

SHAREABLES

HANDCUT FRIES

Hand cut fries tossed in salt and pepper 8.00

TRUFFLE FRIES

Hand cut fries, tossed in truffle butter and grano padano. Garnished with pecorino 12.00 Allergies: Dairy, Gluten, Mushroom

MASCOT FRIES

Hand cut fries, lamb birria, pico de gallo, in house made queso, sour cream 15.00 Allergies: Allium, Nightshade

DEEP FRIED PICKLES

In-house made dill pickles, Panko crusted and fried. Served with a roasted garlic and mustard ranch 9.00 Allergies: Egg. Gluten, Nightshade, Allium

BANG BANG CAULIFLOWER

Beer Battered Cauliflower, deep fried, tossed in bang bang sauce, garnished with sesame seeds + green onion 13.00 Allergies: Eggs, Alcohol, Gluten, Sesame, Allium

MEXICAN ELOTE

Grilled seasonal corn smothered in a cheesy, creamy mayo charred lime and grated cotija cheese. 9.00 Allergies: Dairy, Allium, Nightshade,Gluten,Egg

BRUSSEL SPROUTS

Deep fried, tossed in gochujang, & garnished with sesame seeds and green onion 11.00 Allergies: Soy, Sesame, Allium, Nightshade

CHEESE BOARD

Three Chef selected cheeses, served with pickled veg, drunken mustard, in house spicy blackberry jam & crostinis 20.00 Allergies: Dairy, Alcohol, Gluten,

TERIYAKI BURNT ENDS

Marinated beef tip, served with spicy pineapple slaw 11.00 Allergies: Alcohol, Soy, Allium, Nightshade

1 LB CHICKEN WINGS

Dusted & fried to order, served with pickled vegetables and bourbon feta aioli. Tossed in our in house made sauces, choose your flavour: Mascot BBQ / Lemon Pepper Rub / Suicide / NEW: Pok Pok 18.00 Possible Add-on: Fries 5.00 Allergies: Dairy, Allium, Egg, Alcohol, Gluten, Fish

CEVICHE PERUANO

White fish cooked in citrus and yellow pepper paste. Garnished with smashed avocado and red onion. Served with fried taro chips 12.00 Allergies- Fish, Allium, Nightshade, FC (Fryer contact - gluten)

MAINS

KOREAN CORNDAWG

Half beef hot dog, half mozzarella stick battered and fried with Panko. Topped with sugar, powdered cheese, ketchup, mustard 13.00 Allergies- Egg, Dairy. Allium. Gluten, FC, Beef, Nightshade

FISH TACOS

Tilapia, beer batter made with our house Lightweight Lager, pickled cabbage, remoulade, corn tortillas 14.00 Allergies- Onion, Garlic, Dairy, Gluten, Egg

LAMB QUESO BIRRIA

3 tacos, with 5 hour braised lamb birria, mozzarella, cilantro, onion 18.00 Allergies: Lamb, Dairy. Gluten, Nightshade, Allium

ADD-ON TO ANY SANDWICH OR BURGER: FRIES \$5 | SIDE MIXED-**GREENS SALAD \$6 | SIDE CAESAR SALAD \$6**

DOUBLE SMASH CHEESEBURGER

2-3oz beef brisket & chuck patties, smashed on the flattop. American cheese, burger sauce, boston lettuce, diced white onion 14.00 Allergies: Onion, Garlic, Dairy, Gluten, Egg

FRIED CHICKEN SANDWHICH

Double dredged skin on chicken thigh, deep fried, brioche bun, hot honey, creamy slaw, pickles - Make it Nashville Hot! \$1 or add cheese \$4 17.00

Allergies: Seafood, Gluten, Mustard, Dairy, Allium, Nightshade

VFGGIF BURGFR

Chickpea patty served on a brioche bun, arugula tomato, chilli mayo, drunken mustard, cucumber 16.00 Allergies: Gluten, Dairy, Onion, Soy, Egg

GREENS

HOUSE SALAD

Spring mix tossed in a verjus and tomato dressing, garnished with cucumber, lightly dried tomatoes watermelon radish, and grilled halloumi cheese 13.00 Allergies: Dairy, Allium, Nightshade,

CEASAR SALAD

Caesar dressing with anchovy, romaine lettuce, garlic croutons, bacon strips, parmesan, parmesan chips and a lemon wedge 13.00 Allergies: Egg, Dairy, Gluten, Allium





AVAILABLE IN: 5 OZ / 10 OZ / 16 OZ

LIGHTWEIGHT - LAGER - ABV 4%

LIGHTWEIGHT OPENS WITH A SUBTLE FLORAL, FRUITY AROMATICS AND HAS A CRACKERY MALT SWEETNESS. THIS BEER FINISHED VERY CRISP, CLEAN AND KEEPS YOU COMING BACK FOR MORE - 3.54/5.31/7.08

PILLY - PILSNER - ABV 5%

CRISP, DRY ON PALATE. LEMONY CITRUS TASTE. TROPICAL AND PINE UNDERTONE. SMOOTH, DISTINCT BITTERNESS. REFRESHING - 3.54/5.31/7.08

PAULIES ITALIAN LAGER - ABV 5.6%

LIVE YOUR BEST DOLCE VITA WITH THIS APPROACHABLE LAGER. DRY HOPPED WITH NOBLE SAAZ PROVIDING AN EARTHY PROFILE, BOUQUET OF FRESH HERB AND SPICES. BALANCED WITH SLIGHT SWEETNESS -3.54/5.31/7.08

MONDO - WEST COAST SESSION IPA - ABV 4.5%

FRESH, WITH CASCADE, CENTENNIAL, AMARILLO HOPS. A SESSIONABLE WEST COAST PALE ALE WITH LOTS OF FLAVOUR BUT LESS ALCOHOL - 3.54/5.31/7.08

JUICY J - IPA - ABV 5.7%

THIS NEW ENGLAND IPA HAS LOADS OF FRESH SQUEEZED JUICE AROMA AND FLAVOUR. INTENSE FRUITY HOPS, SWEET MALT AND A SMOOTH MOUTHFEEL - 3.98/6.19/7.96

SCREWFACE - WEST COAST IPL - ABV 6.5%

UPFRONT HOPS, WITH BITTER FLAVOUR, NOTES OF PUNGENT PINE, FRUITY GRAPEFRUIT AND ROBUST BLACK CURRANT. IT IS BALANCED WITH STRONG MALT BACKBONE - 3.98/6.19/7.96

FROST HAMMER - DIIPA - ABV 7.8%

FROST HAMMER IS A DOUBLE IPA DRY-HOPPED WITH NELSON SAUVIN HOPS THAT GIVES IT NOTES OF STONE FRUIT, GUAVA, PASSIONFRUIT AND WHITE WINE -4.42/7.08/8.85

WATERMELON BEET - SOUR - ABV 4.5%

PALE RUBY IN COLOUR. LIGHT BODIED. WATERMELON ON THE NOSE. UPFRONT WAVE OF WATERMELON ON THE TONGUE FOLLOWED BY AN EARTHLY SMOOTHNESS FROM THE BEET. THE FINISH IS CLEAN AND DRY -3.98/6.19/7.96

GOLDRUSH SOUR - KETTLE SOUR - ABV 5%

FERMENTED WITH FRESH, COLD PRESSED, ORGANIC CUCUMBER, PINEAPPLE AND GINGER JUICE. ALL THE FRUIT NOTES COME THROUGH, INCLUDING CITRUS AND STONE FRUIT NOTES. REFRESHING, CLEAN KETTLE SOUR FINISH - 3.98/6.19/7.96

ENCHANTE - TARTE CHERRY WHEAT - ABV 4.9%

THIS CLASSIC AMERICAN WHEAT HITS THE EYES WITH A BEAUTIFUL RUBY RED APPEARANCE, HITS THE NOSE WITH HINTS OF STRAWBERRY AND LEMONGRASS, THEN FINALLY HITS THE TONGUE WITH TARTNESS AND ENDS WITH A LITTLE SWEETNESS FROM THE SOUR CHERRY - 3.98/6.19/7.96

DARK LIGHT LAGER - DARK LAGER - ABV 4%

COME OUT OF THE LIGHT AND INTO THE DARKNESS. TOASTING THE MALT GIVES HINTS OF ROASTED CARAMEL AND FRESH BAKED RYE BREAD. THIS APPROACHABLE DARK BEER IS AS CRUSHABLE AS IT IS DELICIOUS - 3.54/5.31/7.08

CHOCOLATE DADDY - STOUT - ABV 6.6%

A FULL BODIED AMERICAN STOUT BREWED WITH A BLEND OF ROASTED BARLEY, CHOCOLATE MALT AND MALTED OATS. BOLD DARK CHOCOLATE, COFFEE AND DARK FRUITS - 4.42/7.08/8.85

YARD LIME - SELTZER - ABV 4%

ALL NATURAL KEY LIME FLAVOUR WITH FRESHLY SQUEEZED PINK GUAVA JUICE - 3.54/5.31/7.08

IF YOU'RE HAVING A HARD TIME MAKING A DECISION... TRY 4! WE HAVE 4 X 5 OZ FLIGHTS AVAILABLE. PRICE VARIES BY SELECTION.

ΗΑΡΡΥ ΗΑΡΡΥ

MON-THURS 3-7 | FRI+SAT 3-7 & 9-11

\$5 BEERS

Lightweight Lager Mondo West Coast IPA Dark Light Lager Kensington Seltzer (Mango Lychee or Black Cherry)

\$10 COCKTAILS

Mascot Mule Gin Blackberry Negroni

\$6 SNACKS

Fried Brussel Sprouts Bang Bang Cauliflower Wings Teriyaki Burnt Ends

GUEST TAPS AVAILABLE IN: 5 0Z / 10 0Z / 16 0Z

KENSINGTON APRICOT LONDON FOG ALE - ABV 5.3%

EARL GREY TEA ALE WITH APRICOT AND MILK SUGARS - 3.98/6.19/7.96

KENSINGTON MANGO LYCHEE SELTZER - ABV 5% ITS A SELTZER - 3.54/5.31/7.08

KENSINGTON BLACK CHERRY SELTZER - ABV 5% ITS A SELTZER - 3.54/5.31/7.08

KENSINGTON COLD BEER WARM DAY - ABV 4.5% WATERMELON ALE WITH HIBISCUS FLOWERS - 3.98/6.19/7.96

KENSINGTON AMBER ALE - ABV 4.5% AKA DAD BEER - 3.98/6.19/7.96

THORNBURY PREMIUM CIDER - ABV 5.3%

ENGLISH CIDER, DRY, CRISP AND PREMIUM. IT'S MADE WITH 100% FRESH-PRESSED LOCAL APPLES AND IS COLD FILTERED TO MAINTAIN MAXIMUM FLAVOUR AND AROMA. 100% GLUTEN FREE - 473 ML CAN / 9.00

COCKTAILS

HYPE DADDY

SLUSHIE MADE WITH CHOCOLATE DADDY STOUT, VODKA, TIA MARIA, COLD BREW - 15.00

BOURBON SWEET TEA JIM BEAM, LEMON, BLACK TEA SYRUP - 15.00

DAQS ON DAQS WHITE RUM, RASPBERRY SYRUP, LIME - 15.00

SLICK RICKY TANQUERAY GIN, LIME, CUCUMBER SYRUP - 15.00

MASCOT SPRITZ APEROL, PASSIONFRUIT JUICE, PROSECCO - 15.00

MASCOTMULE VODKA, CREME D'APRICOT, LIME, GINGER BEER - 15.00

FOOL THE DEVIL CAZADORES TEQUILA, BLUE CURACAO, PASSIONFRUIT AND PINEAPPLE JUICE - 15.00

WINE ALL WINES ADAMO ESTATE WINERY | 6 OZ GLASS / BOTTLE

SPARKLING

BUBBLY LEGACY MALBRUSCO - PÉT-NAT

FREASH AND FRUITY WITH MANU DARK FRUIT NOTES. LIFTED AROMAS OF FRESH DARK CHERRIES, BLACKBERRY, RED PLUM AND CASSIS JUMP FROM THE GLASS - 11.00 / 45.00

SPARK'L CHARDONNAY

LIVELY BUBBLES AND CONCENTRATED FLAVOURS OF PEACH, PEAR AND TREE FRUITS. THE PALATE MIRRORS THE AROMAS WITH FLORAL NOTES, CITRUS FRUITS, HONEYDEW MELON AND HINTS OF GUAVA. 12/45

WHITE

WHIPP'D WHITE BLEND

TROPICAL, FRUITY, FLORAL AND PERFUMED AROMATICS. ADAMO ESTATE WINERY - 11.00 / 45.00

ROSE

UNDERDOG ROSE

A FRESH FRAGRANT NOSE OF FRESH STRAWBERRY, WATERMELON AND POMEGRANATE. ADAMO ESTATE WINER - 12.00 / 45.00

RED

RED HEAD PINOT NOIR

FRUIT FORWARD ON THE ENTRY, NOTES OF CHERRY, RIPE RED CURRANTS, AND BRAMBLEBERRY. ADAMO ESTATE WINERY - 13.00 /45.00

NYARAI CELLARS - CADENCE BLEND

FBLEND OF CABERNET FRANC, CABERNET SAUVIGNON, MERLOT AND PETIT VERDOT WITH AROMAS OF BRIGHT RED CURRANTS, AND BLACKBERRY JAM. - 15.00/58.00

NON-ALCOHOLIC

BELLWOODS BREWERY JELLY KING DRY HOPPED SOUR

MANY OF THE FLAVOURS THAT MAKE IT SO NICE TO DRINK COME FROM THE YEAST AND THE BACTERIA USED IN THE BREWING PROCESS. PREDOMINANTLY PEACHY CHARACTERISTICS BROUGHT ON BY MIXED FERMENTATION - 473 ML CAN / 7.25

BELLWOODS STAY CLASSY NON ALCOHOLIC IPA

STAY CLASSY POURS JUST LIKE A BEER, WITH GOOD HEAD RETENTION AND SOFT, PALE YELLOW BODY. IT'S DRY, REFRESHING AND CRUSHABLE, WITH A PLEASANT BITTER FINISH - 473 ML CAN / 7.25

POP

COKE, DIET COKE, GINGERALE, SPRITE, SODA - 3.00 GINGER BEER - 4.50

JUICE

ORANGE, PINEAPPLE, PASSIONFRUIT, CRANBERRY - 4.00

DESSERT

MANGO SORBERT

Single scoop mango sorbet, ginger caramel and coconut streusel - 7.00 Allergies: Dairy, Gluten

MASCOT BEIGNETS

Fried doughnuts, smothered in icing sugar - 7.00 Allergies: Egg, Dairy. Gluten

