

# DRINKS



## WHAT'S ON TAP?

### — TAP 1 —

#### FARMLEAGUE X CARSONS – LAGER / 7.00

20OZ - 4.8% - LAGER

Pilsner malt and flaked corn make this a crispy crusher. An easy going lager for all to enjoy.



### — TAP 2 —

#### FARMLEAGUE X CARSONS – KOLSCH / 7.50

20OZ - 5.2% - KOLSCH

This Kolsch is smooth, subtle, and everything you could ask for in a tasty, crushable beer.



### — TAP 3 —

#### COUNTERPART – FLOW / 8.50

16OZ - 5.2% - PALE ALE W/ EKUANOT & CITRA

Juicy orange and peach abound supported by notes of pine and grass with a balanced bitterness throughout



### — TAP 4 —

#### FAIRWEATHER – HIGH GRADE/ 8.50

16OZ - 6.6% - IPA

Assertively hopped, fruit forward American IPA.



### — TAP 5 —

#### FAIRWEATHER - MADRUGADOR/ 9.00

16OZ - 4.0% - COFFEE STOUT

This session stout, features enough Detour coffee roasters espresso to caffeinate a horse. A Radler for the working class, Coffee, nuts, creamy chocolate, subtle dried fruits.

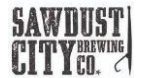


### — TAP 6 —

#### SAWDUST CITY – KETTLE SOUR/ 9.00

16OZ - 4.0% - SALTED MANGO

Salted Mango Kettle Sour brings a nice level of tartness that's perfectly balanced by the tropical fruit sweetness of mango and the savouriness of salt. Tropical aromas of mango and lemon citrus lead the way while a tart drinkability makes this low abv. kettle sour a serious summer crusher



### — TAP 7 —

#### MERIT – WILD YEARS / 9.50

16OZ - 8.7% - BRETT SAISON W/ MUSCAT GRAPES AND NECTARINES

Wild Years Brett Saison w. Muscat and Nectarines underwent mixed fermentation before being conditioned on Muscat grape skins from Fielding Estates Winery and Nectarines from Sunnysdale in Niagara. Wild Years Displays bright white wine aromatics, with pineapple and peach following on the palate.



### — TAP 8 —

#### BELLWOODS – FARMAGEDDON / 11.00

16OZ - 6.1% - Farmhouse Ale W/ Raspberry & Black Raspberry

Farmageddon is a wild farmhouse ale series. Balanced, Bright and slightly acidic, this makes this a perfect series for experimenting with wine grapes and or fruits



### — TAP 9 —

#### THE GRIST – KEYLIME CHERRY SOUR / 9.00

16OZ - 4.6% - KETTLE SOUR

Soured base beer with key lime and cherry create a refreshingly effervescent and tart ale while the addition of lactose helps restrain the sourness.



### — TAP 10 —

#### REVEL – TIME AND PLACE / 9.00

16OZ - 6.5% - CIDER

Time and Place is Revel's flagship cider. Aged on Crabapple pomace to achieve ripe orchard aromatics, and soft tannins. This is true cider in its truest form.



### — TAP 11 —

#### REVERENCE – GOSE CUERVO / 10.00

16OZ - 6.2% - GOSE

Tequila barrel aged gose with lime and sea salt.

