



BAR, BEER and WINE

Draft Beer	16 oz.		
Local Craft	10		
Coors Light	8		
Craft Beer Cans			
473 ml	10		
330 ml	7		
Rebel Rose Cider 473 ml	12		
Bottled Beer, Coolers and Cider			
330 ml	6		
Premium 330 ml	8		
330 ml 6-Pack Coolers	36		
330 ml 6-Pack Beer	30		
White Wine	6 oz. /	9 oz. /	Bottle
Zensa Pinot Grigio	8	12	40
Gaspereau Tidal Bay	10	15	50
Yealands Sauvignon Blanc	10	15	50
Noble Vines Chardonnay	10	15	50
Benjamin Bridge Nova 7	10	15	50
Red Wine	6 oz. /	9 oz. /	Bottle
Jost Big Friggin' Red	8	12	40
Albert Organic Pinot Noir	8	12	40
Chakana Malbec	8	12	40
Coppola Cabernet Sauvignon	10	15	50
Liqueur Selection			
1 oz. each	6		
Special Coffee	8		
Bar Selection			
1 oz. Well	6		
1 oz. Premium	7-15		
Mocktails	6		

COCKTAILS

Old Fashioned	10
2 oz. rye or bourbon, bitters, sugar	
Manhattan	14
2 oz. rye, sweet vermouth, bitters	
Negroni	14
2 oz. gin, 1 oz. Campari, sweet vermouth	
Boulevardier	14
2 oz. rye or bourbon, 1 oz. Campari, sweet vermouth	
Martini	14
3 oz. gin or vodka, 0.5 oz. dry vermouth	
Cosmopolitan	12
1.5 oz. citrus vodka, 1 oz. Cointreau, lime, cranberry	
Side Car	14
2 oz. cognac, 1 oz. Cointreau, lemon juice	
Margarita	14
2 oz. tequila, 1 oz. Cointreau, lime juice	
Classic Daiquiri	10
2 oz. white rum, simple syrup, lime juice	
Whiskey Sour	12
2 oz. whiskey, lemon juice, sugar, egg white, bitters	
Tom Collins	10
2 oz. gin, lemon juice, simple syrup, club soda	
Mojito	10
2 oz. white rum, sugar, lime, mint, simple syrup, club soda	
Apreol Spritz	10
3 oz. Aperol, 3 oz. prosecco, soda water	
Dark and Stormy	10
1.5 oz. dark rum, ginger beer, lime	
Moscow Mule	10
2 oz. vodka, ginger beer, lime	
Sour-Dart	10
1 oz. vodka, 1 oz. raspberry Sourpuss, lemon, lime	
Raspberry Beret	12
2 oz. raspberry vodka, watermelon hibiscus soda	



MENU

Marinated Olives	5 (GFO, V)	Summer Salad	11 (GF, V, VEO)
.Pitted Kalamatas, herbed olive oil, crostini.		Garden greens, dried cranberries, cucumber, sliced almonds, green onion, parmesan, balsamic vinaigrette.	
Island Fries	8 (GF, VE)	Narrows Seafood Chowder	14 (GFO)
Fresh cut fries with Island Sauce Co. Love Rub, steak spice, vegan lemon mayo.		Haddock, shrimp, scallops, tea biscuit.	
Nachos	17 (V)	Bar Burger	17 (GFO)
Seasoned tortillas, tomato, black olive, red onion, pickled jalapeno, lime, cilantro, sour cream and salsa		Tomato, red onion, pickle, garden greens, Sriracha mayo, aged cheddar, smoked bacon, fresh cut fries	
Chicken Wings	14 (GF)	Vegan Burger	17 (VE, GFO)
Teriyaki, Firecracker or Parmesan		Black bean and corn burger, tomato, red onion, garden greens, vegan lemon mayo, fresh cut fries	
Mussels	14 (GF)	Chicken Sandwich	17 (GFO)
White wine, garlic, fresh herbs. Add fresh cut fries for 5.		Marinated chicken, basil pesto spread, provolone, sundried tomato, garden greens with fresh cut fries	
Garlic and Brie	14 (GFO, VEO)	Fish and Chips	18 (VO, VEO)
Roasted garlic, baked Brie cheese, spicy red pepper jelly, crostini.		Beer battered haddock, tartar, fresh cut fries	
Shrimp Cocktail	12 (GF)		
Poached and chilled, tangy seafood sauce			

DESSERTS

Ask your server about today's features!

Legend:

GF	Gluten Friendly
V	Vegetarian
VE	Vegan
O	Option