



COCKTAILS

Vegan Caesar

House-made clamato juice, vodka, celery stalk, olives and gherkin pickle.

\$11 | 1 oz

Sweet Yet Sour

Gin, elderflower liqueur, freshly squeezed lemon juice, aquafaba foam and simple syrup

\$10 | 2 oz

Moscow Mule

Vodka, ginger beer, house-made rosemary lemon syrup, crushed ice.

\$8 | 1 oz

The Six

Canadian-made whiskey, fernet branca, agave, spiced maple bitters.

\$9 | 2 oz

Spicy Grapefruit Marg

Organic smoky mezcal, grapefruit and lime juice, sweetened with agave, spicy jalapeno slices.

\$9 | 1 oz

Iced Chocolate Frappe

House-made chocolate mix, crushed ice, maple-infused whiskey, coconut whipped cream.

\$8 | 1 oz

Bean Me Up

Kavi coffee whiskey, coffee, coconut whip cream.

\$8 | 1 oz

DRAFT BEERS 16OZ

Beaus Lug Tread Lager Ale | **5.2% ABV** | **\$10**

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Spearhead Hawaiian Style Pale Ale | **6.0% ABV** | **\$8**

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Flying Monkey Canadian Pilsner | **5.3% ABV** | **\$8**

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Tilted Barn Dry hopped Cider | **6.5% ABV** | **\$9**

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Beaus Full Time IPA | **6.7% ABV** | **\$10**

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Kensington Watermelon Wheat | **4.5% ABV** | **\$8**

Ask your server for our seasonal beer!





TINS 473ML

Acehill Vienna Lager | **5.0% ABV** | \$9

Acehill Pilsner | **4.9% ABV** | \$9

Glutenberg APA | **5.5% ABV** | \$9 GF

Spearhead Hawaiian Style Pale Ale | **6.0% ABV** | \$9

Collective Arts Stranger Than Fiction Porter | **5.5%ABV** | \$10

Collective Arts Prophets and Nomads Sour | **4.5%ABV** | \$10

Collective Arts State of Mind IPA | **4.4%ABV** | \$10

MYTHSHAKES

Campground Smores | \$10 GF

Chocolate ice cream, graham cracker crumbs, toasted marshmallows.

Make it a Spiked MythShake with Maple Whisky for \$3 | 1oz

Strawberry "Not Tall" cake | \$9 GF

Vanilla ice cream, berry compote,
shortcake crumbs, coconut whipped cream.

Make it a Spiked MythShake with Vodka for \$3 | 1oz

Caramel Kettle Corn | \$9 GF

Vanilla almond bark ice cream, caramel sauce, kettle corn.

Make it a Spiked MythShake with Vegan Baileys for \$3 | 1oz

WINES

• Red | 5 oz | 9 oz | Bottle •

Corruption Malbec on tap – Mendoza, Argentina 2015

\$10 | \$16

Les Carabenes Pinot Noir – Anne de Joyeuse Southwest, France 2015

\$9 | \$16 | \$60

Southbrook Cab-Franc – Niagara-on-the-Lake 2016

\$12 | \$18 | \$65

• White | 5 oz | 9 oz | Bottle •

Southbrook Connect – Niagara-on-the-Lake 2016

\$8 | \$14 | \$45

Fidora Pinot Grigio - Veneto, Italy 2015

\$9 | \$16 | \$60

Southbrook Chard – Niagara-on-the-Lake 2016

\$12 | \$18 | \$65

• Rosé | 5 oz | 9 oz | Bottle •

Southbrook Rosé – Niagara-on-the-Lake Non-Vintage

\$9 | \$14 | \$45

• Bubbly | 5 oz | Bottle •

Perlage Zharpi Prosecco – Veneto, Italy

\$10 | \$50





MOCKTAILS

Iced Hot Chocolate

House-made chocolate mix, crushed ice, coconut whipped cream. | \$5

Lime Ricky

Lime and lemon juice, soda, agave. | \$5

MythFloat ^{GF}

Root beer or cola, chocolate or vanilla bean ice cream. | \$6

SOFT DRINKS

Boylan Selection Sodas | \$3.50

Natural birch beer • Sugarcane cola
Gingerale • Orange soda • Crème soda
Diet root beer • Diet cola • Seltzer
Tonic • Ginger Beer

Freshly Squeezed Juices | \$6

Orange • Grapefruit

Lemon Lily Tea Selection | \$3

Lemon Ginger Green
Peppermint • Earl Grey
Canadian Blend Orange Pekoe
Chamomile • Canadian Maple

COFFEE

Brewed Coffee | \$3

