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## GIVE A SIP ...and then some from 5-7pm

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**LIBERTY COMMONS LAGER** 14oz 3.50

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**MAKER'S OLD FASHIONED** 1.5oz 7.

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**THE COMMON SLIDER** 5.

nasty processed cheese, onion  
tomato relish, pickle mayo

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**CLASSIC POUTINE** 6.

fries, cheese curds,  
chicken gravy

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**DILL PICKLE FRIED CAULIFLOWER** 6.

buttermilk ranch, butter hot sauce

**WINTER SANGRIA** 3.5oz 8.

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**FEATURE RED + WHITE WINE** 5oz 7.

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**SCOTCH EGG** 5.

pork sausage, pickles,  
spicy ale mustard

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**NO SHARING NACHOS** 7.

smoked avocado, salsa,  
jalapeños, cheddar, sour cream  
*add BBQ brisket burnt ends*

**OR pulled chicken + gravy / 3.**

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## PUDDINGS

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**CARAMELIZED COCONUT CUSTARD** 9.

brûléed dairy-free custard,  
meringues, blood orange sorbet

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**BAKER'S DOZEN FOR 2** 10.

warm donuts, blueberry jam,  
lavender pastry cream

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**ME NAN'S WINTER PUDDING** 9.

steamed 'booze' + fruit cake,  
vanilla ice cream

**STICKY TOFFEE PUDDING** 9.

hopped whisky butterscotch,  
vanilla ice cream

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**APPLE CRUMBLE SOFT SERVE**

vanilla custard ice cream,  
caramelized apple, oat crumble  
*bowl 6. / waffle cone 8.*

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# BIG ROCK DRAUGHT

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14oz 20oz

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|   |     |     |
|---|-----|-----|
| <b>LAGER</b> 5%   | 5.  | 7.  |
| light-bodied, mildly hoppy + refreshing   |     |     |
| <b>RHINE STONE COWBOY KÖLSCH STYLE ALE</b> 4.6%   | 5.  | 7.  |
| light-bodied + refreshing with delicate fruit aromas + flavours                               |     |     |
| <b>PILSNER</b> 4.9%   | 5.  | 7.  |
| soft malty flavour balanced with mild bitterness<br>+ fragrant hop aromas                     |     |     |
| <b>GRASSHOPPER KRISTALLWEIZEN</b> 5%  | 5.  | 7.  |
| softly textured with fruity + citrusy notes + a crisp finish                                  |     |     |
| <b>CITRADELIC SINGLE HOP IPA</b> 6%   | 5.  | 7.  |
| grapefruit, lychee + gooseberry nose with big hop bitterness                                  |     |     |
| <b>WARTHOG ENGLISH STYLE MILD ALE</b> 4.5%  | 5.  | 7.  |
| malty with a hint of toffee, balanced with mild hop bite<br>+ a clean finish                  |     |     |
| <b>TRADITIONAL BROWN ALE</b> 5%   | 5.  | 7.  |
| toasty malt + sweet caramel with mild hop bitterness<br>+ a nutty finish                      |     |     |
| <b>CASHMERE CROONER</b> 4.9%  | 5.  | 7.  |
| single hop lager with soft undertones of stone fruit;<br>sessionable with a velvety mouthfeel |     |     |
| <b>ROTATING NANO TAPS</b>   | 5.  | 7.  |
| <b>ROTATING GUEST TAP</b>   | mp. | mp. |

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**Big ROCK**  
B R E W E R Y

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## TASTING FLIGHTS OF FOUR

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|   |     |
|---|-----|
| <b>THE CLASSIC</b> 6oz each                                   | 10. |
| Pilsner, Grasshopper, Warthog, Traditional Brown Ale          |     |
| <b>THE CONTEMPORARY</b> 6oz each                              | 10. |
| Rhine Stone Cowboy, Warthog, Citradelic, rotating kettle sour |     |
| <b>THE ADVENTUROUS</b> 6oz each                               | 10. |
| nano x2, guest tap, bartender's choice                        |     |
| <b>WANT SOMETHING A LITTLE DIFFERENT?</b>                     | 10. |
| Feel free to build your own!                                  |     |

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## BOTTLES + CANS

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473ml

|   |      |
|---|------|
| <b>BRICKWORKS CIDERHOUSE BATCH: 1904</b>              | 8.95 |
| <b>COLLINGWOOD 'KINGPOST' ESB</b>                     | 8.50 |
| <b>GREAT LAKES 'CANUCK' PALE ALE</b>                  | 8.50 |
| <b>COLLECTIVE ARTS 'STRANGER THAN FICTION' PORTER</b> | 8.50 |
| <b>BLOOD BROTHERS ROTATING SELECTION</b>              | mp.  |
| <b>GUEST TORONTO BREWERY SELECTION</b>                | mp.  |

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# COCKTAILS

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**G+G RADLER** 12oz 8.  
Grasshopper, grapefruit

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**PB + C** 3oz 18.  
Chambord, Frangelico, Citradelic, muddled orange

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**GODFATHER CANADESE** 4oz 16.  
rotating kettle sour, Lot No. 40 rye, Disaronno

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**WINTER SANGRIA** 3.5oz 16.75  
Warthog, Martell VS Cognac, triple sec,  
orange + cranberry juice, cinnamon

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**SWEET OL' GRANNY SMITH** 3.5oz 15.  
Traditional Brown Ale, bourbon, Goldschläger, apple juice,  
orange, egg white

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**THREE SHEETS TO THE WIND** 4oz 16.50  
Bacardi Oakheart spiced rum, Rhine Stone Cowboy,  
cranberry juice, muddled lemon

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**BEERAMBLE** 2.5oz 15.50  
Ungava gin, Chambord, rotating kettle sour, simple syrup,  
lemon juice

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# WINES BY THE GLASS

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5oz 8oz 750ml

## SPARKLING

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|   |     |   |     |
|---|-----|---|-----|
| Hinterland 'Whitecap', Prince Edward County, ON | 14. | — | 70. |
|---|-----|---|-----|

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## WHITE

|  |       |       |     |
|--|-------|-------|-----|
| Cave Spring 'O&B White', Chardonnay, Niagara, ON | 8.50  | 13.50 | 44. |
| Henry of Pelham, Pinot Grigio, Niagara, ON       | 9.    | 14.50 | 47. |
| Tawse, Riesling, Niagara, ON                     | 10.   | 16.   | 52. |
| Cave Spring, Sauvignon Blanc, Niagara, ON        | 10.50 | 16.75 | 54. |
| Flat Rock, Chardonnay, Niagara, ON               | 11.   | 17.50 | 57. |
| Kenwood, Sauvignon Blanc, Sonoma County, CA      | 13.   | 20.   | 62. |
| Foreign Affair, Riesling, Niagara, ON            | 13.50 | 21.50 | 70. |

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## RED

|  |       |       |     |
|--|-------|-------|-----|
| Cave Spring 'O&B Red', Cabernet Franc, Niagara, ON           | 8.50  | 13.50 | 44. |
| Flat Rock, Pinot Noir, Niagara, ON                           | 11.50 | 18.50 | 60. |
| Foreign Affair 'The Conspiracy', Cabernet Blend, Niagara, ON | 12.50 | 19.75 | 64. |
| Mission Hill Reserve, Shiraz, Okanagan Valley, BC            | 13.   | 20.75 | 67. |
| Kenwood, Cabernet Sauvignon, Sonoma County, CA               | 13.50 | 21.50 | 70. |

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# WINES BY THE BOTTLE

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750ml

## WHITE

|  |     |
|--|-----|
| Cave Spring 'O&B White', Chardonnay, Niagara, ON | 44. |
| Henry of Pelham, Pinot Grigio, Niagara, ON       | 47. |
| Tawse, Riesling, Niagara, ON                     | 52. |
| Cave Spring, Sauvignon Blanc, Niagara, ON        | 54. |
| Flat Rock, Chardonnay, Niagara, ON               | 57. |
| Kenwood, Sauvignon Blanc, Sonoma County, CA      | 62. |
| Sacred Hill, Sauvignon Blanc, Marlborough, NZ    | 64. |
| Alois Lageder, Pinot Grigio, Alto Adige, IT      | 65. |
| Foreign Affair, Riesling, Niagara, ON            | 70. |
| DeLoach, Chardonnay, Russian River, CA           | 77. |

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## RED

|  |     |
|--|-----|
| Cave Spring 'O&B Red', Cabernet Franc, Niagara, ON           | 44. |
| Flat Rock, Pinot Noir, Niagara, ON                           | 60. |
| Rodney Strong, Merlot, Sonoma County, CA                     | 62. |
| Foreign Affair 'The Conspiracy', Cabernet Blend, Niagara, ON | 64. |
| Mission Hill Reserve, Shiraz, Okanagan Valley, BC            | 67. |
| Kenwood, Cabernet Sauvignon, Sonoma County, CA               | 70. |
| Langmeil 'Valley Floor', Shiraz, Barossa, AU                 | 82. |
| Carmel Road, Pinot Noir, Monterey, CA                        | 87. |

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# SPIRITS

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## SCOTCH WHISKY

|                                 | 1oz |
|---------------------------------|-----|
| Ballantine's                    | 7.  |
| The Glenlivet Founder's Reserve | 10. |
| Johnnie Walker Black            | 11. |
| Chivas Regal 12 year            | 12. |
| Laphroaig Quarter Cask          | 12. |
| Dalwhinnie 15 year              | 17. |
| The Glenlivet 18 year           | 21. |
| Lagavulin 16 year               | 22. |

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## CANADIAN WHISKY

|                     |    |
|---------------------|----|
| Canadian Club       | 7. |
| J.P. Wiser's Hopped | 8. |
| Gooderham & Worts   | 9. |
| Lot No. 40          | 9. |
| Collingwood         | 9. |
| Dillon's White Rye  | 9. |

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## BOURBON + WHISKEY

|               |     |
|---------------|-----|
| Jameson       | 8.  |
| Jack Daniel's | 8.  |
| Jim Beam      | 8.  |
| Maker's Mark  | 9.  |
| Knob Creek    | 9.  |
| Blanton's     | 12. |

## VODKA

|                    | 1oz |
|--------------------|-----|
| Smirnoff           | 7.  |
| Dillon's Method 95 | 9.  |
| Grey Goose         | 12. |

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## GIN

|                        |     |
|------------------------|-----|
| Beefeater              | 7.  |
| Ungava                 | 9.  |
| Tanqueray No. Ten      | 9.  |
| Dillon's Unfiltered 22 | 9.  |
| Dillon's Rose          | 10. |

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## TEQUILA

|                     |     |
|---------------------|-----|
| Sauza Silver        | 7.  |
| Olmecca Altos Plata | 8.  |
| Patron Silver       | 15. |

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## RUM

|                         |    |
|-------------------------|----|
| Bacardi Superior        | 7. |
| Bacardi Oakheart Spiced | 8. |
| Havana Club 7 year      | 8. |
| Newfoundland Screech    | 8. |

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## LC LATE NIGHT BITES from 10pm

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|--|------------|--|---------|
| <b>NO SHARING NACHOS</b>   | 7.         | <b>JALAPEÑO + CHEDDAR PIEROGIES</b>              | 9.      |
| smoked avocado, salsa,<br>jalapeños, cheddar, sour cream<br><i>add BBQ brisket burnt ends</i><br><b>OR</b> <i>pulled chicken + gravy</i> |            | bacon, sour cream,<br>beet + horseradish chutney |         |
| <hr/>  |            |  |         |
| <b>THE COMMON QUARTERPOUNDER</b>   | 9.         | <b>SCOTCH EGG</b>                                | 7.      |
| nasty processed cheese,<br>onion tomato relish, sesame bun   |            | pork sausage, pickles,<br>spicy ale mustard      |         |
| <hr/>  |            |  |         |
| <b>DUSTED WINGS</b>  | per lb 16. | <b>CLASSIC POUTINE</b>                           | 9.      |
| butter hot sauce <b>OR</b> honey lime  |            | fries, cheese curds,<br>chicken gravy            |         |
| <hr/>  |            |  |         |
| <b>CRISPY CALAMARI</b>   | 14.        | <b>O&amp;B ARTISAN PRETZEL STICK</b>             | 6.      |
| hoppy mayo, lemon, green onions  |            | served warm, housemade mustard                   |         |
| <hr/>  |            |  |         |
| <b>SPICY BEER NUTS</b>   | 7.         | <b>PORK SAUSAGE ROLLS</b>                        | 3pcs 9. |
| Kernal peanuts, walnuts  |            | eggplant AP sauce                                |         |

## BEER SPECIALS

from 10pm

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**\$3 LAGER** (14oz)

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**\$4 BIG ROCK DRAUGHT** (14oz)

*excludes guest taps*