



FARE

The Brews

Draught

Northbound Lager	\$9
Side Launch Brewing Co.	
Detour, Session IPA	\$9
Muskoka Brewery	
Pineapple Ninja	\$9
Muskoka Brewery	
Cream Ale	\$9
Muskoka Brewery	

Tall Cans

Batch: 1904 Dry Cider	\$9
Brickworks Ciderhouse	
Wheat	\$9
Side Launch Brewing Co.	
Nitro Drifter Hazy Pale Ale	\$9
Muskoka Brewery	
Juicy Ass IPA	\$9
Flying Monkeys Craft Brewery	
Hibiscus Sour	\$9
Side Launch Brewing Co.	

Bottles

Michelob Ultra	\$7.5
Corona	\$8
Stella Artois	\$8
Steamwhistle	\$8
Richard's Red	\$8

Cocktails

Passionfruit Lemonade	\$14
Tangy, sweet, and fruity. Fresh lemonade, passionfruit Ciroc, with an Empress gin float	
Grapefruit Mojito	\$15
Refreshing, citrusy and slightly sweet. Fresh mint and lime muddled with rum and topped with Fevertree grapefruit soda	
Tropical Sangria	\$14
Juicy and refreshing, a blend of pineapple and orange juice, orange vodka, peach schnapps and choice of red or white wine	
Spicy Watermelon Margarita	\$14
Spicy, sweet, and bright. Espolon reposado tequila, orange liqueur, fresh watermelon, lime, and jalapeños with a salt rim	
Shaken Negroni	\$14
Bitter, refreshing, and slightly sweet. We've shaken this classic up, literally! Shaking the gin, Campari and sweet vermouth helps to mellow it slightly and make it ice cold for an easy drinking aperitif	
Woodford and Peach Bitters Old Fashioned	\$16
Smooth, strong, and slightly sweet. Woodford Reserve bourbon, peach bitters and orange	
Pineapple Passion Martini	\$14
Elegant and fruit forward martini. Passionfruit Ciroc, vanilla vodka, pineapple juice and lemon are shaken and served straight up.	
Pink Lemon Spritz	\$13
Think aperol spritz, but sweet, fruity and without the bitter. Rose gin, Lemoncello, fresh lemon, and bubbly.	
Espresso Martini	\$15
A classic! Great for a pick me up. Grey Goose vodka, coffee liqueur, Irish cream liqueur, fresh espresso	

Seasonal Cocktail

Strawberry Rhubarb Gin Sour	\$14
Throwback to our rhubarb bee's knees, this cocktail combines strawberries, rhubarb, rhubarb gin, egg white, honey syrup and lemon, creating a silky, fruity, and undeniably delicious cocktail.	

More of a traditionalist? Ask for a classic!