

## BEER

<b>Draft Beer</b>	20 oz.
Kitchen Party Pale Ale	12
Black Angus IPA	12
Regatta Red Ale	12
Island Time Lager	12

<b>Tall Cans</b>	473 ml
North Shore Lager	10
Let's Jam! Sour	10
Galaxy IPA	10
Dirty Blonde Ale	10
Cereal Killer Oatmeal Stout	10
Glutenberg Blonde Ale (GF)	10
Rebel Rose Cider	12

<b>More Beer/Coolers</b>	330 ml
Budweiser	6
Bud Light	6
Keith's	6
Keith's Light	6
Coors Light	6
Lake City Cider Crisp Apple	8
Bulwark Cider	9
Michelob Ultra	8
Corona Extra	8
Heineken	8
Smirnoff Ice	9
Blue Lobster Vodka Soda	9
Non-Alcoholic Beer	5

## WINE

<b>White Wine</b>	6 oz. / 9 oz. / Bottle
Jost L'Acadie Pinot Grigio	8/ 12/ 30
Jackson Triggs Sauv Blanc	8/ 12/ 30
Tawse Chardonnay	12/ 18/ 45

<b>Red Wine</b>	6 oz. / 9 oz. / Bottle
Jost Founders Red	8/ 12/ 30
Alamos Malbec	8/ 12/ 30
Bread & Butter Cabernet	12/ 18/ 45

<b>Bubbles</b>	Bottle
Selkie Frizzante	48
Henkell Trochen (200 ml)	19

## CLASSICS

<b>Whisky Sour</b>	16
2 oz. rye, simple syrup, lemon juice, egg white, bitters.	

<b>Old Fashioned</b>	14
2 oz. bourbon, angostura bitters, brown sugar, orange.	

<b>Negroni</b>	14
2 oz. gin, 1 oz. Campari, vermouth	

<b>Cranberry Mule</b>	14
2 oz. vodka, ginger beer, cranberry, lime.	

<b>Pucker Up</b>	14
1 oz. raspberry vodka, 1 oz. sour raspberry liqueur, lime, eqq white, soda.	

<b>Side Car</b>	14
2 oz. cognac, 1 oz. Triple sec, lemon juice	

<b>Margarita</b>	14
2 oz. tequila, 1 oz. Triple sec, lime juice	

<b>Classic Daiquiri</b>	14
2 oz. white rum, simple syrup, lime juice	

<b>Purple Thistle Mojito</b>	14
2 oz. white rum, blackberry syrup, lime, mint, soda.	

<b>Dark and Stormy</b>	14
2 oz. dark rum, ginger beer, lime juice	

## SPECIAL COFFEES

<b>Narrow's Spiked Mocha</b>	12
1.5 oz. whisky cream liqueur, coffee, hot chocolate, whipped cream.	

<b>Irish Coffee</b>	12
1.5 oz. Jamieson's, brown sugar, coffee, whipped cream	

<b>Spanish Coffee</b>	12
1 oz. Kahlua, .5 oz. triple sec, .5 oz. dark rum, coffee, whipped cream.	

<b>Coffee Coffee</b>	12
1.5 oz. Kahlua, coffee, whipped cream	

## BEHIND the BAR

<b>Vodka</b>	per oz.
NS Liquor Co. Blue Lobster	6
Pink Whitney	7
Smirnoff Raspberry	8
Grey Goose	9

<b>Rum</b>	per oz.
NS Liquor Co. Fisherman's Helper	6
Captain Morgan Spiced	6
Goslings Black Seal	7
Malibu	7
El Dorado 15 yr.	9

<b>Gin</b>	per oz.
NS Liquor Co. Willing to Learn	6
Steinhart Dry	10
Compass Royal	12

<b>Tequila</b>	per oz.
Sauza Gold	7
Patron Silver	10

<b>Whisky</b>	per oz.
Johnny Walker Red Label	6
Johnny Walker Black Label	9
Canadian Club Rye	6
Makers Mark Bourbon	9
Jameson Irish Whisky	10

<b>Single Malt</b>	per oz.
Glen Breton Rare	10
Bowmore 10 yr	16
Highland Park 12 yr	14
Lagavulan 16 yr	21

<b>Liqueurs</b>	7 per oz.
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## MOCKTAILS

<b>Party Punch</b>	7
Orange and pineapple juices, lime, almond extract, grenadine, club soda.	

<b>Grapefruit Fizz</b>	7
Ginger beer, grapefruit juice, lime, mint.	

<b>Virgin Mary</b>	7
Tomato juice, horseradish, tabasco, Worcestershire.	



## FOOD

<b>Island Fries</b> (GF, VE)	8
Crispy fries, custom spice blend, vegan lemon aioli.	
<b>Wonton Nachos</b> (V)	14
Fried wontons, melted mozzarella, green onion, shredded carrot, sesame, Thai chili glaze.	
<b>Bacon Wrapped Scallops</b> (GF)	18
Broiled with a maple glaze, lemon aioli.	
<b>Chicken Wings</b> (GFO)	21
Choice of Firecracker (sweet/spicy), sweet chili, honey garlic or buffalo sauce.	
<b>Boneless Wings</b>	21
All white meat and breaded. Choice of Firecracker, sweet chili, honey garlic or buffalo.	
<b>Onion Rings</b> (V)	9
Panko breaded, deep fried, roasted garlic aioli.	
<b>House Salad</b> (GFO, V, VEO)	12
Mixed greens, dried cranberries, mozzarella, wonton strips, lemon balsamic vinaigrette.	
<b>Beer Battered Fish &amp; Chips</b>	21
2 pieces of battered haddock, tartar, coleslaw, fries. Upgrade to side salad for \$6 or onion rings for \$3.	
<b>Classic Cheeseburger</b> (GFO)	19
Cheddar, greens, tomato, bread and butter pickle, mayo, fries. Upgrade to side salad for \$6 or onion rings for \$3.	
<b>Garlic and Brie Burger</b> (GFO)	21
Milty Brie cheese, greens, onion ring, roasted garlic aioli, fries. Upgrade to side salad for \$6 or onion rings for \$3.	
<b>Maple Bacon Burger</b> (GFO)	21
Maple bacon pepper jelly, bread and butter pickles, pickled red onion, greens, cheddar, mayo, fries. Upgrade to side salad for \$6 or onion rings for \$3.	
<b>Fried Chicken Burger</b> (GFO)	21
Breaded chicken breast, greens, bread and butter pickles, honey sriracha mayo, fries. Upgrade to side salad for \$6 or onion rings for \$3.	
<b>Black Bean Burger</b> (V, VEO, GFO)	19
Southwest spices, greens, tomato, pickled red onion, vegan lemon aioli, fries. Add cheese for \$1.50. Upgrade to side salad for \$6 or onion rings for \$3.	

## TREATS

<b>Lava Cake</b> (V)	9
Warm chocolate cake, molten centre, ice cream.	
<b>Affogato</b> (V)	5
Espresso brewed over vanilla ice cream.	

## CAFÉ

<b>Drip Coffee</b>	3
Freshly brewed and bottomless!	
<b>Herbal Tea</b>	2.25
Chamomile, Peppermint, Green, Lemon, English breakfast or Earl Grey.	
<b>Hot Chocolate</b>	2.75
<b>Espresso</b>	2
<b>Americano</b>	2
Espresso diluted with hot water.	
<b>Café Mocha</b>	3.75
Espresso with chocolate and milk	
<b>Latte</b>	3.75
Espresso with steamed milk. Add French vanilla for 0.50.	
<b>Cappuccino</b>	3.75
Espresso with steamed milk and foam. Add French vanilla for 0.50.	
<b>Extra Espresso Shot</b>	1.50
Add to any of the above!	