



Why Wayfarer?

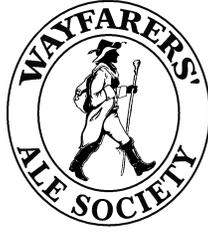
The name Wayfarers' Ale is a tribute to an old custom in England where medieval travellers, 'wayfarers' as they were known, would stop at local churches, knock on the door, and be given a small horn of ale and a piece of bread to refresh and help them along their journey.

Beer & Food Pairing Guide:

● *Hellene* ● *Helga* ● *Thistle Dew* ● *Ruby Ale* ● *Sassy Ginger* ○ *One-Eyed River Hog IPA*

Appetizers

- *Ruby Ale Cheese Dip - A warm cheesy dip with our famous Ruby Ale mixed right in with a hint of whole grain Dijon mustard, garlic and hot sauce, placed in a 24 Carrots Bakery pumpernickel bread bowl.
\$11*
 - *Valley Garlic Fingers - the valley's very own garlic fingers slathered in garlic butter and cheese, served alongside Donair sauce. It's everything you want with a cold, refreshing craft beer.
\$9*
 - ● *The Original Nachos - A mountain of nacho chips piled high with cheese, peppers and red onions.
\$13*
 - *Bruschetta - our warmed bruschetta is made with plum tomatoes, pesto, goat cheese, and a hint of lemon and garlic served on crisp flatbread, and finished with a drizzle of balsamic reduction.
\$11*
 - *Calamari - an Eastern Canadian favourite; crisp, oven baked Calamari served with lemon garlic aioli.
\$10*
- French fries - thin cut crispy fries made to order with your favourite Heinz original ketchup.
\$4*



Wayfarers' Dole

- *Hellene Charcuterie - brie, gouda, pecans, 100% Nova Scotian Haskapa chutney, shaved turkey, black forest ham, gherkins, and olives, all served with crisp and soft baguette pieces*
\$16
- *One-Eyed Charcuterie - Kalamata olives, salami, Black forest ham, hot pepperoni, sharp cheddar, gouda, 100% Nova Scotian Haskapa Jalapeno relish, pecans, spicy beans, served with crisp and soft baguette pieces*
\$16

Salads

- *Caesar Salad - handcrafted Caesar dressing nestled on a bed of crisp romaine hearts, bacon, croutons, and shaved parmesan cheese.*
Half size \$6 / Full size \$10
- *Mediterranean Salad - crisp romaine tossed with olives, feta, red onion, cucumber and Greek salad dressing.*
Half size \$6 / Full size \$10

12" Pizzas

● ● ● *Hawaiian - ham, pineapple, tomato sauce, mozzarella cheese.*
\$11

● ○ ● ● *The Meaty Wayfarer - crispy bacon, salami, ham, pepperoni, tomato sauce, mozzarella cheese.*
\$13

● *Wayfarers' Garden - mushroom, peppers, spinach, onion, tomato sauce, mozzarella cheese.*
\$11

● ○ ● ● *All In - mushrooms, peppers, crispy bacon, salami, pepperoni, ham, tomato sauce, mozzarella cheese.*
\$14

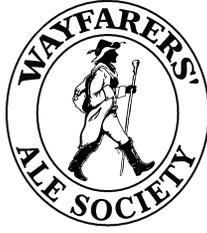
Veggie Burger - served on a toasted sesame bun and topped with tomatoes, onions, and pickles. Add a side of fries for an extra \$3.
\$9

Little Wayfarer's Grub

6" Pepperoni Cheese pizza
\$8

6" Cheese pizza
\$6





Beer

Hellene - A slender Blonde Ale of German lineage brewed with Pilsner malt and Continental hops. Much too young to be bitter. A really light, refreshing beer for those hot summer days.

ABV 4.2% - IBU 17

14oz - \$5 20oz - \$7 Pitcher - \$19

Helga - Hellene's older sister, for those that prefer their blondes with a little more body. A lusty beer, a touch on the sweet side, that doesn't harbour any bitterness.

ABV 5.0% - IBU 21

14oz - \$5 20oz - \$7 Pitcher - \$19

Sassy Ginger - An exotic light for those who are looking to spice things up. Named after our very own fiery redhead, no ginger added.

ABV 4.4% - IBU 20

14oz - \$5 20oz - \$7 Pitcher - \$19

Thistle Dew - Scottish Ale (not a Scotch Ale), malty ale with a low hop profile.

ABV 4.8% - IBU 20

14oz - \$5 20oz - \$7 Pitcher - \$19

Ruby Ale - A hearty Irish Red with chocolate overtones and a bold, but not overwhelming, hop profile. Maritime pale malt, crystal malts and roast barley, balanced with traditional English hops.

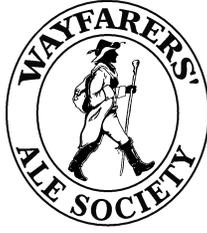
ABV 4.8% - IBU 30

14oz - \$5 20oz - \$7 Pitcher - \$19

The One-Eyed River Hog (XO) - Our IPA. Five Hop varieties added at five different stages creating a truly unique beer with a lot of attitude.

ABV 6.2% - IBU 50

14oz - \$6 20oz - \$8 Pitcher - \$21



Local Wines

Luckett Vineyards - Phone Box Red: concentrated layers of raisin, prune and stewed black fruit from the masterful blend of partially dried Lucie Kuhlmann, Marechal Foch, Castel and Leon Millot. Pairs well with our One Eyed Charcuterie board.

Grand Pre Wineries - NS White: offers a fresh, crisp nose with a combination of minerality and intense flavours of mango, mandarin and ripe pear. It has a smooth, full body with a lively acidity and a long, sweet peach finish. Pairs well with our Wayfarers Garden pizza, and bruschetta.

Glass \$8 Bottle \$25

Planters Ridge - Port Williams very own Tidal Bay - This blend fresh aromas of tropical fruit with a hint of pear.

Glass \$9

Blush Wine - local wine on tap from Luckett Vineyards in the Gaspereau Valley. and pairs well with our Bruschetta, or all by itself on a hot summer day. Fun and refreshing with notes of strawberry, rhubarb, and citrus fruit. Cold fermented in stainless steel for a crackling and crisp mouthfeel, pair this Marachel Joffree and L'Acadie blend with salmon, pork or turkey.

Glass \$7

Local Cider

Annapolis Cider Company's Seasonal Pick

14oz \$7 20oz \$9

Non-Alcoholic Beverages

San Pellegrino - Orange, Lemon \$3

Pop - Coke, 7-UP, Diet Coke \$2

Coffee \$2

Tea - Peppermint, Orange Pekoe, Earl Gray \$2

