

## BEER

**SERVING THE FINEST LOCAL CRAFT BEERS AND CHEAP & SHITTY LAGER SINCE 2013**

### DRAUGHT (16OZ PINTS OR GROWLERS)

LUCKY – \$2 CAÑA (6OZ) / \$4½ PINT / \$15 GROWLER

FOUR WINDS LAGER – \$5½ / \$18

STRANGEFELLOWS BAYARD SAISON – \$5½ / \$18

DRIFTWOOD WHITE BARK – \$5½ / \$18

DRIFTWOOD FAT TUG IPA – \$5½ / \$18

HOYNE BREWING DARK MATTER – \$5½ / \$18

33 ACRES OF OCEAN WESTCOAST PALE – \$5½ / \$18

LOCAL CRAFT FEATURE BEER \$5½ / \$18

LOCAL CRAFT SEASONAL BEER – \$5½ / \$18

SOMERSBY CIDER – \$7½

FLIGHT OF FOUR CRAFT BEERS – \$9.95

### CANS / BOTTLES

PBR \$4½

STELLA \$6½

KRONENBOURG BLANC \$6½

CORONA \$6½

SLEEMAN HONEY BROWN \$6

LONETREE \$6½

STRONGBOW \$6½

GUINNESS \$7½

NEW GRIST GLUTEN FREE \$6½

33 ACRES EUPHORIA (9.2%) \$7½

33 ACRES OF LIFE \$6½

FOUR WINDS SAISON \$6½

MILL ST. ORGANI LAGER \$6½

PARALLEL 49 CRAFT LAGER \$6½

PARALLEL 49 GYPSY TEARS \$6½

## WINE

### • WINE BY THE GLASS •

BUBBLE: MONTELVINI PROSECCO – 4OZ \$7

KOERNER'S LOCAL HOUSE WHITE: 4OZ \$5.50 6OZ FOR \$8 OR ½ LITRE \$20

KOERNER'S LOCAL HOUSE RED: 4OZ \$5.50 6OZ FOR \$8 OR ½ LITRE \$20

## FRESH PRESSED JUICES \$6

All juices are pressed fresh daily from fresh fruit and veggies.

No preservatives or weird stuff.

**ZINGER** – *Wake up your morning*

Carrot, Ginger, Apple

**RESCUE** – *Atonement for the night before*

Cucumber, Celery, Coconut Water, Pineapple, Mint

**BRAINIAC** – *Kickstart the study session*

Red Beet, Carrot, Apple, Ginger, Cucumber

**DETOX** – *Cleanliness is next to godliness*

Kale, Spinach, Apple, Lemon, Celery

*You can take them to-go in a sealed mason jar for a \$1 deposit.*

*Bring back the jar for next time and we'll swap you for a new jar.*

## HIGHBALLS

**SINGLE \$5½ DOUBLE \$8**

## COCKTAILS

**COCKTAIL OF THE MONTH – ASK YOUR SERVER OR BARTENDER!!**

### **CAESAR – \$6**

Best on campus, hands-down. Served with horseradish and pickled deliciousness.

### **PIMM’S CUP – \$6**

The drink of Wimbledon and elitists worldwide. Slip on a white cardigan and start casting smug little looks.

### **LEON’S OLD FASHIONED – \$9**

Keeping it real since 1961. Raw sugar soaked in bitters, muddled orange, Bulleit bourbon.

### **DARK & STORMY – \$8**

Gosling’s Black Seal rum. Ginger beer. Lime. Good on the sunniest of days and darkest of nights.

### **THEA’S FRENCH 75 – \$9**

Hailing from the WWI era, this drink got its name from the delightful blast it gives you – akin to being shelled by a 75mm French field gun. Bubble, Gin, and fresh lemon juice.

### **THE CENTENARIAN – \$10**

*“The first hundred years are the hardest” - John Koerner (1913-2014).*

A cocktail one hundred years in the making: Gin, Lillet, Cointreau, fresh lemon juice, a top of bubble and a few drops of Absinthe.

### **MADRILEÑO SANGRIA – \$19½ FOR A JUG**

Tinto or Blanco. Hemmingway would approve of this as an appropriate start to “killing the night”.

### **THE TERRY – \$10**

Short glass full of ice. 3 slugs of vodka. Three droplets of OJ for colour. NFL. No straw. Must be mixed with an index finger – preferably one that has seen fish guts within the last hour. Finger must be licked dry so as not to waste a drop. RIP Terry Laboucane.

### **APEROL SPRITZ – \$9**

The quintessential Italian aperitif. Aperol, Prosecco, and soda on ice with a slice of orange. Perfect for the patio and cleansing your palate with sophistication.

### **NEGRONI – \$11**

Gin, Campari and Sweet Vermouth in equal parts. A 3oz cocktail of disputed origin. “The bitters are excellent for your liver, the gin is bad for you. They balance each other.”  
- Orson Welles

## SHOTS — \$7

**JÄGER BOMB** – Jägermeister. Red Bull. Bad decisions.

**PICKLEBACK** – Shot of Bulleit chased by ½ shot of pickle juice.

**BOILERMAKER** – Shot of bourbon dropped in a glass of beer.

**BOTTLES OR GLASSES OF DIHYDROGEN MONOXIDE AVAILABLE UPON REQUEST.**

*N.B. Lethal if inhaled in quantity.*