

SNAKES & LATTES

Midtown

\$8 PLAY ALL YOU WANT PER PERSON

DRAFT BEER



16 oz | \$7⁷⁵

MILL ST ORGANIC

Light Lager - 4.2%

BEAU'S LUG-TREAD

Lagered Ale - 5.2%

ACE HILL PILSNER

Pilsner - 4.9%

SIDE LAUNCH WHEAT

Hefeweizen - 5.3%

HENDERSON'S BEST

Amber Ale - 5.5%

COLLECTIVE ARTS RANSACK THE UNIVERSE

IPA - 6.8%

COLLECTIVE ARTS ROTATING TAP

Ask your server!

UNIBROU FIN DU MONDE

Belgian Tripel - 9.0% - 12oz

GREAT LAKES BREWERY OCTOPUS WANTS TO FIGHT

IPA - 6.2%

MILL ST WEST COAST IPA

IPA - 6.6%

SILVERSMITH BLACK LAGER

Schwarzbier - 5.0%

BRICKWORKS BATCH 1904

Dry Cider - 5.0%

ROTATING TAPS

Ask your server!

18% gratuity may be applied to groups of 6 or more
w/ wifi: Snakes Guest, password: boardgames
Taxes not included

TALL CANS



WOODHOUSE LAGER | 7

Amber Lager - 5.0%

WOODHOUSE STOUT | 7

Dry Irish Stout - 4.7%

♦ COLLECTIVE ARTS PROPHETS & NOMADS | 8

Gose - 4.5%

♦ COLLECTIVE ARTS LUNCH MONEY | 7

Blonde Ale - 4.8%

♦ MILL ST TANKHOUSE | 7

American Pale Ale - 5.2%

♦ COLLECTIVE ARTS LIFE IN THE CLOUDS | 8

New England Style IPA - 6.1%

BOOTLEG SPICED WHISKEY CIDER | 9

Barrel Aged Cider - 7.0%

SHINY PINOT CIDER | 9

Cider with Pinot Noir - 6.5%

♦ BRICKWORKS QUEEN STREET 501 | 9

Semi-sweet Cider - 5.0%

POMMIES FARMHOUSE CIDER | 8

Farmhouse Cider - 6.0%

\$5 ALE SALE WEEKDAYS | 4PM - 7PM
16^{oz} draught beer, weekdays
ask your server for details

\$5 TALL CAN TUESDAY EVERY WEEK
Cans with ♦ are \$5 on Tall Can Tuesday
All day, all night, all of our locations

CAFÉ



ASK YOUR SERVER FOR BAKED GOODS

LATTE | 4⁴⁰

+1 Vanilla / Hazelnut / Peppermint / Salted Caramel

NUTELLA LATTE | 5⁷⁵

CHAI LATTE | 5⁵⁰

AMERICANO | 3²⁵

CAPPUCCINO OR **FLAT WHITE** | 4¹⁰

MOCHA | 5

HOT CHOCOLATE | 4³⁰

+1 Vanilla / Hazelnut / Peppermint / Salted Caramel

ESPRESSO | 2⁷⁵

Propeller's Turbo espresso - Decaf available

DRIP COFFEE | 2²⁵ / 3

Propeller's sustainable and direct trade dark roast

BOOZY COFFEE | 8

Irish Coffee - 1oz - Drip coffee, Irish whiskey, Demerara syrup, whipped cream, nutmeg

Classic Coffee - 1oz - Drip coffee, Baileys, Demerara syrup, whipped cream, cocoa powder

TEA | 3

Earl Grey Cream

English Breakfast

Masala Chai

Flowering Jasmine Green

Wild Blueberry Rooibos

Harvest Mint

CTRL+ALT+DEL Herbal

Southbrook Berry Blend

SPARKLING WATER | 3

ITALIAN SODA | 4

Mix and match - create your own flavour

Black Cherry / Lime / Passion Fruit /

Pomegranate / Strawberry / Peach

SOFT DRINKS | 3⁵⁰

Pepsi / Diet Pepsi / 7up / Ginger Ale / Brisk Iced Tea / Root Beer

All products may contain trace gluten and nuts
+0.75 add fresh whipped cream to any drink
+6 to make your coffee special

WINE

6oz | 9oz | Bottle

RED BLEND - 9 | 13 | 37

Laurent Miquel Vendanges Nocturnes Rouge - France

CABERNET SAUVIGNON - 10 | 14 | 40

Leaping Horse - California

MALBEC - 12 | 17 | 49

Humberto Canale Estate - Argentina

PINOT GRIGIO - 10 | 14 | 40

Cabert Bertolo - Italy

RIESLING - 10 | 14 | 40

Tawse - Ontario

CHENIN BLANC - 13 | 18 | 50

Badenhorst Secateurs - South Africa

ROSÉ - 9 | 13 | 46 (LITRE)

House Wines - Ontario

SPARKLING - 12 (6oz) | 49 (bottle)

Giró Ribot Cava - Spain

COCKTAILS



HIBISCUS MARGARITA - 2 OZ | 14

Tromba Blanco, St-Germain, Hibiscus, Aperol, Lime

SPICED LEMONADE - 2 OZ | 12.5

Dillon's Vodka, Triple Sec, Lemon, Ginger Beer, Cold Brewed Tea, Bitters

REFRESHER - 2 OZ | 13

Roku Gin, China China, Bianco Vermouth, Grapefruit, Lemon, Bitters

OG AMARETTO SOUR - 1.5 OZ | 9

Luxardo Amaretto, fino sherry, ginger syrup, lime, Pernod, Angostura and orange bitters, (1.5oz)

CLASSIC COCKTAILS | 13

Have the bartender make you a classic

\$5

DRAUGHT ROSÉ EVERY WEEKEND

5oz pours of Malivoire's draught Rosé
Every Saturday & Sunday before 3pm