

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 –

COUNTERPART – PURE / 8.00

20OZ - 4.8% - Pilsner

Crisp, clean and all kinds of refreshing with a soft floral hop character and that classic saaz bite.



– TAP 3 –

COUNTERPART – LIVE FOREVER / 9.00

16OZ - 6.5% - HAZY IPA

Hopped with Motueka, Vic Secret & Wakatu, Bursting with fresh fruity flavours of nectarine, pineapple, peach and clementine with some soft piney and floral background notes.



– TAP 4 –

BADLANDS – FORKS OF THE CREDIT / 9.00

16OZ - 6.5% - HAZY IPA

Hopped with Galaxy, Simcoe and Motueka, this beer is gushing with notes of citrus, pineapple, and peaches. The perfect companion for a nature stroll and observing waterfalls.



– TAP 5 –

SLAKE – DREAMS / 8.50

16OZ - 5.5% - STOUT

Dreams is quite possibly the first 100% Ontario Stout. Due to there not being a supplier for roasted Ontario malt, Slake took matter into their own hands and roasted it over an open fire. Creating a delicious stout with notes of chocolate, coffee, a little smoke and even some toffee.



– 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 Sunnydale in Niagara. Wild Years Displays bright white wine aromatics, with pineapple and peach following on the palate.



– TAP 8 –

HALO – KALEIDOSCOPE (CHARDONNAY) / 9.50

16OZ - 8.0% - WINE IMPERIAL IPA

Kaleidoscope features a floral nose with hints of tropical fruit and a flavour loaded with clementine, tangerine and light bursts of stone fruit. Loads of Chardonnay Grape Must coupled with a large amount of dry hopping give the impression of a bright, floral, hoppy wine-fruit-salad

