

# ☐ COCKTAILS ☐

<b>STYLE &amp; STIGMA</b>	13	<b>SUNNY, WITH A CHANCE</b>	14
Lot 40 rye, Aperol, chamomile, saffron, honey, lemon, orange peel		El Jimador blanco tequila, Cocchi Americano, Vida mezcal, red pepper, mango, pineapple, passionfruit, lime	
<b>FORTY THIEVES</b>	12	<b>AUX ARCS</b>	12
Citadelle gin, Lustau Fino sherry, lime, cucumber, sesame		Gekkeikan sake, Hayman's Sloe gin, Suze, red vermouth, St-Germain Elderflower, orange peel	
<b>BOULEVARDS OF BRITTANY</b>	14	<b>TROPHY POLE</b>	13
Evan Williams bourbon, Campari, Berto sweet vermouth, Fernet Branca, strawberry		Jameson Irish whiskey, Lustau Amontillado sherry, lemon, pineapple, ginger, nasturtium	

**LOOKING FOR SOMETHING ELSE?.  
OFF MENU REQUESTS WELCOME.**

# ☐ BEER & CIDER ☐

<b>BOTTLES &amp; CANS</b>		<b>Brasserie Dupont Cervesia</b>	17
<b>Nine Locks Brewing ESB</b>	6	<i>Blond 'Gruit' style ale. Fermented with local owers, herbs and spices. 750 ml, Belgium, 8%</i>	
<i>473 ml, Dartmouth, NS, 5.6%</i>		<b>Lindemans Cuvée René</b>	24
<b>Two Crows, rotating can</b>	10	<i>Oude Geuze Lambic Ale; wild yeasts, tart and funky. 750 ml, Belgium, 5.5%</i>	
<i>473 ml, Halifax, NS</i>		<b>Brooklyn Brewing Local 1</b>	24
<b>Dieu Du Ciel Solstice D'Été</b>	10	<i>100% Bottle refermented; brioche, orange, clove. 750ml, Brooklyn, 9%</i>	
<i>Sour raspberry wheat ale.</i>		<b>CIDER</b>	
<i>341 ml, Québec, 5.9%</i>		<b>Meander River Shack Wacky</b>	10
<b>Anchor Porter</b>	7	<i>500 ml, Ashdale, NS, 5.5%</i>	
<i>341 ml, San Francisco, 5.6%</i>		<b>Dupont Cidre Réserve 2015</b>	49
<b>Ritterguts Original Gose</b>	12	<i>Aged for six months in Calvados barrels 750ml, France, 7.5%</i>	
<i>Sour German beer with salt and spice. Crisp and refreshing! 500 ml, Germany, 4,7%</i>			

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<b>DRAFT</b>	12 OZ   20 OZ
<b>Tatamagouche North Shore Lagered Ale</b>	7   9
<b>Unfiltered Brewing Exile On North Street IPA</b>	