



# TODAY'S BEER

## GRACE & GRATITUDE

Czech Style Pale Lager – 4.5%  
18oz - \$8.50 / 5oz - \$3.00

## EXILE

Extra Pale Ale – 4.8%  
16oz - \$8.50 / 5oz - \$3.45

## VIM & VIGOR

Pilsner – 5.2%  
18oz - \$8.50 / 5oz - \$3.00

## FORTITUDE

Stout – 5.4%  
20oz - \$8.50 / 5oz - \$2.75

## BRAWN

American Brown Ale – 5.5%  
16oz - \$8.50 / 5oz - \$3.45

## TEAM EAST

Vermont-Style Hazy IPA – 6.5%  
16oz - \$9.00 / 5oz - \$3.75

## TEAM WEST

West Coast IPA – 6.5%  
16oz - \$8.50 / 5oz - \$3.45

## RABBLE ROUSER

India Pale Ale – 6.8%  
16oz - \$8.50 / 5oz - \$3.45



# TOOTH AND NAIL

## SNACKS & STARTERS

### ROASTED NUTS

Almonds, Walnuts, Pumpkin Seeds

\$6

### CHIPS & DIP

Kettle Chips with Dill Pickle Dip

\$8.50

### NAT'S PRETZELS

Served with Spicy Beer Mustard

\$8.50

### MEZZE PLATE

Roasted Red Peppers, Eggplant, Stuffed Grape Leaves  
Kalamata Olives, Hummus, Pita Crisps

\$18

### LUCIANO'S OLIVES

Marinated Italian Varieties

\$8

### CURED SAUSAGE

Choice of Saucisson Sec or Cacciatore

\$9

### FEATURE CHEESE

Ask your Server for Current Selection

\$15

### THREE LAYER DIP

Chipotle Black Beans, Salsa, Sour Cream, Jalapeno,  
Pickled Onion, Black Olives, Cheddar, Tortilla Chips

\$15

## PINSA ROMANA

### MARGHERITA

San Marzano Tomato, Fior di Latte  
Fresh Basil, Olive Oil

\$20

### HONOLU'AU

San Marzano Tomato, Mozzarella  
Capicola, Roasted Pineapple  
Sweet & Sour BBQ Sauce

\$20

### MEDITERRANEAN VEG

Herbed Tahini, Artichoke, Red Onion, Roasted Red Pepper,  
Kalamata Olive, Tomato Confit, Balsamic Glaze

\$20

### VIM & VIGOR SAUSAGE

Marché Hintonburg Beer Sausage,  
San Marzano Tomato, Mozzarella, Pickled Giardiniera

\$22

### SPICY SOPRESATTA

San Marzano Tomato, Mozzarella,  
Beer Braised Mushrooms, Red Onion,  
Hot Chili Relish, Honey

\$22

### KIDS CHEESE

Tomato Sauce, Mozzarella

\$9

## SANDWICHES

Served with House Salad

### CAPRESE

Fior di Latte, Tomato Confit, Arugula, Pesto,  
Balsamic Glaze, Dynamite Baguette

\$17

### CHICKEN PESTO CLUB

Bacon, Aged Cheddar, Tomato Confit,  
Mayonnaise, Dynamite Baguette

\$18

### SOUS-VIDE BEEF

Aged Cheddar, Tomato Confit, Arugula,  
Horseradish Cream, Dynamite Baguette

\$20

### CUBAN CRUNCH

Braised Pork, Dill Spread, Spicy Pickles,  
Crumbled Potato Chips, Provolone, Pinsa Wrap

\$18

### VEGGIE WRAP

Walnut Lentil Paté, Carrot, Cucumber,  
Beer Braised Mushrooms, Maple Dijon Vinaigrette, Pinsa Wrap

\$17

## HOUSE SALAD

Romaine, Olives, Tomatoes, Pepperoncini, Feta, Bread Crumbs, Maple Dijon Vinaigrette

\$9.50

Add Chicken Breast- \$8

# TOOTH AND NAIL

## WHITE WINE

### DRY REISLING

Cave Spring  
Niagara Escarpment, ON  
11.0% | 6.75oz | \$12

### WHITE RABBIT

Rosewood Winery  
Beamsville, ON  
10.4% | 8.4oz | \$16

### PARADISO PÉT-NAT

Paradise Grapevine  
Toronto, ON  
10.0% | 8.4oz | \$13.50

## RED WINE

### CABERNET FRANC

Cave Spring  
Niagara Escarpment, ON  
13.5% | 6.75oz | \$12

### LOOKING GLASS

Rosewood Winery  
Beamsville, ON  
11.8% | 8.4oz | \$16

## ROSÉ

### 2021 DRY ROSÉ

Cave Spring  
Niagara Escarpment, ON  
12.5% | 6.75oz | \$12

## CIDER

### TIME & PLACE

Revel Cider  
Guelph, ON  
6.5% | 14oz | \$9

## SELTZER

### ASK YOUR SERVER

Rosewood + Willibald  
Beamsville, ON  
12oz | \$10

## NON-ALCOHOLIC

### STAY CLASSY IPA

Bellwoods Brewery  
Toronto, ON  
16oz | \$8.50

### HOUSE CREAM SODA

\$4.25

### SPARKLING BREWING WATER

\$3.00

### LEMON HIBISCUS SODA

\$4.25

\*\*\*PLEASE ASK ABOUT OUR BOURBON SELECTION\*\*\*