

THE "DARK SIDE" TOUR

FROM DELICIOUS DARK ROAST COFFEE TO CHOCOLATE STOUTS AND EVEN A CHEESE BATHED IN BEER, THERE ARE SO MANY REASONS TO JOIN THE DARK SIDE IN WOODSTOCK. THIS TOUR COMBINES FOUR IN-TOWN STOPS WITH THREE RURAL STOPS WHO PARTNER TOGETHER TO CREATE SOME DELICIOUS PRODUCTS WORTH CHANGING SIDES FOR.



Stop 1: Early Bird Coffee

Where: 815 Juliana Dr. Woodstock
Phone: 519-532-3127

Roasting beans fresh in house, Early Bird Coffee serves up delicious single origin beans and blends of coffee as well as hot bevies in their café.

We Love: Their specialty Upper Thames Brewing blend and their mochas made with Habitual Chocolate

Kick Things Up: Check out their Roasting Lab Experience at TourismOxford.ca/Experiences

Check Them Out Online: www.earlybirdcoffee.ca



Stop 2: Gunn's Hill Artisan Cheese

Where: 445172 Gunn's Hill Rd. Woodstock
Phone: 519-424-4024

This artisan cheese plant is a must-visit when you come to Oxford. Using milk from their family's dairy herd, Gunn's Hill Cheese creates Swiss-inspired wheels of goodness in house.

We Love: Their Dark Side of the Moo Cheese

Kick Things Up: Check out their Affinage 101 Experience at TourismOxford.ca/Experiences

Check Them Out Online: www.gunnshillcheese.ca



Stop 3: Wild Comfort Body Care

Where: 445300 Gunn's Hill Rd. Woodstock
Phone: 519-532-3724

Just down the road, Wild Comfort Body Care uses natural, often local ingredients in their skin care products. Created in house, a spin with their natural skin care line will have you feeling zen in no time.

We Love: Their beer infused soap using brews from Upper Thames Brewing Company

Kick Things Up: Check out their Solace in the Soap experience at TourismOxford.ca/Experiences

Check Them Out Online: www.wildcomfort.ca



Stop 4: Habitual Chocolate

Where: 389 Dundas St. Woodstock
Phone: 519-535-1341

Habitual Chocolate creates their chocolate from bean to bar right in house. They also make fresh ice cream using local milk in the summer and serve up amazing coffee, hot chocolate and dipped fruit!

We Love: Their coffee chocolate bar using beans from Early Bird Coffee

Kick Things Up: Check out their new ice cream experience at TourismOxford.ca/experiences

Check Them Out Online: www.habitualchocolate.com



Stop 5: Upper Thames Brewing Company

Where: 225 Bysham Park Dr. Unit 9, Woodstock
Phone: 519-290-0053

Upper Thames Brewing Co. embodies local like no other craft beer before them. Check out their shop for some amazing partnership products!

We Love: Come to the Darkside Chocolate Stout made with cacao nibs from Habitual Chocolate

Kick Things Up: Check out their Brewed Exploration Experience at TourismOxford.ca/experiences

Check Them Out Online: www.upperthamesbrewing.ca



Stop 6: SixThirtyNine

Where: 639 Peel St. Woodstock
Phone: 519-536-9602

Oxford's only FeastON certified restaurant, SixThirtyNine is all about keeping it local so you'll see a whole bunch of these partners on their rotating menu throughout the year.

We Love: Their Oxford cheese arancini balls

Kick Things Up: Call ahead to reserve a spot at the Chef's Table and watch your meal come to life

Check Them Out Online: www.sixthirtynine.com



Stop 7: Greener Pastures Eco Farm

Where: 774766 Oxford Rd 14, Woodstock
Phone: 226-377-1011

Greener Pastures specializes in raising heritage breed animals on pasture. Using end products from Habitual Chocolate, Upper Thames, Early Bird and Gunn's Hill, it's easy to see how they incorporate green farming practices into the food they produce.

We Love: Their cheese sausages and cheese burgers made with Gunn's Hill Cheese.

Kick Things Up: Check out their Sunset On Farm Market during the Summer months.

Check: facebook.com/greenerpasturesecofarm for updates.

Check Them Out Online: www.greenerpasturesecofarm.ca

