

MASCOT BEER

ITALIAN LAGER - LAGER - 5.8% ABV - IBU: 18

BREWED IN THE SAME TRADITIONAL WAY LAGERS ARE BREWED IN ITALY, THIS CLEAN, CRISP, LIGHT-BODIED LAGER IS REFRESHING & CITRUSY.

BREWED WITH SAFLAGER YEAST & CZECH SAAZ HOPS.

LONGSHIP LAGER - LAGERED ALE - 5% ABV - IBU: 20

THIS UNIQUE TAKE ON OUR CLASSIC LAGER SHINES WITH CITRUS ZEST AND A COMPLEX FERMENTATION PROFILE.

BREWED WITH KVEIK YEAST.

STILL CLASSY - SAISON - 5.6% ABV - IBU: 12

THIS BRIGHT, EFFERVESCENT BEER IS FERMENTED WITH A COMBINATION OF SAISON YEAST FOR A COMPLEX, TART BEER WITH NOTES OF CITRUS, CLOVE AND BUBBLEGUM.

BREWED WITH BE-134 YEAST & CZECH SAAZ HOPS.

PASSIONFRUIT PEACH SOUR - SOUR - 5.4% ABV - IBU: 12

OUR ROTATING FRUITED SOUR THIS TIME AROUND WITH PASSIONFRUIT AND PEACH. TART, LIVELY, SUPER REFRESHING.

BREWED WITH VERMONT ALE YEAST & COLUMBUS HOPS.

TROPIC STORM - DRY-HOPPED SOUR - 5% ABV - IBU: 25

A HAZY, PALE, SOUR ALE THAT IS TART AND REFRESHING. NOTES OF ZINGY CITRUS AND PINEAPPLE.

BREWED WITH ESCARPMENT LABS OLD WORLD SAISON YEAST & IDAHO 7, AMARILLO AND CITRA HOPS.

BUSH BERRY - FRUITED ALE - 5.3% ABV - IBU: 20

A RUSTIC WHEAT ALE FERMENTED WITH NOTES OF SOUR ORANGE AND WHITE WINE UPFRONT THAT RESOLVES WITH HINTS OF RED APPLE SKIN & UNDER RIPE WHITE PEACH.

BREWED WITH KVEIK YEAST & CZECH SAAZ HOPS.

EASY DOES IT - APA - 5.3% ABV - IBU: 16

A FULL BODIED PALE ALE BREWED WITH NOTES OF PEACH, SOFT CITRUS AND PINEAPPLE THAT FINISHES WITH A CREAMY MOUTHFEEL.

BREWED WITH LONDON FOG YEAST & AMARILLO AND IDAHO7 HOPS.

CLOUD CHASER - IPA - 6.8% ABV - IBU: 15

A JUICY IPA EXUDING HEAVY NOTES OF TROPICAL FRUIT AND CITRUS. COMPLEX, WITH AN UNDERLYING NOTE OF STONE FRUIT AND A WELL ROUNDED MALT CHARACTER.

BREWED WITH KVEIK YEAST & IDAHO7 AND MOSAIC HOPS.

MONDO WEST COAST SESSION IPA - WEST COAST SESSION IPA - 5.5% ABV - IBU: 64

ALL THE FLAVOUR AND AROMA OF A CLASSIC WEST COAST IPA, AT A SESSIONABLE ABV. NOTES OF PINE RESIN, ORANGE ZEST, GRAPEFRUIT AND LIME.

BREWED WITH CALIFORNIA ALE YEAST & COLUMBUS, CASCADE, CENTENNIAL, AND AMARILLO HOPS.

SUN SIPPER - KOLSCH - 4.7% ABV - IBU: 21

A CLEAN CRISP, AND WELL BALANCED ALE THAT IS PERFECT FOR WARM WEATHER AND LONG SESSIONS ON A PATIO.

BREWED WITH K-97 GERMAN ALE YEAST & LORAL HOPS.

MASCOT PILSNER - PILSNER - 5% ABV - IBU: 24

A CRISP, HOPPY TAKE ON A CZECH PILSNER. REFRESHING & APPROACHABLE.

BREWED WITH WEIHENSTEPHAN LAGER YEAST & IDAHO 7 AND SOUTHERN CROSS HOPS.

HAZE IPA - IPA - 6.8% ABV - IBU: 50

A BRIGHT AND MODERN IPA THAT BOASTS FLAVOURS AND AROMATICS OF PINEAPPLE, PEACH, MANGO AND CITRUS JUICE.

BREWED WITH VERMONT ALE YEAST & AMARILLO AND IDAHO7 HOPS.

MASCOT HEFEWEIZEN - WEISSBIER - 4.5% ABV - IBU: 9

A GERMAN STYLE ALE WITH NOTES OF BANANA AND CLOVE THAT SITS ATOP A FLUFFY WHEAT BASE.

BREWED WITH WB-06 WEISSBIER YEAST & CZECH SAAZ HOPS.

CHOCOLATE DADDY - STOUT - 6.6% ABV - IBU: 40

A FULL-BODIED AMERICAN STOUT BREWED WITH A BLEND OF ROASTED BARLEY, CHOCOLATE MALT AND MALTED OATS. BOLD DARK CHOCOLATE, COFFEE AND DARK FRUITS.

BREWED WITH CALIFORNIA ALE YEAST & MAGNUM AND COLUMBUS HOPS.

GHOST TALK - RYE SAISON - 6.8% ABV - IBU: 12

BOASTING A DELICATE INTERMINGLING OF YEAST ESTERS (CLOVE, BAKING SPICES), ALONG WITH THE UNMATCHED DEPTH AND WARMTH OF RYE.

BREWED WITH BE-134 YEAST & GALENA HOPS.

NO LOVE LOST SOUR CHERRY - SAISON - 6.1% ABV - IBU: 12

DEEP RED COLOUR, LIGHT BODIED, BALANCED NOTES OF SPICY BELGIAN YEAST WITH TART CHERRY THROUGHOUT THE ENTIRE DRINKING EXPERIENCE.

BREWED WITH BE-134 YEAST & CZECH SAAZ HOPS.

NEW RITUALS WEST COAST IIPA - DOUBLE IPA - 8.2% ABV - IBU: 66

A LOUD AND BRASH WEST COAST DOUBLE IPA WITH A MODERN TWIST. NOTES OF MANGO, COCONUT, GRAPEFRUIT PITH, PINE RESIN & ORANGE BLOSSOM.

BREWED WITH CALIFORNIA ALE HOPS & SABRO, CENTENNIAL, CASCADE & COLUMBUS HOPS.

FOOL'S GOLD - SESSION IPA - 5.5% ABV - IBU: 64

THIS BRIGHT AND LIVELY SPRINGTIME SIPA IS DRY HOPPED AND BREWED WITH BEER-GARDEN SESSIONS IN MIND. PACKED WITH NOTES OF LIME ZEST, TANGELO, GRAPEFRUIT AND SPRING BERRIES.

BREWED WITH CITRA & MOSAIC HOPS.

FROSTHAMMER DOUBLE IPA - IIPA - 8.2% ABV - IBU: 35

THIS IIPA WAS MADE WITH A HEAVY-HANDED ADDITION OF RAW WHEAT & BURSTS WITH A DIVERSE PALETTE OF STONEFRUIT, GUAVA, WHITE WINE AND PASSIONFRUIT - FINISHING WITH AN INTRIGUING AND SOFT CITRUS NOTE.

BREWED WITH KVEIK YEAST & AUSTRALIAN GALAXY AND NELSON SAUVIN HOPS.

FOOD

FRIED BRUSSEL SPROUTS

LIGHTLY FRIED BRUSSEL SPROUTS, TOSSED IN GOCHUJANG & FINISHED WITH TOASTED SESAME **10**

CRISPY TOFU BITES

FRIED, LIGHTLY BATTERED TOFU BITES, SERVED WITH A SESAME GINGER DIPPING SAUCE **10**

GREEN GODDESS SALAD

CHOPPED KALE, BROCCOLI AND BRUSSEL SPROUTS, TOPPED WITH TOASTED ALMONDS, PIAVE CHEESE AND HOUSE-MADE GREEN GODDESS DRESSING **12**

FRITES + AIOLI

FRESH CUT & DOUBLE BLANCHED, SERVED WITH HOUSEMADE AIOLI **8**

ADD TRUFFLE OIL & PARMESAN +3

MASCOT POUTINE

FRESH CUT FRIES, HOUSE-MADE BEEF BASED POUTINE SAUCE AND QUEBEC-STYLE CHEESE CURDS **12**

SMOKED KUNG PAO WINGS

LEMON & GINGER RUB, HOUSE-MADE KUNG PAO SAUCE, FINISHED WITH SESAME & GREEN ONION **14**

MASCOT MAC N CHEESE

SMOKED WHITE CHEDDAR SAUCE, STROZZAPRETI NOODLES, FINISHED WITH TOASTED PANKO BREADCRUMBS **14**

MASCOT SMASH BURGER

GROUND CHUCK PATTY, AMERICAN CHEESE, SPECIAL SAUCE, BREAD & BUTTER PICKLES, SHAVED LETTUCE & ONION ON A POTATO BUN. SERVED WITH FRIES **17**

ADD BACON +3 SUB FRIES FOR POUTINE +4

ROASTED PORTOBELLO BURGER

MARINATED AND ROASTED PORTOBELLO MUSHROOM, AGED WHITE CHEDDAR, BLACK GARLIC AIOLI, TOMATO & LETTUCE ON A POTATO BUN. SERVED WITH FRIES **16**

SUB FRIES FOR POUTINE +4

SMOKED BRISKET SLIDERS

MONTREAL-STYLE SMOKED PASTRAMI WITH GRAINY MUSTARD ON POTATO SLIDER BUNS. SERVED WITH GHERKIN PICKLES (3) **17**

ADD EXTRA SLIDER +5

NASHVILLE HOT CHICKEN

TRADITIONAL NASHVILLE STYLE BUTTERMILK FRIED CHICKEN. SERVED WITH SLICED WHITE BREAD AND SWEET PICKLES. **18**

ALL FOOD WILL BE SERVED IN SINGLE-USE CONTAINERS WITH YOUR SAFETY IN MIND. PLEASE ADVISE US OF ANY ALLERGIES.
GROUPS OF 6 OR MORE MAY BE SUBJECT TO AN 18% GRATUITY.



SPARKLING WINE

MIONETTO PROSECCO BRUT

VENETO, ITALY

FRUITY AND EFFERVESCENT, OFFERING NOTES OF STONEFRUIT, AND CITRUS.

14/65

WHITE

HAUT GRELOT SAUVIGNON BLANC/ SEMILLON

BORDEAUX, FRANCE - 2018

ELEGANT AND CRISP, GRAPEFRUIT, GOOSEBERRY AND WILD HERBS.

14/65

ROSE

MUGA RIOJA

SPAIN - 2017

A BLEND OF GARNACHA, VIURA & TEMPRANILLO. FRESH AND LIVELY, WITH NOTES OF TANGY RED BERRY, CITRUS, PEACH AND ROSEWATER TONES.

14

RED

DOMAINE ANDRÉ AUBERT GRENACHE/

SYRAH BLEND

COTES DU RHONE, FRANCE - 2017

CHARMING AND MEDIUM BODIED, DARKER BERRY FRUITS AND CRACKED PEPPER.

14/65

MARCO ZUNINO MALBEC

MENDOZA, ARGENTINA - 2018

FRESH LEATHER AND BLACK RASPBERRY, TANNIC WITH BURGEONING ACIDITY.

14/65



COCKTAILS

1ST OF THE MONTH

BOMBAY GIN, LUXARDO MARASCHINO, ST. GERMAIN, LEMON, CUCUMBER, MINT, SODA **14**

REFRESHING. ROUNDED. BALANCED, CLEAN CITRUS.

DADDY'S OLD FASHIONED

JIM BEAM BLACK, HOUSE-MADE STOUT SYRUP, ANGOSTURA BITTERS, ORANGE ZEST **15**

OUR CRAFT STOUT-LACED OLD FASHIONED.

BIRDMAN

SOMBRA MEZCAL, PLANTATION 3 STAR RUM, CAMPARI, PINEAPPLE, LIME, ABSINTHE RINSE **15**

A NOD TO THE JUNGLE BIRD WITH A SMOKY, HERBAL INFUSION. PUT SOME RESPECT ON IT'S NAME.

PASSION FRUIT SPRITZ

APEROL, PROSECCO, PASSION FRUIT, BASIL, SODA **16**

APEROL SPRITZ 2.0.

MASCOT MULE

SUMMIT VODKA, BRIOTTET CRÈME D'ABRICOT, ANGOSTURA BITTERS, GINGER, LIME **15**

COMPLEX FRUIT-LACED PUNCH WITH A GINGER AND LIME KICK. DON'T STEAL THE MULE MUG. WE WATCHIN' YOU.

PEARL ST. DAIQUIRI

PLANTATION 3 STAR RUM, WRAY & NEPHEW, BRIOTTET ORANGE CURACAO, LIME, SUGAR **15**

A CLASSIC CITRUS DAIQUIRI WITH THAT UNCLE WRAY WRAY TOUCH.

BLOOD ORANGE MARGARITA

CAZADORES BLANCO, COINTREAU, BLOOD ORANGE, LIME **16**

BALANCED CITRUS TARTNICITY (NEW WORD) WITH A MODEST HINT OF BITTER-SWEET RASPBERRY.

