

BAR MENU

*Available to take home! Order online or come visit 250 City Center to purchase.

Kevin's Beer PICKS IN CANS | BOTTLES

Town & Country Blonde Ale 6.50

5.5% abv | 473 ml can | *Dominion City Brewing Company, Ottawa*

Easy-Drinking, refreshing and well-balanced. Light citrus hoppy notes balance out a subtle malty sweetness. Tasting Notes: Clean, crisp, and refreshing.

Sunsplit IPA 7.50

6.5% abv | 473 ml can | *Dominion City Brewing Company, Ottawa*

"A hoppy beer!" This beer features massive tropical hop flavour, balanced bitterness, expressive yeast character and rich malt body. Sunsplit was brewed with loads of oats, intemperate hopping rates and features a deliberately hazy pour. Keep cold and enjoy fresh.

Roman Candle IPA 7.50

6.8% ALC./VOL. | 473ml can | *Bellwoods Brewery, Toronto*

Dry-hopped at the rate of our Double IPAs, perfectly balanced, and showcasing bright citrusy aromatics, "Rocan" has earned a place among our favourites. **What it smells and tastes like:** It's a lightly resinous, balanced IPA that showcases lots of juicy melon and orange peel.

Circling the Sun Cider 6.50

5% abv | 473 ml can | *Collective Arts Brewing, Toronto*

We start with Local Press cider and blend in fresh Montmorency cherry juice from the Niagara escarpment. The final product is bright and colourful with a tart fruity pallet and a rich sharp nose. Like a sweet cherry pie without the buttery crust, this cider is a sweet indulgence in a glass.

Local Original Lager 6

5% abv | 437 ml can | *Local, Ottawa*

A cold, clean lager for everyone to enjoy. We wanted to make a smooth tasting, easy drinking beer!

Jelly King Dry Hopped Sour 10

5.6% abv | 500 ml bottle | *Bellwoods Brewery, Toronto*

What it smells like, what it tastes like, what it looks like: Aromas and flavours of juicy pineapple and sweet tangerine up front with dry, tangy and subtly bitter grapefruit on the finish. Light bodied and crushable, the citrus character is reminiscent of five alive.

Decouverte IPA – Alcohol free 5

0.5% abv | 473 ml can | *Microbrasserie Le Bockale*

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The Darkness Oatmeal Stout 6.50

5.6% abv | 473 ml can | *Beyond the Pale*

Darkness recipe has been brewed and sold since day one of Beyond the Pale. Using rich chocolate malts, roasted barley and a gentle hit of hops, the brewers have managed to produce a robust, full-bodied stout. Expect bold roasted coffee and dark chocolate flavours, perfect for a cozy Sunday after a long week.

STEPHANIE'S WINE PICKS BOTTLE

La Tunella - Pinot grigio 28

2016, 13% abv, *Friuli-Venezia-Giulia, Italy*

Medium bodied and crisp, a fruity nose with intense bouquet of acacia blossom, banana and ripe tropical fruits, the palate confirms this with subtle yeasty notes.

*Pairs well with antipasti, ham, fish, white meat, also as an aperitif.

Viognier, Cotes-du-Rhone Blanc 23

Very aromatic with overtones of white flowers, apricot, white peach. This wine has low acidity, really nice to drink on its own! Pairs well with seafood & cheese!

Sancerre - Sauvignon Blanc 35

2017, 13% abv, *Domaine de la Villaudière, Loire, France*

Medium bodied and dry, this Sauvignon Blanc is crisp, and fruity (pineapple, passionfruit). It is well balanced, and has long lasting acidity, revealing a lovely minerality.

*Pairs well with freshwater fish, goat cheese, roasted chicken and herbs.

Gruner Veltliner, Zahel 2019, Vienna, Austria 26

Medium bodied but dry with great acidity finishes clean and lively. Zesty citrusy fruit, ripe apples and green pepper come together in a refreshing balanced wine. Great as an aperitif but also with charcuterie, salads & seafood.

Chardonnay by the liter - Peller Estates VQA Ontario 18

Raimat – Rosada 19

Costers del Segre, Spain

Dry, light to medium bodied rose. Supple aromas with nose of strawberry, grapefruit & touch of aniseed. Strawberry & raspberry on the palate

Nua Brut – Prosecco 17

12% abv, *Veneto, Italy*

Light bodied and dry, a blend of Glera (prosecco grape) and Pinot Noir which gives this brut suggestive red fruit notes. This sparkling wine shows vibrant red apples, ripe citrus, honey and hazelnuts with a hint of toasty brioche.

*Pairs well with fish dishes or hard cheese or served great as aperitif.

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Stephanie's WINE PICKS BOTTLE

Racine - Pinot Noir	23
Limoux, France Dry, medium bodied. Intense nose of red berries and boiled candy. The palate is med bodied with generous red berries, black licorice, and some cake spice. Tannins are very soft with good acidity – well suited for any dish!	
La Quercia - Montepulciano	24
2015, 13.5%, Abruzzo, Italy Full bodied, smooth, and packed with notes of blackberry, wild cherry, chocolate and spice. This is a flavourful and versatile wine that will pair with just about anything.	
Sangiovese – Chianti Colli Senesi	22
2013, Le Rote, Toscana, Italy Medium body, high acidity. Notes of cherry. *Pairs with pasta, red meats and spicy food	
Dolcettod'Alba, Fenocchio, Piemonte, Italy	27
Medium bodied. Scent is fresh and pleasantly fruity, taste is dry and pleasantly bitter with a good balanced body	
Grenache, Domaine de La Guicharde, Rhone, France *organic	24
Medium-full bodied but dry. Complex and rich mix of black cherry, tapenade, crab apple, plum, cranberry and stewed strawberry fruit with a hint of licorice and mint. Pairs wonderfully with red meat, chocolate desserts!	
Corleto Lambrusco, Villa Di Corlo, Italy	25
Medium bodied & dry. Sparkling Red that should be served chilled. Really Vibrant blueberries and blackcurrants, as well as lemons and fresh plums. Taut and tangy on the finish. Ideal pairing with cured meats & cheese.	

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