

# OUR BEERS

LOCALLY BREWED ON CLIFTON HILL.

16OZ. POUR



## HONEYMOON PEACH RADLER

3.5% ALC./ 3 IBU

Our Niagara-inspired take on a traditional German session beer features a clean malt body and a fresh peach finish.

### AWARD WINNING LAGER

## NIAGARA PREMIUM LAGER

4.5% ALC./ 20 IBU

A premium craft lager that features a blend of noble hops atop a breadly malt foundation. Refreshing and incredibly smooth.



## ROTATING TAPS

Our rotating taps feature specially crafted brews that showcase local and seasonal ingredients selected by our Brewmaster. Ask your server about our rotating brews.

## BEER FLIGHTS

We know sometimes it's hard to decide, so try a flight. You'll enjoy four tasty 5oz. pours.

## THE SIGNATURE

Try our famous brands – Honeymoon Peach Radler, Niagara Premium Lager, Irish Red Ale, and Beerdevil IPA.

## THE ROTATOR

Like the name says, it rotates. Enjoy four of our seasonal beers.

## THE BIG BANG

Go big or go home! Try all 8 beers we have on tap.

### AWARD WINNING ALE

## IRISH RED ALE

4.8% ALC./ 21 IBU

A traditional Irish Ale featuring a prominent malt flavour with hints of caramel and toffee. Slightly sweet but finishes dry with a hint of roasted barley.



### AWARD WINNING IPA

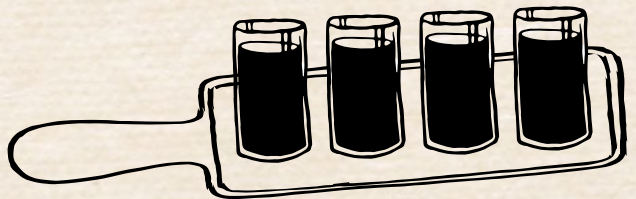
## BEERDEVIL IPA

6.5% ALC./ 62 IBU

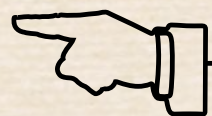
A well-balanced English IPA with a floral, citrusy hop character that blends exquisitely with the malt sweetness and caramel notes.



TRY 'EM ALL



# WANT MORE BUT HAVE TO GO?



AFTER YOU HAVE ENJOYED YOUR DINING EXPERIENCE WITH US,  
MAKE SURE TO VISIT OUR RETAIL STORE!

POST YOUR BEST CRAFT MOMENTS



#NIAGARABREW



Check with your credit card provider for daily posted rate.  
Ask your server for exchange rate on US cash. All prices are subject to tax.

# OUR EATS

MADE WITH LOCAL SOURCED ARTISAN INGREDIENTS.



## ENOUGH TO SHARE

### HANDMADE GUAC AND TORTILLA CHIPS V VG

Hand mashed avocados, fresh cilantro, lime salt, garlic and jalapeno peppers. Served with a side of pico de gallo.

### MEAT & CHEESE COMBO BOARD

Assortment of specialty cured meats, giardiniera and crostini. With a selection of artisan cheeses, dried fruit, nuts and crackers with a red pepper hummus.

### CAESAR SALAD

Crisp romaine lettuce dressed in garlic lover's Caesar, croutons, shaved parmesan and smoked bacon.

ADD CHICKEN

### COBB SALAD GF

Boiled egg, tomatoes, blue cheese, avocado, chicken, bacon bits, classic cobb dressing.

### SIDE OF CRISPY FRIES

## BURGERS & THINGS

Served on a glazed hamburger roll with fries.

### SMASH BURGER

2x 4oz. patties of seasoned ground chuck and brisket meat, lettuce, tomato, red onion and a pickle.

### MEXI/CALI

2x 4oz. patties of seasoned ground chuck and brisket meat, lettuce, tomato, avocado smash, jalapeno cream cheese and a pickle.

### CANADIANA

2x 4oz. patties of seasoned ground chuck and brisket meat, lettuce, tomato, cheddar, onion rings, bacon and a pickle.

### BUFFALO CHICKEN BREAST SANDWICH

Chicken breast marinated in buttermilk and Frank's Hot Sauce fried in a crispy coating, served on a glazed hamburger roll with fries and blue cheese sauce.

### SOURDOUGH CHICKEN CLUBHOUSE

Sunflower flax sourdough, bacon, arugula, sun-dried tomato mayo served with coleslaw.

## NOT BEER

BUT IF YOU MUST, A QUALITY SELECTION OF FINE WINES AND SPIRITS.

### WINE

6oz GLASS  
BOTTLE

Inniskillin - Pinot Grigio  
13 Kings Cellars - Sauvignon Blanc  
Jackson-Triggs - Cabernet Merlot

### CIDER

(473ml)

Ironwood Apple Cider

### FOUNTAIN POP

FREE REFILLS!!

Coke, Diet Coke, Sprite,  
Canada Dry Ginger Ale,  
Nestea Iced Tea

### DAD'S ROOTBEER BOTTLE

### HOT BEVERAGES

Coffee, Decaf, Tea  
Cappuccino, Latte  
Hot Chocolate

### LIQUORS

(1oz) POUR

Luksusowa Vodka  
Bacardi Rum (White)  
Tanqueray Gin  
Forty Creek Whiskey  
Johnnie Walker Black  
Espolon Tequila

V Vegetarian VG Vegan GF Gluten Free

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