

The Cocktails

<i>The Oxley Pimm's Cup</i> (2oz) Pimm's No1, Gin, Pomegranate-Lavender Syrup, Lemon, Ginger Ale	13
<i>The Red October</i> (2oz) Té Bheag Scotch, Cynar, Calvados, Meyer Lemon Demerara Syrup, Lemon Juice, Angostura Bitters	14
<i>The Lions Tail</i> (2oz) Bourbon, Rum, Allspice Syrup, Lime, Angostura Bitters	13
<i>The Monarch</i> (2oz) Gin, St. Germaine, Fresh Lime, Cilantro	13
<i>The Shrubbery</i> (2oz) Gin, Fig Shrub, Honey Syrup, Lemon, Fernet Rinse	13
<i>The Sorella</i> (2.5oz) Gin, Campari, Blood Orange Purée, Muddled Rosemary, Cava	14
<i>The G&T</i> (2oz) Gin, Tonic Syrup, Clementine Syrup, Fresh Lemon, Soda	13
<i>Dark & Stormy</i> (2oz) Goslings Rum, Muddled Ginger, Lime & Ginger Beer	13
<i>Feature Cocktail</i> Please ask your server for details	
Cask Cocktails	
<i>The Ol' Gold Mine</i> (2oz) Bourbon, Orange Honey, Angostura Bitters, Black Walnut Bitters	15
<i>Gotham</i> (2oz) Dark Horse Whiskey, Amaro Averna, Angostura Bitters, Chai & Masala Cherry Bitters	15

Beer & Cider

Cask Conditioned Ale (20oz)	7.50
The Oxley Rotates 3 Ever Changing Seasonal Beers	
Draught (20oz)	
Junction Conductors Ale	7.50
Steam Whistle Pilsner	7.50
Woodhouse Brewing Co. Lager	7.50
Collective Arts Ransack the Universe IPA (16oz)	7.50
Durham Black Katt Stout	7.50
McAuslan Brewery Cream Ale	7.50
Fuller's London Pride	7.75
The Oxley Guest Tap – Local Craft (16/20oz)	7.50
Bottles & Cans	
F&M Brewery Stone Hammer Light (473ml)	6.75
Shawn & Ed Brewing Lagershed Original (330ml)	6.75
Collingwood Kingpost ESB (473ml)	7.50
Innis & Gunn Original (330ml)	8
Mongozo Pilsner Gluten-Free (330ml)	8.95
Royal City Exhibition IPA (500ml)	9.50
Black Bellows White Beer (500ml)	10.50
Left Field 'Eephus' Oatmeal Brown Ale (650ml)	10.50
Beau's Lug Tread Lagered Ale (600ml)	12
Cider	
Thornbury Premium Cidre (355ml)	7.50
West Avenue Heritage Dry Cider (16oz)	12.75
Hallets Real Cider, Wales (500ml)	16
Eric Bordelet Normandy Sidre (750ml)	(5oz) 10 / 49

Wines by The Glass

<i>Fizz</i>		5oz	Btl	
N.V. Cava Brut, Mas Fi Cava, Spain		10	48	
N.V. Brut, Crémant de Bourgogne, Deliance Pere et Fils, Burgundy, France		17	85	
<i>Whites</i>		5oz	8oz	Btl
2015 Riesling 'Dolomite', Cave Spring, Niagara Escarpment, Ontario	9	14	44	
2015 Verdicchio dei Castelli di Jesi, Terre Monte Schiavo, Marche, Italy	11	17	54	
2015 Sauvignon Blanc, Vignoble Gibault, Loire Valley, France	12	18	59	
2013 Chardonnay, Tawse, Vinemount Ridge, Ontario	12	18	59	
2015 Grüner Veltliner, Domaine Gobelsburg, Kamptal, Austria	14	22	69	
2014 Anjou Blanc 'La Potardiére', Dm. des Chensnaise, Loire Valley, France	14	22	69	
<i>Reds</i>				
2013 Vinho Tinto 'Vale da Mó', João Barbosa, Douro, Portugal	10	15	49	
2014 Malbec '1300' Andeluna, Uco Valley, Mendoza, Argentina	12	18	59	
2014 Minervois, Chateau Maris, Languedoc, France	13	19	65	
2014 Pinot Noir 'Hungry Point', Rosehall Run, Prince Edward County, Ontario	13	20	65	
2013 Cabernet Sauvignon 'The Bard', Hollick, Coonawarra, Australia	14	22	69	
2014 Etna Rosso, Tornatore, Sicily, Italy	14	22	69	