



## BEER MENU | YEAR ROUND

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	5oz	12oz	16oz
<b>SAINT OF CIRCUMSTANCE</b>   CITRUS BLONDE ALE   4.7% Wheat, Citra, Centennial & Amarillo. Seasonal citrus zest.	\$3	\$6	\$7
<b>RANSACK THE UNIVERSE</b>   IPA   6.8% Galaxy & Mosaic. Tropical fruit, mango, citrus.	\$3	\$6.5	\$7.5
<b>HAZY STATE</b>   DDH IPA   4.1% Hop-forward Session IPA. Tropical fruit & orange, hints of grapefruit & pine.	\$3	\$6	\$7
<b>LIFE IN THE CLOUDS</b>   DDH IPA   6.1% Simcoe & Mosaic Hops. Hop forward with low bitterness, huge mouthfeel.	\$3	\$6.5	\$7.5
<b>JAM UP THE MASH</b>   DRY HOPPED SOUR   5.2% Vic Secret, Citra, Mosaic. Juicy, sour, refreshing.	\$3	\$6.5	\$7.5
<b>AUDIO / VISUAL</b>   LAGER   5% Wai-iti Hops. Clean, crisp finish, notes of lime & mandarin.	\$3	\$5.5	\$6
<b>STRANGER THAN FICTION</b>   PORTER   5.5% Chocolate & Pale Ale malts. Roast notes, molasses & cocoa.	\$3	\$6	\$7
<b>PROPHETS &amp; NOMADS</b>   GOSE   4.5% Coriander & Himalayan salt. Dry, spicy and sharp.	\$3	\$6	\$7
<b>SURROUND SOUND</b>   DDH DIPA WITH ROTATING HOPS   8.2% Enigma, Moutere, Simcoe & Centennial	\$3	\$7.5	\$8.5

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Happy Hour: Monday - Thursday, 4 PM - 6 PM | 16oz Core beers: \$6 | 16oz Audio / Visual: \$5  
Take home your glass for \$10 | Flights: 4x 5oz pours \$12



## ORIGIN OF DARKNESS

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**VOODOO COLLAB** | IMPERIAL STOUT W/ CACAO NIBS & CASSIA BARK..... 11.5 | 9oz - \$8 | 4.5oz - \$6

Collaborating with Voodoo Brewing from Pennsylvania, we used Cocoa Nibs and Cassia Bark (also known as Chinese Cinnamon) to give this beer some deep chocolate flavours and a sweet spice.

**SIREN COLLAB** | BALTIC PORTER W/ PRUNES, RAISINS AND DATES ..... 9.6 | 9oz - \$8 | 4.5oz - \$6

Siren Craft Brew from England wanted to create something that exemplified the sweet rich flavours of dark stone fruit, so after 6 months in 10-year-old South American Rum barrels we added Prunes, Raisins and Dates to a Baltic Porter base.

**CR/AK COLLAB** | IMPERIAL STOUT W/CHOCOLATE & PISTACHIO CANNOLIS .. 8.4 | 9oz - \$8 | 4.5oz - \$6

Holy Cannoli, did we whip up something delicious with Italian brewery CR/AK. We threw real, bakery-fresh Cannoli and a massive amount of chocolate into the mash of this Imperial Stout.

**PRAIRIE COLLAB** | IMPERIAL STOUT W/ CACAO POWDER, COFFEE, LACTOSE, VANILLA WAFERS.. 11.9 | 9oz - \$8 | 4.5oz - \$6

Our collaborators for this beer – Prairie Artisan Ales out of Oklahoma – are truly Imperial Stout masters. We brewed an Imperial Stout with a huge amount of Cacao powder, vanilla wafers, brown & lactose sugar, and freshly ground Detour Coffee.

**BARREL-AGED IMPERIAL PORTER** | 2019..... 11.5 | 9oz - \$8 | 4.5oz - \$6

That's right it's back! A super-charged version of our Imperial Porter, this dark beer was aged in Kentucky bourbon barrels for over a year. It delivers a smooth combination of rich chocolate flavours from our Imperial Porter, married with vanilla and warming alcohol from the barrels.

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\*Share a bottle of Origin of Darkness for \$17



## SEASONALS, CIDERS & COLLABS

	5oz	12oz	16oz
<b>ALL THE THINGS</b>   STOUT   7.2%   <b>NEW!</b> Collab w/ Southern Grist. Banana, pistachio, chocolate, vanilla, cardamom, & lactose.	\$3	\$7.5	\$8.5
<b>RASPBERRY</b>   DRY HOPPED SOUR   5.5% Mosaic & Barbe Rouge. Fresh raspberries.	\$3	\$7.5	\$8.5
<b>GUAVA</b>   GOSE   4.9% Himalayan pink sea salt & coriander. Tart, sweet & sour.	\$3	\$7.5	N/A
<b>BLUEBERRY W/CACAO</b>   SOUR   5.6% Blueberries & Cacao Nibs. Well balanced with tart acidity.	\$3	\$7.5	\$8.5
<b>IPA 11</b>   LACTOSE IPA   5.8% Mosaic & Idaho 7. Balanced & sweet tropical fruit hop bombs	\$3	\$4.5	\$5
<b>IPA 12</b>   IPA   6.9% Nelson Sauvignon & Mosaic. Crushed gooseberry, white grape and blueberry notes.	\$3	\$7.5	\$8.5
<b>LOCAL PRESS</b>   APPLE CIDER   5.6%   5oz POURS ONLY Crisp, dry and refreshing. Made with 100% Ontario apples.	\$3	N/A	N/A
<b>APPLE &amp; CHERRY</b>   CIDER   5%   5oz POURS ONLY Tart and sweet. Made with fresh Montmorency Cherry juice from Niagara.	\$3	N/A	N/A

## BEER MIX OF THE WEEK

BLUEBERRY SUNSET

IPA No.12 mixed with  
Blueberry Sour

## HAPPY HOUR DEALS

MONDAY - THURSDAY FROM 4 - 6 PM

16oz Core Beers | \$6  
16oz Audio / Visual Lager | \$5



## SNACKS, DRINKS & EVENTS

### EVENTS

**BLUEGRASS NIGHT** ..... 02.22.2020

Live performance from Chopped Liver Bluegrass Band, \$5 cans of Audio/Visual. Beer Hall | 7 PM

**LAUGHS ON TAP** ..... 02.28.2020

Lineup: Doug Koning, Darren Menezes and Amy Bugg. Hosted by James Butler. Beer Hall AKA the hottest comedy club in Hamilton | 7 PM

**INTERNATIONAL WOMEN'S DAY** ..... 03.08.2020

Pop-up gallery opening, workshop, beer launch. Stay tuned for more details! | ALL DAY

**90s TRIVIA NIGHT** ..... 03.13.2020

Beer Hall | 7 - 10 PM | \$10 includes your first beer!

**MARVEL TRIVIA NIGHT** ..... 04.03.2020

Beer Hall | 7 - 10 PM | \$10 includes your first beer!  
(Our trivia nights sell out QUICK, it's never too early to get your tickets)

**COLLECTIVE ARTS FESTIVAL** ..... 06.06.2020

TICKETS AVAILABLE NOW!

### DRINK & SNACKS

**DONUTS | DONUT MONSTER** ..... \$4 +tax

Rotating flavours | Saturdays only

**CHIPS** ..... \$5.50 +tax

**KOMBUCHA | BOOCH** ..... \$5 +tax

**COFFEE | FULL/HALF PRESS** .... \$3.5 / \$6 +tax

Detour Coffee beans

**ORANGE JUICE | BLACK RIVER** ..... \$3 +tax

### TOURS

#### **SATURDAY & SUNDAY ONLY**

Tours are this thing where we walk you around and then you see some stuff and you're like "Whoa" and we're like "Totally" and then you learn a little bit about brewing but you get to drink, that's the main thing..... \$12/person

### BRING YOUR OWN FOOD

If we could be so bold, might we recommend some bomb local restaurants?

**PIZZA** | Shorty's..... SkipTheDishes

**VEGAN** | Boon Burger..... SkipTheDishes

**HOME COOKING** | Harbour Diner ..... SkipTheDishes

## CALL FOR ART

Our cans feature original artwork submitted through our open Call for Art. Every selected artist is paid and keeps ownership of their work.



OPEN YOUR  
PHONE'S  
CAMERA & SCAN  
TO SUBMIT