



BAR, BEER and WINE

Draft Beer	20 oz.		
Local Craft	12		
Coors Light	10		
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	10	15	35
Gaspereau Tidal Bay	12	18	44
Yealands Sauvignon Blanc	12	18	44
Noble Vines Chardonnay	12	18	44
Benjamin Bridge Nova 7	14	21	50
Red Wine	6 oz. /	9 oz. /	Bottle
Albert Organic Pinot Noir	10	15	35
Chakana Malbec	10	15	35
Jost Big Friggin' Red	11	16	40
Coppola Cabernet Sauvignon	12	18	44
Valpolicella Ripasso	14	21	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	14
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	12
2 oz. white rum, simple syrup, lime juice	
Whiskey Sour	12
2 oz. whiskey, lemon juice, sugar, egg white, bitters	
Tom Collins	12
2 oz. gin, lemon juice, simple syrup, club soda	
Mojito	12
2 oz. white rum, sugar, lime, mint, simple syrup, club soda	
Apreol Spritz	14
3 oz. Aperol, 3 oz. prosecco, soda water	
Dark and Stormy	12
1.5 oz. dark rum, ginger beer, lime	
Moscow Mule	12
2 oz. vodka, ginger beer, lime	
Sour-Dart	12
1 oz. vodka, 1 oz. raspberry Sourpuss, lemon, lime	



MENU

Island Fries	8 (GF, VE)	Caprese Salad	14 (GF, V)
Fresh cut fries with Island Sauce Co. Love Rub, steak spice, vegan lemon mayo.		Tomato, bocconcini cheese, basil, balsamic.	
Shrimp Cocktail	12 (GF)	Bar Burger	20 (GFO)
Poached and chilled, tangy seafood sauce		Tomato, red onion, pickle, lettuce, cheddar, Sriracha mayo, fresh cut fries. *	
Nachos	18 (V)	Vegan Burger	17 (VE, GFO)
Tortilla chips, melted cheese, red onion, pickled jalapeño, black olive, sour cream, salsa.		Black bean and corn burger, tomato, red onion, lettuce, vegan lemon mayo, fresh cut fries *	
Chicken Wings	18 (GF)	Fish and Chips	20
Firecracker (sweet/spicy), maple BBQ, mild buffalo, teriyaki		Beer battered haddock, tartar, coleslaw, fresh cut fries *	
Garlic and Brie	14 (GFO, VEO)	*Upgrade your fries to:	
Roasted garlic, baked Brie cheese, spicy red pepper jelly, crostini.		Island Fries - \$3... salad - \$7	

DESSERT

Cinnamon Bun Cheesecake	9
Peanut Butter Fudge Brownie Cake	11
Gluten Friendly	

Legend:

GF	Gluten Friendly
V	Vegetarian
VE	Vegan
O	Option