

☐ COCKTAILS ☐

SMOLDERED SLING	14	BILLOW AND BREEZE	14
Dolin dry, Berto white, Cocchi Torino + Americano vermouths, Vida mezcal, red wine syrup, lemon, tonic		Famous Grouse blended Scotch, Cynar, green Chartreuse, Laphroaig rinse, lemon	
BLOOD LINE	12	FORTY - LOVE	13
Reposado tequila, Campari, Aperol, blood orange, beet, ancho chilli, lime		Pimms, Citadelle gin, Aperol, lime + grapefruit + passionfruit, mint	
TOM CAT	13	TWO THYMING	12
Hayman's Old Tom gin, Bonal, Berto white vermouth, Lustau Fino sherry		Evan Williams bourbon, Drambuie, lemon, honey, ginger, turmeric, cumin, thyme	

LOOKING FOR SOMETHING ELSE?
ASK ABOUT WEEKLY FEATURE COCKTAILS.
OFF MENU REQUESTS WELCOME.

☐ BEER & CIDER ☐

BOTTLES & CANS

Nine Locks Brewing ESB	6	Lindemans Cuvée René	24
473 ml, Dartmouth, NS, 5.6%		Oude Geuze Lambic Ale; wild yeasts, tart and funky. 750 ml, Belgium, 5.5%	
Breton Brewing Black Angus	6	Brooklyn Brewing Local 1	24
473 ml, IPA. Sydney, NS, 6%		100% Bottle refermented; brioche, orange, clove. 750ml, Brooklyn, 9%	
Orval	9	North Brewing X	
Trappiste; fruity + slight maltiness + pleasant bitterness with high carbonation. 330 ml, Belgium, 6.9%		Benjamin Bridge Saison de Pinot	27
Anchor Porter	7	Saison fermented with Pinot Noir must and bottle conditioned. Winey, sour, funky. All the good things in one bottle. 750 ml, Dartmouth, NS, 5.5%	
341 ml, San Francisco, 5.6%			

DRAFT

Two Rotating Taps
Nova Scotia

12 OZ | 20 OZ

7 | 9

CIDER

Meander River Shack Wacky
500 ml, Ashdale, NS, 5.5%

10