



### **Cocktails (2oz min)**

#### **Havanananana \$14**

“Hints of coconut around the edges of this boozy yet refreshing rum cocktail; your ticket to paradise”

#### **Red Pepper Margarita \$14**

“Miss traveling? This slightly smoky red pepper margarita will put you around a fire in Mexico”

#### **Party on Sparks \$15**

“This juicy pisco cocktail will give you something with a little funk and a lot of taste”

#### **Post Watermelon \$14**

“Take your thirst away with this watermelon and basil gin quencher”

#### **The Woodsman \$15**

“Our fantastic old fashioned smoked with a cedar plank”

### **White Wine**

Cucu Veredjo - Castilla y Leon, Spain - \$14/GLS - \$60/BTL

Tawse Riesling - Niagara, Canada - \$13/GLS - \$55/BTL

Whitehaven Sauvignon Blanc - Marlborough, New Zealand - \$14/GLS - \$55/BTL

Bolla Pinot Grigio - Veneto, Italy - \$12/GLS - \$50/BTL

### **Red Wine**

Frei Brothers Zinfandel - Sonoma County, California - \$17/GLS - \$70/BTL

Stratus Gamay - Niagara Lakeshore, Canada - \$15/GLS - \$65/BTL

Josh Cellars Cabernet Sauvignon - California, USA - \$14/GLS - \$55/BTL

Laurent Miquel Cabernet Syrah - Cessenon-sur-Orb, France - \$12/GLS - \$50/BTL

### **Beer**

**Draft** - Barking Squirrel / HopBot IPA / Kolsch / Alt Bier / Paulaner / Schofferhofer Grapefruit - **\$8**

**Can (473ml)** - Estrella Damm Lager / Sapporo Premium/ Cracked Canoe Premium Light Lager / Beyond

The Pale Darkness / Beyond The Pale Pink Fuzz / Collingwood Kingpost ESB - **\$8**

### **Drinks**

Fruli - **\$8** / Otto's Cold Brew - **\$6**