



ANTLER
KITCHEN • BAR

..... COCKTAILS \$15

Rusty Antler (2oz)

*Highland Park 12 Year Single Malt,
Jerky Infused Drambuie, Black Walnut Bitters*

The Hunter (2oz)

*Bourbon, Heering Cherry,
Amaretto, Bitters*

Foraged Cedar Gin Sour (2oz)

*Cedar Infused Gin, Lemon,
Bitters, Egg White*

The Kordonis (2oz)

*Gin, House Made Beet Puree,
Foraged Sumac, Basil, Demerara Syrup*

Smoke Barrel (2oz)

*Laphroaig Single Malt Scotch, Chocolate Bitters,
Maple Syrup, Cinnamon Smoked Glass*

Rose Canseco (2oz)

*Elderflower Liqueur, Muddled Pomegranate Seeds,
Lemon Juice, Egg White, Sumac Bitters, Prosecco*

Ancho Fashioned (2oz)

*Ancho Reyes Liqueur, Tromba Tequila,
Demerara Syrup, Old Fashioned Bitters*

Aviation (2oz)

*Gin, Luxardo Liqueur, Crème de Violette,
Lemon Juice, Sumac Tincture*

Northern Harvest (2oz)

*Northern Harvest Crown Royal Rye,
Aperol, Luxardo Liqueur, Lemon Juice*

Sailor's Warning (2oz)

*Ginger Infused Rum, Lime Juice,
House Made Ginger Syrup, Ginger Ale*

The Goldilocks (2oz)

*Rosemary Infused Vodka, Elderflower Liqueur,
Lemon Juice, Egg White*

Barrel Aged Cocktail (Seasonal)

Aged 60 Days in American Oak

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BEER
DRAUGHT

Big Rock Antler Maple Cedar Stout \$8
Big Rock Warthog Ale \$8

BOTTLES/CANS

Whitewater Class V IPA \$8
Whitewater Farmer's Daughter Blonde \$8
Oast House Barn Raiser \$8
Brickworks Batch Cider: 1904 \$8
Duxbury Tilted Barn Cider \$8
Big Rock Grasshopper Wheat \$7
Stiegl \$7
Muskoka Detour \$7
KW Cider \$7

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NON-ALCOHOLIC

Soft Drinks \$3
Fresh Juice \$5
Vivreau Sparkling or Still Water \$3
French Press Coffee \$3/\$6
Loose Leaf Tea \$4
Espresso \$3
Cappuccino/Latte \$4