

# .beer + cocktails.

## draught

**Mill Street *organic*** 8  
lager, 4.2% alc/vol, Toronto, ON

**Stella Artois** 8.5  
lager, 5% alc/vol, Belgium

**Henderson's *best*** 8  
amber ale, 5.5% alc/vol, Toronto, ON

**Goose Island** 8.5  
I.P.A. 5.9% alc/vol, Canada

## cider

**Brickworks *batch: 1904*** 9.25  
cider, 5% alc/vol, Toronto, ON

## bottles + cans

**Drake *art house*** 7.5  
blonde ale, 4.8% alc/vol, 473ml, Toronto, ON

**Collective Arts *life in the clouds*** 8  
i.p.a, 5.6% alc/vol, Hamilton, ON 473ml

**Corona *extra*** 8  
lager, 4.6% alc/vol, 330ml, Mexico

**Woodhouse** 8  
amber lager, 5% alc/vol, 473ml, Toronto, ON

**Ace Hill** 7.75  
pilsner, 4.9% alc/vol, 473ml, Toronto, ON

**Guinness** 9  
stout, 4.1% alc/vol 500ml, Ireland

**Collective Arts *jam up the mash,*** 8.5  
dry hopped sour, 5% alc/vol, 473ml, Hamilton, Ontario

**Beau's *lug-tread*** 7.5  
lagered ale, 5.2% alc/vol, 355ml, Vankleek Hill, ON

## cocktails

**ginger rogers** 15  
Lot No.40 Canadian whisky, strawberry, honey,  
lemon, ginger, rhubarb bitters [2oz]  
Created by resident Drake bartender [Jeremy Cheng](#)

**rust + bone** 16  
Cedar-infused bourbon, Nonino Quintessentia  
amaro, Benedictine, Angostura [2.75oz]  
Created by resident Drake bartender [Sandy De Almeida](#)

**gin gin mule** 14  
Beefeater gin, mint, lime, ginger beer [1.5oz]  
Created by [Audrey Saunders](#), [Pegu Club](#), New York

**flannel pants** 16  
Evan Williams bourbon, lemon, warm spices, ice  
cider, Bogart's bitters [2oz]  
Created by resident Drake bartender [Warren May](#)

**drake g + t** 15  
Beefeater London dry gin, Carroll & Co.  
tonic syrup, grapefruit, seltzer [1.5oz]

**pear mule** 15  
Grey Goose L'Poire vodka, lime, ginger beer [1.5oz]

**old fashioned** 14  
bourbon, sugar, orange zest, Angostura [2oz]

**spritz** 14  
Cocchi Americano, sparkling wine, seltzer

**mojito** 14  
Havana club 3yr. rum, lime, mint [2oz]