

NARAMATA INN DRINKS

With the fall foliage vibrant in colour and our neighbouring vineyards and orchards bringing in their seasonal harvests, we're grateful to introduce our late fall cocktail menu. Rich with autumn fruits, flavours, spirits and spices, we've created cocktails to cozy up to as our days get shorter. 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 rhubarb 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

Fall into Sangria **\$15**

Legend Distilling Manitou liqueur, Okanagan Spirits plum brandy, Creek & Gully apple juice, house-made plum juice and Naramata honey syrup, topped with Terravista syrah piquette

A taste of summer in fall, a Naramata Inn bar & wine team effort, served over ice in a wine glass

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 Nocturnal **\$15**

The Woods nocino, Legend Distilling Blasted Brew liqueur, Arbutus Distilling vanilla liqueur, Tug 6 fresh pulled espresso

Nutty, robust, and frothy, served over ice

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

Feature Iced Tea **\$6**

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>	
Watermelon Gose	\$9
<i>Bad Tattoo Brewing, 473ml</i>	
Idleback Amber Ale	\$9
<i>Slackwater Brewing, 473ml</i>	
Naramata Nut Brown	\$7
<i>Cannery Brewing, 355ml</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>	
Woodland Hopped	\$10
<i>Summerland Heritage Cider Co., 500ml</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>	
Blonde Ale	\$6
<i>Partake Brewing, 355ml</i>	
IPA	\$6
<i>Partake Brewing, 355ml</i>	