

OUR BEERS

LOCALLY BREWED ON CLIFTON HILL.

16OZ. POUR \$10.95



HONEYMOON PEACH RADLER

3.5% ALC./ 3 IBU

Our Niagara-inspired take on a traditional German session beer features a clean malt body and a fresh peach finish.

AWARD WINNING LAGER

NIAGARA PREMIUM LAGER

4.5% ALC./ 20 IBU

A premium craft lager that features a blend of noble hops atop a breadly malt foundation. Refreshing and incredibly smooth.



ROTATING TAPS

Our rotating taps feature specially crafted brews that showcase local and seasonal ingredients selected by our Brewmaster. Ask your server about our rotating brews.

BEER FLIGHTS

We know sometimes it's hard to decide, so try a flight. You'll enjoy four tasty 5oz. pours.

THE SIGNATURE

\$17

Try our famous brands - Honeymoon Peach Radler, Niagara Premium Lager, Irish Red Ale, and Beerdevil IPA.

THE ROTATOR

\$17

Like the name says, it rotates. Enjoy four of our seasonal beers.

THE BIG BANG

\$28

Go big or go home! Try all 8 beers we have on tap.

AWARD WINNING ALE

IRISH RED ALE

4.8% ALC./ 21 IBU

A traditional Irish Ale featuring a prominent malt flavour with hints of caramel and toffee. Slightly sweet but finishes dry with a hint of roasted barley.



AWARD WINNING IPA

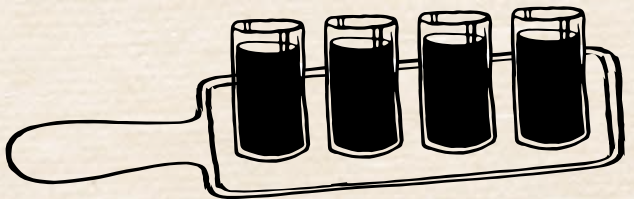
BEERDEVIL IPA

6.5% ALC./ 62 IBU

A well-balanced English IPA with a floral, citrusy hop character that blends exquisitely with the malt sweetness and caramel notes.

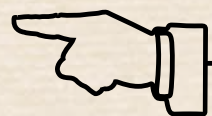


TRY 'EM ALL



LIKE THE GLASS? FOR AN EXTRA \$8 IT'S YOURS! THAT'S A \$4 SAVINGS FROM THE RETAIL STORE.

WANT MORE BUT HAVE TO GO?



AFTER YOU HAVE ENJOYED YOUR DINING EXPERIENCE WITH US, MAKE SURE TO VISIT OUR RETAIL STORE!

POST YOUR BEST CRAFT MOMENTS



#NIAGARABREW



OUR EATS

MADE WITH LOCAL SOURCED ARTISAN INGREDIENTS.



ENOUGH TO SHARE

HANDMADE GUAC AND TORTILLA CHIPS V VG

\$18

Hand mashed avocados, fresh cilantro, lime salt, garlic and jalapeno peppers. Served with a side of pico de gallo.

MEAT & CHEESE COMBO BOARD

\$23

Assortment of specialty cured meats, giardiniera and crostini. With a selection of artisan cheeses, dried fruit, nuts and crackers with a red pepper hummus.

CAESAR SALAD

\$15.95

Crisp romaine lettuce dressed in garlic lover's Caesar, croutons, shaved parmesan and smoked bacon.

ADD CHICKEN: \$7

COBB SALAD GF

\$26.95

Bolied egg, tomatoes, blue cheese, avocado, chicken, bacon bits, classic cobb dressing.

SIDE OF CRISPY FRIES

\$9.95

BURGERS & THINGS

Served on a glazed hamburger roll with fries.

SMASH BURGER

\$19.95

2x 4oz. patties of seasoned ground chuck and brisket meat, lettuce, tomato, red onion and a pickle.

MEXI/CALI

\$20.95

2x 4oz. patties of seasoned ground chuck and brisket meat, lettuce, tomato, avocado smash, jalapeno cream cheese and a pickle.

CANADIANA

\$22.95

2x 4oz. patties of seasoned ground chuck and brisket meat, lettuce, tomato, cheddar, onion rings, bacon and a pickle.

BUFFALO CHICKEN BREAST SANDWICH

\$21.95

Chicken breast marinated in buttermilk and Frank's Hot Sauce fried in a crispy coating, served on a glazed hamburger roll with fries and blue cheese sauce.

SOURDOUGH CHICKEN CLUBHOUSE

\$22.95

Sunflower flax sourdough, bacon, arugula, sun-dried tomato mayo served with coleslaw.

NOT BEER

BUT IF YOU MUST, A QUALITY SELECTION OF FINE WINES AND SPIRITS.

WINE

6oz GLASS \$10
BOTTLE \$40

Inniskillin - Pinot Grigio
13 Kings Cellars - Sauvignon Blanc
Jackson-Triggs - Cabernet Merlot

CIDER

(473ml) \$12

Ironwood Apple Cider

FOUNTAIN POP

FREE REFILLS!!
\$5.49

Coke, Diet Coke, Sprite,
Canada Dry Ginger Ale,
Nestea Iced Tea

DAD'S ROOTBEER BOTTLE

\$4

HOT BEVERAGES

Coffee, Decaf, Tea \$3.25
Cappuccino, Latte \$6
Hot Chocolate \$4

LIQUORS

(1oz) POUR \$10

Luksusowa Vodka
Bacardi Rum (White)
Tanqueray Gin
Forty Creek Whiskey
Johnnie Walker Black
Espolon Tequila

V Vegetarian VG Vegan GF Gluten Free

Check with your credit card provider for daily posted rate.
Ask your server for exchange rate on US cash. All prices are subject to tax.