

Handcrafted Beers

Our own beers made here from grain to glass, using Bermuda rainwater and a whole lotta love.

20oz 11.⁵⁰
(UK PINT)

9oz 6.⁵⁰
(UK ½ PINT)

6 Flight 18.⁹⁹
Taster

Whale of Wheat: A typical German Hefeweizen, this light ale is made using a combination of wheat and barley malts from Europe. Brewed using only German hops. This summer thirst quencher is served with a traditional slice of lemon.

St. David's Lager: Brewed in the Pilsner style, this light, straw-colored beer is delicately hopped with the finest European hops giving it a satisfying crisp flavor with a dry finish. Great brew to accompany the light meals.

Somers Amber Ale: The flagship ale of Dockyard Brewing. This copper coloured ale is a traditional English Bitter. Created using the finest Noble hops, this brew is an all-around crowd pleaser to be enjoyed with all foods!

Trunk Island Pale Ale Commonly referred to as IPA, this highly hopped brew is packed full of flavor with sharp bitter finish. British soldiers serving in the far flung colony of India would appreciate this ale, which can be enjoyed with a variety of meals.

Black Anchor Porter: A classic London Porter, this rich dark ale has its roots in the early brewing history of England. This full bodied, medium hopped beer is a great partner for the heavy game pies and meats.

Bermuda Triangle Stout: Finished with rocket science nitrogen (from a NASA designed generator that injects just prior to pouring), our stout is surprisingly medium-light bodied with a creamy texture and dark, slightly bitter chocolate flavours.

Mystery Brew: Life is much more fun with a few mysteries! And when in the Bermuda triangle...

7 different beers brewed on-site.
frogandonion.bm/brewery





Frog's Showcase Cocktails

Min 20oz pour **14.00**

Grango: Frog Grog rum, Bacardi Spice, Bermuda Gold loquat liqueur, sours, splash sprite

Mikey's Bermuda Swizzle: Best in Bermuda and we have the trophy to prove it!

Wet Wench: Frog Grog rum, Chambord, Martini Rosso, cranberry

Oh My My Margarita & the Bee: Patron tequila, Cointreau, fresh lime juice and a hint of Bermuda honey, shaken and poured over rocks, rimmed with Bermuda Sea Salt

Ginger Grog: Frog Grog rum, ginger beer, triple sec and a splash of orange juice

Apple Dunk: Frog Grog rum, banana liquor, Midori, peach schnapps, grenadine, apple juice



Draught Wines by the Glass

Region specific wines powered by our NASA designed nitrogen generator to preserve freshness. Nitrogen is inert, preserves flavor and doesn't allow wine to oxidize. Cold cellared.

SPARKLING, WHITE & ROSÉ	6oz	9oz	½Ltr	1Ltr
Verona Vivace Prosecco (Veneto, Italy)	10	n/a	n/a	n/a
Nicolas Idiart Rosé (Languedoc, France)	10	14. ⁵⁰	28	45
La Vite Sauvignon Blanc (Veneto, Italy)	10. ⁵⁰	14. ⁷⁵	29	47
Coast & Barrel Chardonnay (Napa, CA)	10. ⁹⁵	15. ⁵⁰	30	48

RED

Coast & Barrel Cab. Sauvignon (Napa, CA)	10. ⁹⁵	15. ⁵⁰	30	48
Oak Knoll Pinot Noir (Napa, CA)	11	15. ⁵⁰	30	48

OPENS

Santa Margherita Pinot Grigio (Italy)	14. ²⁵	--	--	--
Penfold's 'Koonunga Hill' Shiraz (Aus.)	14. ²⁵	--	--	--
Bogle Merlot (CA)	13. ⁷⁵	--	--	--

The most unique pub in Bermuda.
www.frogandonion.bm

