

the.Rhino/_draft beers*



Steam Whistle Pilsner (5.0% alc./vol.)

Handcrafted with all natural ingredients. Golden in colour with a distinctive hop aroma, the palate is dry, the beer is refreshing and has a clean, crisp finish. Steam Whistle is brewed in small batches and employs the decoction method of brewing where the mash (water and ground malted barley) is boiled, resulting in a creamier head and deeper colour. On June 1st, The Beer Store, NOW Magazine and Toronto's Festival of Beer ranked Steam Whistle #1 in the Ontario Pilsner Category.

→food_pairings: poultry, barbeque, schnitzel



Creemore Premium Lager (5.0% alc./vol.)

This amber lager is direct fire brewed in small batches. The Saaz hops come from the Czech Republic and the yeast is the current generation of a strain that is over 100 years old. Creemore has its own spring water source that is perfectly suited for making a premium beer. A two time Gold Medal winner in the "Pilsner Lager" Category at the World Beer Championships before the category was retired.

→food_pairings: barbeque, italian, earthy cheese, pork, poultry, fish



Guinness (4.2% alc./vol.)

By far the best-known black beer the world over, Guinness is considered by some to be the standard by which all other stouts are judged. It might look intimidating, but this famed stout is fairly light in body, dry, and roasty. It finishes with a hint of burnt toast. A pint of Guinness has fewer calories than a pint of partially skimmed milk or a pint of orange juice. It takes about 119.5 seconds to pour the perfect pint.

→food_pairings: lamb, beef, steak, shellfish (especially oysters), chocolate, smoked salmon, corned beef, hearty stews.



WunderWeisse (5.0% alc./vol.)

An exciting rendition of Bavarian Weisse (Wheat) beer. Non-filtered with a mid-yellow hue and uniform cloudiness due to the presence of yeast. The aroma has a subtle yeast character combined with delicate ripe banana and clove components. Creamy mouthfeel. Refreshing and thirst quenching.

→food_pairings: fish (especially shrimp), egg dishes, green salads with tangy vinegar-based dressings, tart fruit desserts



Waupoos Cider (6.4% alc./vol.)

A sweet sparkling cider crafted from a unique blend of hand picked late harvest apples. Slow fermentation over the winter results in a beverage of uncompromising quality and taste. It has both the sharpness (or acidity) and the astringent finish of European ciders, but originating in eastern Ontario, it has a taste all its own. No concentrates or artificial flavours are used and the cider is not heated. Some compare it to a dry champagne. A refreshing alternative to beer and wine.

→food_pairings: roast pork, baked ham, aged cheddar



Wellington Arkell Best Bitter (4.0% alc./vol.)

A refreshing beer described as the "most flavourful light beer brewed in Ontario." Amber in colour. The result of careful malt selection and use of several varieties of fresh hops. The term "Bitter" is somewhat misleading: it seems to have emerged as a distinction from "mild" -- both terms referring to the beer's hopping rate, either low (mild) or high (bitter).

→food_pairings: hot & spicy foods like thai or indian, cheddar, roast duck, cheese omelettes



Wellington County Ale (5.0% alc./vol.)

A full-bodied traditional ale, matured slowly for smoothness and balance. Dark copper amber colour. Nutty with flavours of caramel, malt, dried fruit and toffee. Slightly sweet upfront, smooth and rich. Bittersweet finish.

→food_pairings: ploughman's lunch, kidney pie, roast chicken, beef, lamb



Mill Street Tankhouse Ale (5.2% alc./vol.)

Like traditional pale ales, Tankhouse has a deep copper-red colour. Five different malts are used to produce a complex malty texture. The most dominant character of this Pale Ale is the hops. The spicy Cascades hop imparts an assertive hop flavour, aroma and bitterness. The result is a satisfying and complex tasting beer. Mill St.'s brewmaster developed this recipe 20 years ago and it has remained his drink of choice.

→food_pairings: lamb, beef, steaks, barbeque, salmon, cilantro, lime, spicy foods



Affligem Abbey Beer (6.8% alc./vol.)

Affligem Abbey, established in 1074, is the oldest Abbey in the Flanders region of Belgium. Affligem Blond is a bright golden beer with a surprisingly fresh taste. A selection of high quality hops provides the unique, delicious hop aroma and gives Affligem a full and balanced taste. Taste is somewhat sweet with citrus and floral notes up front. Finishes nicely with a smooth spicy character that is quite satisfying.

→food_pairings: cheese, meats, stews, game



McAuslan Apricot Wheat (5.0%/vol.)

Pale gold in color, the tasting experience is of an aromatic, quenching drink offering a balance of flavourful wheat beer character with a dry, prominent, apricot finish. [Silver Medal, 2004 Canadian Brewing Award]

→food_pairings: as an aperitif, fruit salads, desserts



Denison's Dunkel (4.9% alc./vol.)

Denison's Dunkel is an authentic Munich style bottom fermented lager. It is characteristically a little sweet in the start, followed by a good malty character and continuing with a long complex finish. It is brewed with a majority of Bavarian malt, including special dehusked dark malt from Bamberg to give it unusual smoothness. A dark beer to please even those who believe they don't like dark beer.

→food_pairings: roast chicken, barbeque salmon



Amsterdam Natural Blonde Lager (5.0% alc./vol.)

Natural Blonde is a creamy gold lager with noticeable malt flavor and a hint of hop nose.

→food_pairings: nachos, finger foods, poultry

Taxes not included. Please enjoy responsibly.

The Rhino_1249 Queen Street West_Parkdale_Toronto / since 1991 / 15th Anniversary in 2006

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