

# **BEER**

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## BLACK ANGUS IPA

6.2 % ABV | 60 IBU

*Hoppy Taste on the Front, Citrus on the Finish*

## RED COAT IRISH RED ALE

5.0% ABV | 25 IBU

*Malt with Caramel Front & Roasty Finish*

## ISLAND TIME LAGER

4.0% ABV | .13 IBU

*Light, Crisp with a Honey Malt Finish*

## SONS OF HECTAR BROWN ALE

5.2% ABV | .30 IBU

*Light Drinking with Chocolate & Coffee Hints*

## STERLING HEFEWEIZEN

4.6% ABV | 15 IBU

*Beer of the Year 2017 Atlantic Canada Beer Awards*

## STORM CHASER VANILLA OATMEAL STOUT

5.0 % ABV

*Velvety Chocolate with a Roasted Taste & Mouth Feel*

## SEVEN YEAR PALE ALE

5.2% ABV | 30 IBU

*Tropical Fruit, Berries & Tangerine Balanced with a Caramel Finish*

# WINE

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## WHITE WINE

SPARKLING

*Grandial Blanc*

REISLING

*Tawse*

CHARDONNAY

*Wente Morning Fog*

PINOT GRIGIO

*Lacadie | Capasaldo*

SAUVIGNON BLANC

*Seite Soles | Roys Hill*

TIDAL BAY

*Jost Vineyards*

## RED WINE

MALBEC

*Alambrado*

PINOT NOIR

*Ballard Road*

CABERNET SAUVIGNON

*Siete Soles | Katnook Founders*

SHIRAZ

*Franklin Tate | Longview Yakka*

ZINFANDEL

*Wente Rose*

# ***COCKTAILS***

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## **FRENCH MARTINI**

*Shaken with Nova Scotia Spirits Blue Lobster Vodka, Chambord, Pineapple Juice and Cranberry Juice*

## **COSMOPOLITAN**

*Shaken with Nova Scotia Spirits Blue Lobster Vodka, Lime Juice, Cranberry Juice, and Cointreau*

## **PINA COLADA**

*Malibu Rum blended with cream and Pineapple Juice*

## **OCEAN VIEW**

*A Beautiful glass of Simple Syrup, Nova Scotia Spirits Willing to Learn Gin, Lime Juice and Blue Curacao*

## **MOJITO**

*Muddled lime wedges, mint leaves, Nova Scotia Spirits Fisherman's Helper Rum, Simple Syrup topped with Soda Water*

## **INGONISH PEACH**

*Nova Scotia Spirits Blue Lobster Vodka, Peach Schnapps, Cranberry juice and Orange juice*

## **ELDERFLOWER COLLINS**

*St. Germaine Elderflower Liquor blended with Nova Scotia Spirits Willing to Learn Gin, Lemon Juice and Soda.*

## ***SNACKS***

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### CALAMARI

*Flash fried calamari & breaded hot peppers  
served with horseradish cocktail*

\$13

### KELTIC KETTLE CHIPS

*Fresh made kettle chips tossed in salt and pepper,  
piled with cheese, bacon and green onions*

*\*add olives or jalapeños for \$1.50*

*\*add chicken for \$4.00*

\$14

### SMOKED ATLANTIC SALMON PLATTER

*Smoked Salmon, deep fried capers, lemon wedges,  
dill cream cheese, cucumber and red onions,  
served with house made Melba Toast*

\$15

### CHICKEN WINGS

*House smoked wings tossed in your choice of BBQ, honey garlic,  
mild, medium, hot or Kentucky sauce*

\$13

### ARDAINE'S DRUNKEN SHRIMP

*Plump Tiger Shrimp poached in Breton Breweries Red Coat Ale,  
served in a house made cocktail sauce*

\$14

GRATUITY & TAXES NOT INCLUDED IN PRICES

# DESSERTS

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## CARROT CAKE

*Served with cream cheese mousse & roasted candied pecans*  
\$9

## STRAWBERRY SHORTCAKE

*Vanilla Chantilly sandwiched with fresh whipped cream,  
strawberry coulis & strawberries, all made in house*  
\$9

## ALMOND ORANGE CAKE

GLUTEN FREE

*Made fresh daily in our pastry kitchen.*  
*Served with vanilla ice cream, strawberries & orange*  
\$8

## LAVA CAKE

*A delightfully rich chocolate Bundt cake cradling  
a pool of luxurious molten chocolate*  
\$10

## STRAWBERRY CHAMPAGNE CHEESECAKE

GLUTEN FREE

*Vanilla cheesecake marbles with strawberry, baked  
atop a chocolate cookie graham base.*  
*Topped with exquisite champagne mousse, strawberry swirls  
& dark chocolate shavings.*  
\$9

## JACK DANIELS BLACK CHERRY CHEESE CAKE

*Cherry whiskey infused cheesecake atop a chocolate graham cookie crust.*  
*Capped with a dome of whiskey mousse & dried cherries inclusions adorned  
with white & dark chocolate shavings.*  
\$9

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