



HAVE A GLASS \$9.75

CIDERS – 16oz

Zero Sugar Apple*	4.0% ABV
Celebration Cider	6.5% ABV
Tragically Hip Road Apples	5.1% ABV
Premium Craft	5.3% ABV
Honeycrisp	5.6% ABV
Peach*	5.1% ABV
Raspberry*	5.2% ABV
Pear*	7.1% ABV
Raspberry Chocolate*	5.2% ABV
Cranberry	5.3% ABV
Wild Blueberry Elderflower	5.1% ABV
Orange Cocoa Cranberry*	5.1% ABV
Tropical*	5.6% ABV
Blood Orange*	5.1% ABV
Spiced Apple*	5.3% ABV

\$5.65 Hot Spiced Apple Mug – 10oz 5.3% ABV

CIDER SELTZERS – 16oz

Lime *	0 Sugar	120 Cal	4.0% ABV
Peach *	0 Sugar	120 Cal	4.0% ABV
Black Cherry *	0 Sugar	120 Cal	4.0% ABV

BEERS – 20oz

Blue Mountain Light Lager	4.0% ABV	12 IBU
Dam Dark Lager*	4.8% ABV	15 IBU
Honey Brown Lager*	4.8% ABV	25 IBU
Ladder Run Amber Lager	4.8% ABV	25 IBU
Irish Stout*	4.8% ABV	35 IBU
Rad Pale Ale	5.0% ABV	35 IBU
Pickup 26 Pilsner – 18oz	4.8% ABV	40 IBU
Clark is in Session IPA – 16oz	4.5% ABV	45 IBU
Haze for Dayz IPA – 16oz	6.0% ABV	45 IBU

* Only Available Here

FLIGHTS \$13 – 20oz

- FLIGHT OF THE CLASSICS**.....Premium Craft, Cranberry, Blueberry, Blood Orange
- CLARKS HUMOUR**.....Zero Sugar, Road Apples, Premium Craft, Peach
- CLARK FORCE ONE**.....Honeycrisp, Raspberry, Orange Cocoa Cranberry, Spiced Apple
- CLARK AIR**.....Premium Craft, Pear Raspberry Chocolate, Tropical
- PIGS ON A PLANE**.....Blue Mountain Light, Ladder Run Amber Lager, Irish Stout, Pickup 26 Pilsner
- WHEN PIGS FLY**.....Dam Dark Lager, Honey Brown Lager, Rad Pale Ale, Haze for Dayz IPA
- BUILD YOUR OWN \$15** Any 4 Cider or Any 4 Beer
sorry, cannot mix alcohol types on flight, must be all cider / seltzers or all beer!

PREMIUM DRINKS - \$14.50

VANILLA BOURBON 5oz 11%

Aromas of sweet Madagascar vanilla, fresh apples and spice, with flavours of bourbon, vanilla and caramel. Served in a rocks glass over ice.

THORNBURY CRAFT CO PAIRED WITH NICKLE 9 DISTILLERY.

Peary Berry:
3oz Raspberry, 2oz Pear, 1oz Vodka

Ms. Clarky:
3oz Blueberry Elderflower, 2oz Blood Orange, 1oz Gin

Candy Apple:
3oz Cranberry, 2oz Tragically Hip Road Apple, 1oz Spiced Rum

GLASS OF WINE 5oz \$10+ COLIO ESTATE SELECT

Chardonnay
Merlot

NON-ALCOHOLIC DRINKS

St. Tropez Red Grape	\$3.00+
St. Tropez White Grape	\$3.00+
Root Beer	\$3.75+
Cream Soda	\$3.75+



Groups of 10 or more subjects to an 18% auto-gratuity added to the Bill.



FROM THE KITCHEN

SALTED PRETZEL BITES \$14+

Warm salted pretzel bites served with beer cheese infused with our Hazy IPA.

Vegan Option- Sub cheese with Dijon Aioli

TOMATO BRUSCHETTA \$15+

On toasted Baguette topped with goat cheese, balsamic glaze and arugula.

WARM SPINACH DIP \$16+

Baked with cheddar cheese and served with warm naan bread and tortilla chips.

Gluten free option- sub naan for more tortilla chips.

BBQ PULLED PORK TRIO \$18+

Slow Cooked BBQ pulled pork sliders made with our Amber Lager on Toasted Brioche bun topped with apple and cabbage coleslaw and arugula.

Add a fourth Sliders \$4.50+

CHARCUTERIE \$36.95+

A variety of cured meats with Brie cheese, and specialty cheese served with crudité and crostini.

vegetarian option – sub meats for more cheese.

EVENTS THIS MONTH (JANUARY)

LIVE MUSIC:

SATURDAY JAN 21ST, 2-5pm: Andrew Wilson

SATURDAY JAN 28TH, 2-5pm: Zach Elliot

TRIVIA ON TAP:

FRIDAY JAN 20TH, 6:30-8:30pm With Santana

EVENTS NEXT MONTH (FEBRUARY)

LIVE MUSIC:

SATURDAY FEB 4TH, 2-5pm: Genevieve Cyr

SATURDAY FEB 11TH, 2-5PM: Scotty Kipfer

SATURDAY FEB 18TH, 2-5pm: Josh Fletcher

SATURDAY FEB 25TH 2-5pm: Alex Barber

TRIVIA ON TAP:

FRIDAY FEB 10TH, 6:30-8:30pm With Santana

MEET THE MAKER:

FRIDAY FEB 17TH, Visit Eventbrite to get your ticket.

