



## BEER ON TAP 160Z

### BEAU'S LUGTREAD | \$7.00

certified organic lager, top fermented and cold-aged, golden and crisp ABV 5.2

### BROADHEAD NEIPA | \$7.25

hazy New England IPA, hazy with big tropical notes and juicy mouthfeel ABV 6.4

### BROADHEAD OATMEAL STOUT | \$7.50

roasted malts and oatmeal, smooth dark beer with shades of bitterness and hint of chocolate ABV 5.5

### KICHESIPPI 1855 AMBER ALE | \$7.00

malt flavors with a clean bitter finish  
ABV 5.2

### CAMERON'S FIRST LIGHT LAGER | \$7.00

a crushable light beer, light sweetness, crisp finish ABV 4.2

### WHITE WATER FARMER'S DAUGHTER | \$7.50

a blonde ale with locally farmed hops, crisp ale, mildly bitter finish ABV 5

## WINE ON TAP 90Z

### HOUSE WINE CO. RED | \$10.75

Cabernet Shiraz blend, Niagara VQA

### HOUSE WINE CO WHITE | \$10.75

Pinot Grigio Riesling blend, Niagara VQA



## COCKTAILS 1.5+OZ

### ROSEMARY GIMLET | \$10.75

Hendrick's Orbium Gin, house rosemary syrup, fresh lime juice, rosemary sprig

### TO BEACH OR NOT TO BEACH | \$11.75

Bacardi White Rum, Cointreau, Green Chartreuse, pineapple juice, fresh lime juice, grenadine, cardamom and angostura bitters, house cherry

### DARK N' STORMY | \$11.00

Gosling's Black Seal Rum, house ginger syrup, fresh lime juice, topped with soda

### Q BAR OLD FASHIONED | \$11.00

Gibson's Canadian Whiskey, coffee infused maple syrup, angostura bitters, house cherry, orange ribbon

### PINK LEMONADE | \$10.50

Grey Goose Vodka, Chambord, lemonade, topped with soda

### WINTER GARDINER | \$11.25

Canadian Whiskey, Green Chartreuse, sweet vermouth, house rosemary syrup, angostura bitters, house cherry garnish