oz \$5.5  
*Juicy aromas of tropical fruit with a hint of amber malt. Soft finish.*



### 5. **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*



### 7. **Citra Grove** Dry Hopped Sour

ABV 6% | IBU 14 | 4oz \$3 | 12oz \$6.5  
*Dry hopped with Citra. Tart and lightly funky, with notes of orange, pineapple and melon. Tangy acidity with a subtle earthiness. Finishes dry.*



### 8. **Lemongrass Trail**

ABV 5.4% | IBU 8 | 4oz \$4 | 12oz \$8.5  
*With notes of mineral and lemon, this barrel aged farmhouse ale is made with lemongrass from right here in the Twenty Valley.*



### 9. **Clean Slate** Brett Saison

ABV 5.7% | IBU 35 | 4oz \$3 | 12oz \$6.5  
*Aromas of honey, pineapple and white grapes. The wild Brett yeast allows the beer to develop a robust, earthy character over time.*



### 10. **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.*



### 11. **Cherry Grove** Fruit Sour

ABV 6.2% | IBU 14 | 4oz \$4 | 12oz \$8.5  
*With notes of tart red berry and citrus fruit, Montmorency cherries from just up the road!*



### 12. **ROTATING TAP**

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

## FUNK SIDE



### 6. **Simcoe Grove** Dry Hopped Sour Ale

ABV 6% | IBU 14 | 4oz \$3 | 12oz \$6.5  
*With juicy aromas of passionfruit and pine, Simcoe Groves's crisp acidity highlights notes of white grapefruit and tangy-sweet grapes.*

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