

bar menu



"black lab" brewery \$8 / bottle

LIFE OF RILEY (double IPA)	8%
SITTING PRETTY (clementine APA)	5%
KENNEL SOUR SERIES (cinnamon hearts and red plum)	4%
KENNEL SOUR SERIES (raspberry cranberry spice)	4%
VIENNA LAGER	5%
BERCZY (kolsch inspired ale)	5%
CHEAP FLIGHT (tropical stout)	7%
ECHO (double dry hopped IPA)	6.5%
BURRIED OUT THERE SOMEHWERE (india pale ale)	6.5%
CORNERSTONE (black Lager)	5%



tall cans \$6.99

LOST CRAFT DIVERSITY (helles lager)	5%
DAYLITE (mango session IPA)	4.5%
REVIVALE (lagered ale)	4.8%
QUENCH (lemon lime sour)	5%
BELGIUM WIT (wheat)	5%
SIRIUS APA (pale ale)	4.9%
HENDERSON'S UPA (india pale ale)	6.5%
BEST (amber ale)	5.5%
FOODTRUCK (lagered ale)	4.8%



ci ders and spri tzers \$7.99

Shiny Apple Cider	7%
Shiny Apple with Pinot Noir	6.5%
Pommies Original Cider	5.2%
Niagara Dry Apple Cider	6%
"Circling the Sun" Apple & Cherry Cider	5.8%
White Claw Hard Seltzer (Mango/Cherry/Lime)	5%



bar rail

Rail Liquor (Gin, Vodka, Rum, Tequila, Whiskey)	1oz	\$6
• Double	2oz	+\$4
• Mixer	1oz	+\$2



Wines [6oz - \$9]

		ABV	
"Trapiche"	Malbec	13%	(AG, 2019)
"Alario"	Cabernet Sauvignon	13%	(CH, 2019)
"La Vieille Ferme"	Luberon Blanc AOC	13%	(FR, 2018)
"Bolla"	Pinot Grigio	12.5%	(IT, 2018)

SMOOTHIES, TOASTS & SANDWICHES

Nutritious Smoothies

Green Booster

Kale, apple, banana, cucumber, coconut water, mint leaves, & lime juice.

\$7.99

Nuttin' Better

Natural almond & peanut butter, dates, banana, unsweetened almond milk, & shaved coconuts.

\$7.99

Toasts

1st Piece

Add Second

Smashed Avocado Toast

Fresh avocado on sourdough bread, scallions, sliced radishes, spice seasoning & sriracha-mayo

\$8.49

+ 6.49

🌱 Ask for Vegan Option

W/ Atlantic Smoked Salmon

+\$2.99

W/Poached Egg

+\$1.99

PB & Jam Toast

PB & fruit jam on toasted sourdough bread

\$3.99

+ \$2.99

Flat Breads

Nutella & Bananas

Hazelnut spread with fresh bananas, shaved almonds, honey & powdered sugar on flat-bread

\$6.99

+\$4.99

Halloumi Pie

Salty Halloumi cheese w/fresh tomatoes, olives & basil leaves

\$6.99

+\$4.99

Grilled Sandwiches

Grilled Cheese

Traditional grilled cheddar & marble cheese served on rye bread

\$6.49

Smoked Salmon & Cream Cheese Bagel

Smoked Atlantic salmon, cream cheese w cucumber served on bagel

\$8.49

Salami & Brie Sandwich

Italian-style Genoa mild salami w/ double cream Brie, sun-dried tomato pesto served on rye bread

\$8.99

ARTISAN PIZZAS

	<u>8"</u>	<u>Make it 16"</u>
The Parody <i>Margherita - Imported Italian Fior Di Latte, grass-fed Mozzarella, certified Spanish extra virgin olive oil & non-GMO tomato sauce, sesame seed crust</i>	\$7. ⁹⁹	+ \$5. ⁹⁹
The Flashback <i>Nitrate Free Pepperoni, imported Italian Fior Di Latte, grass-fed Mozzarella, certified extra virgin olive oil from Spain & non-GMO tomato sauce, sesame seed crust</i>	\$8. ⁹⁹	+ \$6. ⁹⁹
The Antagonist <i>Artisan Ham from Montreal, honey, hot spicy peppers & oil, imported Italian Fior Di Latte, grass-fed Mozzarella, certified extra virgin olive oil from Spain & non-GMO tomato sauce, sesame seed crust</i>	\$9. ⁴⁹	+ \$7. ⁴⁹
The Plot Twist <i>Truffles puree, baby portobello mushrooms, imported Italian Fiori Di Latte, grass-fed Mozzarella, certified extra virgin olive oil from Spain & non-GMO tomato sauce, sesame seed crust</i>	\$9. ⁹⁹	+ \$7. ⁹⁹
Delicious Gluten-Free Crust	\$2. ⁹⁹	+ \$1. ⁰⁰