

NARAMATA INN DRINKS

We are standing at the far edge of autumn with winter swirling in the air. Naramata's orchards are bare and our gardens now asleep, the harvest stored for the months to come. This is a time to reflect, to nest. This is a time for fireplaces and wool. Here, the bar team presents a collection of cocktails to keep you snug and sheltered from the storm. As always, we are committed to using 100% British Columbia spirits and house-made ingredients as we bring you novel expressions of taste and place.

Cocktails

Spirit Revivor **\$15**

Sheringham Distillery Kazuki gin, Legend Distilling Manitou liqueur, The Woods limoncello, house-made juice and Naramata honey syrup, washed with Arbutus Distillery Baba Yaga absinthe

Well rounded, spirited, with a hint of anise, served up in a Nick & Nora glass

Barrel Aged Boulevardier **\$15**

Okanagan Spirits BRBN, Esquimalt Wine Company rosso vermouth, The Woods barrel aged amaro, Arbutus Distillery Amaro #4

Smoky, bitter, and boozy, served over a large ice cube

Smile of Manitou **\$15**

Devine Distillery Black Bear honey spiced rum, Legend Distilling Manitou liqueur, Creek & Gully apple juice, house-made Naramata honey syrup, and egg whites

Frothy, smooth, and slightly sweet, served up in a coupe

The Naughty Naramatian **\$14**

Sheringham Distillery vodka, Okanagan Spirits cranberry liqueur, Creek & Gully apple juice and house-made Naramata honey syrup

A house take on a Cosmopolitan, served up in a Nick & Nora glass

Getting Caraway'd **\$16**

Okanagan Spirits aquavit, Creek & Gully apple juice, house-made Naramata honey syrup, suis cherry bitters, topped with Lightning Rock Blanc de Noir

An ode to a Dave Levesque original! Cooking spices, dry, and delicious, served up in a coupe

The Nutcracker **\$16**

The Woods Spirit Co. nocino, Legend Distilling Blasted Brew liqueur, Arbutus Distilling vanilla liqueur, Tug 6 fresh pulled espresso, Legend Distilling cocoa nib rimmer

Nutty, robust, and frothy, served over ice

Hot Buttered Honey Shine **\$15**

Devine Distillery Honey Shine Amber, house-made Naramata honey syrup & spiced butter mix, cardamom bitters, hot water

Pleasantly spiced, boozy, warm, and cozy, served in a specialty coffee glass

N/A Cocktails

No Spirits, Plenty of Creative Juices

Zero Proof Rhubarb & Apple Collins **\$8**

Lumette! Bright Light non-alcoholic spirit, Creek & Gully apple juice, rhubarb, honey, soda

Naramata Mule **\$8**

Lumette! London Dry non-alcoholic spirit, ginger beer, Creek & Gully organic apple juice

Beer

Lifelong Lager	\$7
<i>Neighbourhood Brewing, 355ml</i>	
Lakeboat Lager	\$7
<i>Cannery Brewing, 355ml</i>	
Cerveza Negra	\$9
<i>Bad Tattoo Brewing, 473ml</i>	
Happy Place Pale Ale	\$7
<i>Neighbourhood Brewing, 355ml</i>	
Way of Life IPA	\$7
<i>Neighbourhood Brewing, 355ml</i>	
Intruder IPA	\$9
<i>Slackwater Brewing, 473ml</i>	
Sunshine City Passion Fruit Wheat Ale	\$7
<i>Neighbourhood Brewing, 355ml</i>	
Idleback Amber Ale	\$9
<i>Slackwater Brewing, 473ml</i>	
Naramata Nut Brown	\$7
<i>Cannery Brewing, 355ml</i>	
Jezibaba Absinthe Stout	\$9
<i>Foamers' Folly, 473ml</i>	
Darkling Oatmeal Stout	\$9
<i>Cannery Brewing, 473ml</i>	

Cider

Semi-Dry	\$9
<i>Nomad Cider, 500ml</i>	
Pretty To Think So	\$9
<i>Dominion Cider Co., 473ml</i>	
Flora	\$9
<i>Creek & Gully Cider, 473ml</i>	
2021 Cider	\$28
<i>Poppyshake Wines, 750ml</i>	
Century	\$29
<i>Creek & Gully Cider, 750ml</i>	
Love Loves to Love Love and Blue	\$31
<i>L-ST Projects, 750ml</i>	
Keeved	\$40
<i>Nomad Cider, 750ml</i>	
Ice Cider	\$8
<i>Nomad Cider, 2oz pour</i>	

Non-Alcoholic

Craft Cola	\$4
<i>Phillips Soda Works</i>	
Root Beer	\$4
<i>A&W</i>	
Ginger Beer	\$4
<i>Fentimans</i>	
Organic Apple Juice	\$4
<i>Creek & Gully</i>	
IPA	\$6
<i>Partake Brewing, 355ml</i>	