



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