

bar menu

Join us for **COCKTAIL HOUR**
\$5 Pints of Estrella Damm \$8 Wines
Special Tapas Menu! 3 to 6pm everyday!

beer on tap

Estrella Damm, Lager, Barcelona

5.3% **\$7.50 /20 oz \$3.75 /9 oz**

Kensington, Fisheye IPA, Toronto

6.5% **\$7.50 /20 oz \$4 /9 oz**

Spearhead, Moroccan Brown Ale, Toronto

6.0% **\$7.25 /20 oz \$4 /9oz**

Bottles & Cans 355ml

Muskoka Cream Ale, ON, 5.0% **\$6.50**

Lefffield Maris Pale Ale, Toronto, 4.5% **\$6.50**

Blanche de Chambly, QC, 5.0% **\$7.50**

Sam Adams Boston Lager, 4.8% **\$6.75**

Lefte Blonde, Belgium, 6.6% **\$7.50**

Heineken, Lager, Holland, 5.0% **\$7**

Corona, Mexico, 4.5% **\$6.25**

Kronenbourg, Lager, France, 5.0% **\$7**

Cans 500ml

Spearhead, Hawaiian Pale Ale, ON, 6% **\$7**

Hogtown Brewery Ale, ON, 5.0% **\$7**

Guinness, Stout, Ireland, 5.0% **\$7.50**

Cider

KW Craft Cider, ON, 6.7% **\$6.75**

aperitifs \$9

\$7 during COCKTAIL HOUR

french open

sparkling wine, lillet blanc, raspberry, simple syrup

brass flower

*sparkling wine, elderflower liqueur, beefeater gin,
fresh grapefruit juice, grapefruit bitters*

aperol spritz

aperol, sparkling wine, orange, olive, soda water

wine by the glass

6oz pour ***indicates \$8 during COCKTAIL HOUR*

sparkling

***Cava, Spain 9.5-*

rosé

***Cinsault/Grenache, Pays D'Oc 10-*

white

Chardonnay, Woodbridge, USA 12-

Riesling, Angel's Gate, ON 10-

***Pinot Grigio, Inniskillin, ON 11-*

Sauv. Blanc, Creekside, ON 12-

red

Pinot Noir, Angel's Gate, ON 10.5-

***Cab/Merlot, Woodbridge, Napa 10-*

Cab. Sauvignon, Foxbrook, Napa 12-

Malbec, Callia, Argentina 13-

cocktails

\$8 DURING COCKTAIL HOUR 1.5 oz - 2 oz

pimm's cup 9-

pimm's no. 1, lemon juice, cucumber, muddled raspberries, lemon soda

gin-gin mule 9.5-

beefeater gin, lime & ginger rinse, muddled mint, ginger syrup, soda

strawberry tonic 9.5-

tangeray gin, fresh strawberries, rhubarb bitters, thyme, tonic water

paloma fresca 10.5-

tequila blanco, fresh grapefruit juice, creme de cassis, soda

\$10 DURING COCKTAIL HOUR 2 oz - 2.5 oz

bourbon blanc 12-

woodford reserve bourbon, lillet blanc, mint, fresh orange juice, simple syrup

paper plane 13-

woodford reserve bourbon, amaro nonino aperol, fresh lemon juice

basil & lavender margherita 12-

cazadores tequila, triple sec, lavender syrup, fresh basil, lime juice

straight to hell 13-

espolon tequila blanco, amaro montenegro, aperol, fresh lime juice

tapas

***Please note Special Tapas prices apply for COCKTAIL HOUR 3 to 6pm everyday**
see main menu for regular pricing

poutine \$6

morel mushroom & brandy jus, emmenthal cheese

bruschetta tartine \$5

oven-roasted tomato salsa with goat's cheese on toasted baguette

mini crab cakes \$6

panko crust, tomato provençale, ancho mayo

beef slider trio \$11

mini tenderloin burgers with ancho mayo, old white cheddar, caramelized onions

warm calamari \$6

sundried tomato, capers, olives, watercress, lemon oregano dressing

lamb sliders \$8 for 2

mini lamb burgers with fig & tomato relish, old white cheddar, saffron mint cream,

yukon gold frites \$5

\$4 mocktails

lavender & grapefruit fizz
sparkling raspberry lemonade
lime, pineapple & ginger punch