



DRINK MENU

Flights 20oz \$10

Cidermaster's Choice: Honeycrisp, Raspberry, Blueberry, Spiced

Clark's Favourite: Extra Dry, Rosé, Cranberry, Blood Orange

No Hop For You: Blue Mountain Light Lager, Training Wheels Saison, Dam Dark Lager, Ladder Run Amber Lager

Hop Me Up: Training Wheels Saison, Ladder Run Amber Lager, Pickup 26 Pilsner, Clark is in Session IPA

Cider Pints 20oz \$8

Extra Dry (Zero Sugar), Premium Craft, Honeycrisp, Rosé, Raspberry, Cranberry, Blueberry Elderflower, Blood Orange, Spiced Apple



Beer Pints 20oz \$8

Blue Mountain Light Lager, Dam Dark Lager, Ladder Run Amber Lager, Pickup 26 Pilsner, Training Wheels Saison, Clark is in Session IPA

Hot Spiced Apple Cider Mug 10oz \$5.65

**Depending on availability, select products may only be available in cans or bottles. If you prefer to enjoy your beverage from a can or bottle rather than our taps, just notify your server upon ordering. To substitute pints for canned product, price remains at \$8. Innovation ciders (Rose, Raspberry, Blood Orange) in 500mL bottles are \$9.50 and Blue Mountain Light Lager 330mL bottles are \$5.50*



CLARK'S NOTES



Our craft ciders are started in small batches to ensure freshness and consistent flavour profile. They have been produced on site since 2007, using local apples. We use a variety of 13 apples to achieve that balance of sweetness and acidity. The Honeycrisp is our single varietal, made using 100% Honeycrisp apples only. Below, our ciders are listed from driest at the top, to sweetest at the bottom.

Extra Dry Apple Cider – 0g Sugar	4% ABV
Premium Apple Cider	5.3% ABV
Honeycrisp Apple Cider	5.6% ABV
Rosé Apple Cider	5.4% ABV
Raspberry Apple Cider	5.2% ABV
Cranberry Apple Cider	5.3% ABV
Blueberry Elderflower Apple Cider	5.1% ABV
Blood Orange Apple Cider	5.1% ABV
Spiced Apple Cider	5.3% ABV

Did you know? We were originally known as "Peeler Cider"



While renovating the building, they came across a story of a prize winning Pig in the 1912 Clarksburg Fair. We dubbed him "Clark" and adopted him as our mascot!

Our craft beers began brewing about five years ago, our team worked out of King City Brewery in Nobleton to start. We are in the midst of a (delayed) renovation to build our very own brewery on site here! Our beers are listed here from lightest tasting at the top, to hoppiest at the bottom. IBU stands for "International Bitterness Units"

Blue Mountain Light Lager	4% ABV	12 IBU
Dam Dark Lager	4.8% ABV	15 IBU
Ladder Run Amber Lager	4.8% ABV	25 IBU
My Strange Uncles from Abroad	4.6% ABV	30 IBU
Training Wheels Saison	4.6% ABV	35 IBU
Pickup 26 Pilsner	4.8% ABV	40 IBU
Clark is in Session	4.5% ABV	45 IBU

Ladder Run Amber Lager is made with Vienna malt and Hallertauer hops!





FROM THE KITCHEN

Charcuterie \$32.95+

A variety of cured meats with Smoked Gouda, Brie and White Cheddar served with crackers, apple slices and Craisins

Vegetarian Option – substitute meats for more cheeses

Gluten Free Option – Breton GF crackers

Hummus Plate \$18.95+

Two flavours of house-made hummus – warmed naan bites, tortilla chips, apple slices and cucumbers

Vegan & Gluten Free Option – substitute naan for more tortilla chips



Sausage Roll \$6+

Baked fresh daily at the iconic Thornbury Bakery, served with pickles and kettle chips.

Grilled Brie \$14.95+

Limited quantities daily, ask your server for availability
Grilled round of double crème brie, topped with house made Cranberry Apple Cider Compote, served with crackers.

Gluten Free Option – Breton GF crackers

**note, alcohol in the Cranberry cider used, is processed while slow-cooking, but there may be small traces left in the finished compote. We recommend asking for the compote topping on the side for those of-age, if children are in company.*

