

DRINKS

»— FRESH PRESSED JUICE —«

16 oz \$6.85

Elixir – Beet, apple, celery, lemon

Flu Booster – Orange, celery, lemon, ginger

Energizer – Carrots, apple, ginger

Tonic – Apple, lemon, ginger

»— SMOOTHIES —«

16 oz \$6.85

made with organic soy milk/ almond milk .50

Green Monster – Spinach, banana, dates, parsley, orange

Purple Haze – Kale, blueberry, mango, ginger

Strawberry Fields – Strawberry, banana, mango, vanilla

Juicy Fruit – blackberry, raspberry, blueberry, strawberry, orange

Chocolite – Banana, dates, cocoa

»— TEA —«

\$2.65 cup/ \$5 pot

Chai

Green ginger tumeric

Peppermint

Earl Grey

Vanilla Rooibus

Hibiscus Rose

Blackberry

English Breakfast

Tropical oolong

Chamomile

»— COCKTAILS —«

2 oz cocktails \$9.25

Caesar Cocktail – vodka, vegetable juice, tabasco, house made worcestershire

Whiskey Sour – Bourbon whiskey, freshly squeezed lemon juice, simple syrup, maraschino cherry

Cool cuke – Gin, fresh pressed cucumber, mint, simple syrup, soda, lime juice

Cosmopolitan – Vodka, triple sec, lime juice, cranberry juice

Dark & Stormy – Rum, local ginger beer, lime wedge

»— NS CRAFT BEER AND WINE —«

Blueberry Ale- Gahan House – \$7.00

Coastal Lager- spindrift – \$7.00

Hopbot- Hopcity IPA – \$6.00

Hunky Dory- Boxing rock – \$6.00

Raspberry Wheat Ale- Garrison – \$6.00

Bulwark Cider – \$7.00

Red wine- Cabernet sauvignon – 5oz/ \$7.00

White wine- Chardonnay – 5oz/ \$7.00

Corkage fee BYOB – \$10

»— COLD DRINKS —«

Kombucha – Locally brewed- rotating flavours \$5.00

Beet Lemonade – \$3.00

Propeller Root Beer – \$3.00

Ginger Beer – \$3.00

Bottle Green – Elderflower, Lemon-ginger grass, Pomegranate elderflower \$3.50

Sparkling water – \$3.00

San Pellegrino – Pomegranate orange \$3.00