

Harbourstone

POUR HOUSE

COCKTAILS

SPIRIT FORWARD

HAPPY CAMPER	14
APPLETON ESTATE RUM MAPLE WALNUT BITTERS	
SMOKED OLD FASHIONED	16
JOHNNIE WALKER BLACK BITTERS HICKORY SMOKE	
QUEEN'S GAMBIT	16
COMPASS GIN ROYAL ELDERFLOWER GRAPEFRUIT CORDIAL	

BRIGHT AND FRESH

BARTENDERS CHOICE	
ASK YOUR SERVER FOR THE COCKTAIL OF THE MONTH	
GRAND MARGARITA	15
ESPOLON REPOSADO GRAND MARNIER LIME SALT	
GET LUCKY	15
CAPTAIN MORGAN WHITE RUM HONEY GINGER SYRUP ORGEAT LEMON	
HARBOURSTONE KITCHEN SINK	15
CAZADORES TEQUILA GREEN CHARTREUSE LEMON	
STRAWBERRY BASIL PENICILLIN	16
JOHNNIE WALKER BLACK LEMON HONEY GINGER SYRUP STRAWBERRY BASIL SYRUP	
HARBOUR MULE	16
COLDSTREAM VODKA PASSION FRUIT LIME WATERMELON SYRUP GINGER BEER	
SNEAKY BUSINESS	17
CAZADORES TEQUILA COLDSTREAM WHITE RUM LIME APEROL WATERMELON SYRUP PINEAPPLE	
PERCIVAL FOLLIES	17
TANQUERAY 10 APPLE CRANBERRY BLACK TEA APPLE PEAR SYRUP	
NEGRONI SOUR	17
HENDRICK'S GIN CAMPARI EGG WHITE BITTERS CITRUS	

* We only use fresh pressed juice for our cocktails*

NO AND LOW

SOBER DRAGON	8
DRAGON FRUIT SYRUP LIME JUICE PINEAPPLE JUICE 0% ABV	
SPICED BREW	8
ORANGE PEKOE TEA HONEY GINGER SYRUP CRANBERRY 0% ABV	

WISH IT WAS SUMMER	8
GRAPEFRUIT JUICE SIMPLE SYRUP BITTERS 0% ABV	
PROPELLER GINGERBEER ROOTBEER	5
0% ABV HALIFAX, NS 341ML	
PROPELLER NA HAZY	7
0.4% ABV APA CHARLOTTETOWN, PEI 473ML	
BULWARK TRIPLE BERRY CIDER	10
0% ABV 355ML	
RIESLING, LEITZ ZERO	11/19/53
RÜDESHEIM, GERMANY	

ON TAP 16OZ

BURNSIDE BREWING TOLLER	8
5% ABV LAGER HALIFAX, NS	
GARRISON TALL SHIP	8
5% ABV AMERICAN AMBER ALE HALIFAX, NS	
GARRISON IRISH RED	8
5% ABV RED ALE HALIFAX, NS	
NINE LOCKS DIRTY BLONDE	9.5
5% ABV BLONDE HALIFAX, NS	
NINE LOCKS FRIG OFF IPA	9.5
6.7% ABV IPA HALIFAX, NS	
UPSTREET COMMONS PILSNER	9.5
4.5% ABV CZECH PILSNER CHARLOTTETOWN, PEI	
PROPELLOR GALAXY	9.5
6.5% ABV HAZY IPA HALIFAX, NS	
BRIGHTWOOD MADE ME BLUSH	9.75
6.8% ABV ROSÉ IPA DARTMOUTH, NS	
CHURCH BREWING MARRIED TO THE SEA PORTER	9.75
5.5% ABV GERMAN PORTER WOLFVILLE, NS	
ANNAPOLIS CIDER THE CLASSIC	10.5
5.6% ABV SEMI-SWEET WOLFVILLE, NS	
•• ROTATING TAP	
ASK YOUR SERVER FOR THE CURRENT SELECTION	

BY THE CAN/BOTTLE

COORS LIGHT BUD LIGHT KEITHS	6.5	341ML
STELLA CORONA	8.5	330ML
CHURCH BREWING CONGREGATION	7	355ML
4.7% ABV GERMAN LAGER WOLFVILLE, NS		
CHURCH BREWING HEART OF GOLD	9	473ML
5.5% ABV VIENNA LAGER WOLFVILLE, NS		
CHURCH BREWING 902	9	473ML
6.5% ABV EAST COAST IPA WOLFVILLE, NS		
STILLY PILS	10	473ML
5% ABV STILLWELL BREWING HALIFAX, NS		
BULWARK CIDER	10	473ML
5.8% ABV KINGSTON, NS		
GUINNESS	11	473ML

SPARKLING

GLERA, BLU GIOVELLO PROSECCO VENETO, ITALY	12/60
MOËT & CHANDON IMPERIAL BRUT CHAMPAGNE FRANCE	115
WHITE BLEND, BENJAMIN BRIDGE NOVA 7 NOVA SCOTIA, CANADA	13/65

SKIN CONTACT

LIGHTFOOT & WOLFVILLE ROSE NOVA SCOTIA, CANADA	63
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WHITE WINE

CHARDONNAY, BV COASTAL ESTATE CENTRAL VA, CHILE	9/16/45
PINOT GRIGIO, SAN MARTINO VENETO, ITALY	10/18/51
WHITE BLEND, LIGHTFOOT & WOLFVILLE FLORA NOVA SCOTIA, CANADA	12/22/63
RIESLING, DR. ZENZEN ELITE RHEINHESSEN, GERMANY	12/19/63
GASPEREAU TIDAL BAY NOVA SCOTIA, CANADA	13/24/65
SAUVIGNON BLANC, KIM CRAWFORD MARLBOROUGH, NEW ZEALAND	14/24/70

RED WINE

SHIRAZ, NUGAN THIRD GEN AUSTRALIA	8/14/42
MERLOT, BV COASTAL ESTATE CALIFORNIA, USA	10/18/51
MALBEC, CHAKANA MENDOZA, ARGENTINA	11/18/53
CABERNET SAUVIGNON, CALITERRA CASABLANCA VALLEY, CHILE	11/18/53
SANGIOVESE, CAPARZO TUSCANY, ITALY	11/19/53
RED BLEND, LIGHTFOOT & WOLFVILLE FAUNA NOVA SCOTIA, CANADA	12/22/63
TEMPRANILLO, EMBOCADERO CASTILLA Y LEON, SPAIN	12/21/62
PINOT NOIR, TABALI COQUIMBO, CHILE	13/22/65

LATE NIGHT MENU

10:00 PM – 12:00 AM

SNACKS

SNACK TRIO ^{V/DF} Spiced Nuts Marinated Olives Dried Fruits	\$12
ROOT VEGETABLE CHIPS ^{VEG/GF/DFO} Horseradish Dill Dip	\$11
PARMESAN BREAD STICKS ^{VEG} Smoked Sea Salt	\$10

TO SHARE

TRUFFLE FRIES ^{VEG} Lemon Garlic Aioli Parmesan Fresh Herbs	\$15
MISO GLAZED WINGS ^{DF} Finger Chili Curled Long Onions Spiced Peanuts	\$18
ROASTED BRUSSEL SPROUTS ^{DF/GF/V} Torn Mushrooms Romesco Sauce Fig Balsamic	\$15
CONCH AND CRAB FRITTERS ^{DF} Dehydrated Scotch Bonnet Bahamian Calypso Sauce	\$16
POURHOUSE NACHOS ^{*GF} Aged Cheddar Maple Bacon Caramelized Onions Banana Peppers Chipotle Salsa Cilantro Sour Cream	\$18
LARDER BOARD [*] Prosciutto Urban Cheeses Cured Salmon House Fermented Mustard Marinated Olives Crostini	\$19

ODDS AND SODS

SOUP OF THE DAY Ever-Changing Always Delicious	\$9
THE CHOWDER ^{GFO} Shrimp Scallops Salmon Haddock Mussels Cream	\$16
CAESAR SALAD [*] Confit Garlic Dressing Asiago Maple Bacon Croutons	\$16
FISH AND CHIPS ^{DF} Garrison Beer Batter Haddock Hand Cut Fries Tartar	\$23

HANDHELDS

On The Side: House Fries, Greens, Daily Soup, Truffle Fries [+ \$7], Chowder [+ \$6], Caesar Salad [+ \$4]	
THE BURGER ^{* GFO/DFO} Beef Patty Cheddar Cheese Grainy Dijon Aioli Leafy Lettuce Sliced Tomato Onion Ring House Pickle Free Run Egg	\$21
GRILLED TURKEY CLUB ^{* DF/GFO} Brined Turkey Breast Smoked Bacon Lettuce Tomato Mayo	\$18
FALAFEL WRAP ^{V/GFO} House Made Falafel Lemon Tahini Garlic Sauce Creamy Slaw Tomato Leafy Lettuce	\$19

V VEGAN | VO VEGAN OPTION | VEG VEGETARIAN |
GF GLUTEN FREE | GFO GLUTEN FREE OPTION |
DF DAIRY FREE | DFO DAIRY FREE OPTION |
*CONTAINS PORK | ADD \$2 FOR GF BREAD