

# draught

## **QUENCHING - *Softly spicy and fruity German- and Belgian-style wheat beers***

**Blanche de Chambly (Québec; 5% alc.)**

*A light and refreshing Belgian-style wheat beer accented by the addition of coriander and orange peel.*

**Denison's Weissbier (Ontario; 5.4% alc.)**

*A German-style wheat beer fronted with notes of banana & clove, finishing with flavours of citrus & spice.*

## **CRISP - *Dry, refreshing and moderately bitter to appetizingly hoppy lagers***

**Bitburger Premium Pils (Germany; 4.8% alc.)**

*The classic North German pilsner. Clean, soft malt flavours are matched with a bright hop nose and palate.*

**Hacker-Pschorr Edelhell (Germany; 5.5% alc.)**

*With a sweet bready aroma, this dry, golden and not-too-bitter refresher is brewed in the heart of Munich.*

**King Pilsner (Ontario; 4.8% alc.)**

*The robust hoppiness of this superb Czech-style pilsner is calmed by significant malty sweetness.*

## **SOCIABLE - *Medium bodied, wonderfully balanced ales and lagers***

**Black Oak Nut Brown Ale (Ontario; 5% alc.)**

*Roasted malt, nuts and cocoa are three flavours you'll find immediately, followed by a dry, hoppy finish.*

**De Koninck (Belgium; 5% alc.)**

*The 'Ale of Antwerp'. Soft, malty and well-rounded with a dry finish.*

**Fuller's Organic Honey Dew (England; 5% alc.)**

*Golden, light and refreshing, with just enough honey in the nose and nectar in the finish.*

**St. Andre Vienna Lager (Ontario; 4.7% alc.)**

*A bit sweet and roasty up front, this Austrian-style lager is dry and quenching in the finish.*

## **SATISFYING - *Gently bitter and chocolaty or roasty ales, porters and stouts***

**St. Ambroise Oatmeal Stout (Québec; 5% alc.)**

*This rich, mocha-ish, softly fruity and a silky-textured stout ranks as Canada's finest.*

## **BOLD - *Ales with a moderate to full bitterness and a naturally fruity hop character***

**Durham Hop Addict (Ontario; 5% alc.)**

*A beautiful aroma of pine and citrus is evidence of the strong hop character in this fine IPA.*

**Headstrong Pale Ale (Ontario; 5.7% alc.)**

*A clean and refreshingly bitter pale ale that draws on both British and American influences.*

**Marston's Pedigree (England; 4.5% alc.)**

*Burton-on-Trent's hard water gives this beer its prized profile. Well-balanced bitterness with a mineraly finish.*

## **SPICY - *Well-rounded, naturally spicy and warming ales and lagers***

**Affligem Blonde (Belgium; 6.8% alc.)**

*In the great Belgian tradition of strong yet refreshing ales, this is a spicy golden beauty.*

**La Maudite (Québec; 8% alc.)**

*This dangerously drinkable, strong and spicy ale from Québec is a Canadian classic.*

## **CONTEMPLATIVE - *Big-bodied lagers with full maltiness and refined character***

**Paulaner Salvator (Germany; 7.5% alc.)**

*The world's first doppelbock drinks with flavours of caramel, chocolate and currant.*

## **SOOTHING - *Potent ales with a decadent maltiness and profound depth of flavour***

**Koningshoeven Quadrupel Trappist Ale (The Netherlands; 10% alc.)**

*Sweet, strong, and jam-packed with flavours of dried fruits, caramel and spices.*

## **SMOKY - *Beers with flavours ranging from a wisp of smoke to a roaring campfire***

**Raftman (Québec; 5.5% alc.)**

*Brewed with a percentage of whisky malt for a reserved smokiness and softly satisfying complexity.*

## **FRUITY - *Ales fermented or finished with real fruits or fruit juices.***

**Éphémère Pomme (Québec; 5.5% alc.)**

*An off-dry, natural green apple aroma and taste that ends with a softly tart, palate-cleansing apple skin finish.*

## **UNPREDICTABLE - *Our version of the 'Guest Tap'. Ask what's currently pouring***

**Dayna's Beer of the Moment**

try a taster! any 3 draught samples for only \$6.00

# bottles

## **QUENCHING: *Softly spicy and fruity German- and Belgian-style wheat beers***

Hacker-Pschorr Hefe Weisse (Germ.; 5.5% alc.)  
Hoegaarden (Belgium; 4.9% alc.)  
Schneider Weisse (Germany; 5.4% alc.)  
St. Bernardus Blanche (Belgium; 5.5% alc.)

## **CRISP: *Dry, refreshing and moderately bitter to appetizingly hoppy lagers***

Christoffel Blond (Netherlands; 6% alc.)  
Czechvar (Czech Republic; 5% alc.)  
Lagunitas Pils (California; 6.1% alc.)  
Pilsner Urquell (Czech Republic; 4.4% alc.)  
Singha Lager (Thailand; 6% alc.)  
Zywiec (Poland; 5.5% alc.)

## **APPETIZING: *Ales with a varying balance between tart and sweet, with fruitiness and mouth-wateringly dry malt***

Duchesse de Bourgogne (Belgium; 6% alc.)  
Jolly Pumpkin La Roja (Michigan; 7.2% alc.)  
Lindemans Faro (Belgium; 4.2% alc.)  
Mort Subite Gueuze (Belgium; 4.5% alc.)  
Panil Barriquée (Italy; 8% alc.)  
Petrus Oud Bruin (Belgium; 5.5% alc.)

## **SOCIABLE: *Medium bodied, well balanced ales and lagers***

Anchor Steam Beer (California; 4.9% alc.)  
Cooper's Sparkling Ale (Australia; 5.8% alc.)  
Innis & Gunn Oak Aged (Scotland; 6.6% alc.)  
Köstritzer (Germany; 4.8% alc.)  
Rochefort 6 (Belgium; 7.5% alc.)  
Samuel Adam's Boston Lager (MA; 4.8% alc.)  
Sleeman Cream Ale (Ontario; 5% alc.)

## **SATISFYING: *Gently bitter and chocolaty or roasty ales, porters and stouts***

Arcadia Cocoa-Locho Chocolate Stout (MI; 7% alc.)  
Fuller's London Porter (England; 5.4% alc.)  
Guinness (Ireland; 4.2% alc.)  
Hobgoblin (England; 5.5% alc.)  
Mill Street Coffee Porter (Ontario; 5.5% alc.)  
Sierra Nevada Porter (California; 5.6% alc.)

## **BOLD: *Ales with a moderate to full bitterness and a naturally fruity character***

Anchor Liberty Ale (California; 5.9% alc.)  
Arcadia Hopmouth Double IPA (MI; 8% alc.)  
Arcadia IPA (Michigan; 5.9% alc.)  
Black Sheep Ale (England; 4.4% alc.)  
Dogfish Head 60 Minute IPA (DE; 6.5% alc.)  
Lagunitas IPA (California; 6.3% alc.)  
Lagunitas Maximus (California; 7.5% alc.)  
New Holland Mad Hatter (Michigan; 4.5% alc.)  
Rogue Brutal Bitter (Oregon; 6.2% alc.)  
Sierra Nevada IPA (California; 6.9% alc.)  
Sierra Nevada Pale Ale (California; 5.6% alc.)  
Southern Tier IPA (New York; 6% alc.)

## **FRUITY: *Ales fermented or finished with real fruits or juices***

Früli Strawberry (Belgium; 4.1% alc.)  
Liefmans Frambozenbier (Belgium; 5.4% alc.)  
Lindemans Apple (Belgium; 3.5% alc.)  
Lindemans Cassis (Belgium; 3.5% alc.)  
Lindemans Kriek (Belgium; 3.5% alc.)  
Lindemans Pêcheresse (Belgium; 2.5% alc.)  
Mort Subite Framboise (Belgium; 4.5% alc.)  
Mort Subite Kriek (Belgium; 4.3% alc.)  
Quelque Chose (Québec; 8% alc.)

## **ROBUST: *Rich, warming and malty beers of impressive complexity***

Abbaye Des Rocs Triple Impériale (Belg.; 7.2% alc.)  
Aventinus (Germany; 8% alc.)  
Chimay Première (Belgium; 7% alc.)  
Dogfish Head Indian Brown Ale (DE; 7.8% alc.)  
Dogfish Head Raison D'Être (DE; 8% alc.)  
Dragon Stout (Jamaica; 7.5% alc.)  
Kwak (Belgium; 8% alc.)  
Lagunitas Cappuccino Stout (CA; 8.3% alc.)  
Leffe Brune (Belgium; 6.5% alc.)  
Lost Abbey Lost & Found (California; 8% alc.)  
McAuslan Scotch Ale (Québec; 7.2% alc.)  
McEwan's Scotch Ale (Scotland; 8% alc.)  
New Holland Dragon's Milk (MI; 8.1% alc.)  
Nostradamus (Belgium; 9.5% alc.)  
Rochefort 8 (Belgium; 9.2% alc.)  
Sinha Stout (Sri Lanka; 8% alc.)  
St. Paul Double (Belgium; 6.9% alc.)  
Trois Pistoles (Québec; 9% alc.)  
Westmalle Dubbel (Belgium; 7% alc.)

## **SPICY: *Well-rounded, warming and naturally spicy ales***

Brooklyn Local 1 2007 (New York; 9% alc.)  
Chimay White (Belgium; 8% alc.)  
Cochonnette (Belgium; 8.5% alc.)  
Delirium Tremens 2004 (Belgium; 8.7%)  
Duvel (Belgium; 8.1% alc.)  
Jolly Pumpkin Bam Bière (Michigan; 5.5% alc.)  
Jolly Pumpkin Oro de Calabaza (MI; 9.6% alc.)  
La Fin du Monde (Québec; 9% alc.)  
Lost Abbey Avant Garde (California; 7% alc.)  
Lost Abbey Red Barn Ale (California; 6.7% alc.)  
New Holland Black Tulip Trippel (MI; 6% alc.)  
Orval (Belgium; 6.9% alc.)  
Saison Dupont (Belgium; 6.5% alc.)  
St. Bernardus Tripel (Belgium; 8% alc.)  
Tripel Karmeliet (Belgium; 8% alc.)  
Westmalle Tripel (Belgium; 9.5% alc.)

## **SOOTHING: *Potent ales with an almost sinfully decadent maltiness and profound depth of flavour***

Achel Extra (Belgium; 9.5% alc.)  
Bell's Expedition Stout (Michigan; 10.5% alc.)  
Chimay Blue (Belgium; 9% alc.)  
Gulden Draak (Belgium; 10.5% alc.)  
Lost Abbey Judgment Day (CA; 10.5% alc.)  
Port Brewing Older Viscosity (CA; 13.7% alc.)  
Rochefort 10 (Belgium; 11.3% alc.)  
Scaldis (Belgium; 12% alc.)  
St. Bernardus Abt 12 (Belgium; 10% alc.)  
Tsarina Katarina Imperial Stout '05 (ON; 9% alc.)  
X.O. Bière Forte au Cognac (France; 8% alc.)

## **CONTEMPLATIVE: *Big bodied lagers with full maltiness and refined character***

New Holland Blue Goat (MI; 5.1% alc.)  
Samichlaus 2006 (Austria; 14% alc.)

## **SMOKY: *Ales and lagers with flavours ranging from a wisp of smoke to a roaring campfire***

Aecht Schlenkerla Rauchbier (Germany; 5.1% alc.)

## **BIG BOTTLES: *Oversized bottles of some very special beers***

Chimay Grande Réserve (Belgium; 9% alc.)  
Duvel Magnum (Belgium; 8.5% alc.)

## **GLUTEN-FREE : *For those who can't normally drink beer***

La Messagère (Québec; 4.7% alc.)

## **CIDERS: *Not beer, but still nice***

Waupoos Cider (Ontario; 6.5% alc.)

We update our website regularly, but this list may differ slightly from the most current one in the restaurant.