

Sharing

BREWHOUSE FRIES

sliced PEI potatoes fried in duck fat tossed with smoked salt, served with scallion aioli 7

POLENTA FRIES

six crispy cornmeal polenta sticks with herbed lemon parmesan gremolata, served with smoky harissa aioli 7

BREWSHI SCALLION ROLL

grilled sesame scallions in a handmade maki roll, tempura fried with spicy aioli and side of wasabi 10

BEER PRETZELS

hand rolled, baked and buttered beer pretzels, cheese sauce and honey mustard 8

TAQUITOS

two refried bean and cheddar crispy taquitos, served with seasoned sour cream, queso jalapeño cheese sauce and cilantro 10

LOADED BAKED POTATO BALLS

three crispy potato balls stuffed with smoked cheddar and scallions, served with choice of bacon ranch or jalapeño queso dipping sauce 8

Starters

CHEF'S DAILY SOUP

please ask your server for details 6

BREWHOUSE SALAD

mixed greens tossed in honey cider vinaigrette, topped with pickled heirloom carrots and julienne pear 8

GARLIC BREAD CAESAR SALAD

classic caesar salad with house-smoked bacon, parmesan, lemon, pickled deviled egg and baked to order garlic bread croutons smothered in grated cheddar cheese 12

CAULIFLOWER TACOS

crispy cauliflower, cheddar and jack cheese, red pepper rice, jalapeño onion pico, spicy aioli and cilantro, served in baked flour tortillas 10

PIEROGIES

potato and onion pierogies pan fried in butter, served on corned brisket hash and topped with horseradish cream, sauerkraut and house-made duck fat hickory sticks 10

NORTHWINDS FALL MENU 2017

CHICKEN WINGS

marinated crispy fried chicken wings (one pound)
sauces: coarse salt and cracked pepper, honey mustard, root beer bbq, butter buffalo, dry curry, maple sriracha or honey roasted garlic
served with ranch dip and shaved heirloom carrots 14

Dinner

PULLED PORK MAC AND CHEESE

our famous mac 'n cheese layered with house-smoked and beer braised pulled pork, white cheddar cheese curds and crushed gold fish crackers 14

BEEF RIB CHILI

slow roasted tender beef rib on top of a mixed bean vegetable chili, served with seasoned sour cream, cilantro, scallions and polenta croutons 15

FISH AND CHIPS PLATE

marinated crispy battered haddock and house tartar, served with bean salad and fries or brewhouse greens 18

BUTTERMILK FRIED CHICKEN AND WAFFLES

fried ontario chicken served on house-made cheddar sour cream waffles, drizzled with maple syrup, smoked salt and served with bean salad 20

SMOKED RIBS

full rack of tender back ribs, smash fried potatoes with herbed lemon parmesan gremolata, bean salad and choice of fries or brewhouse greens 24
sauces: coarse salt and cracked pepper, honey mustard, root beer bbq, butter buffalo, dry curry, maple sriracha or honey roasted garlic

CRAB POT PIE

atlantic blue crab, potatoes, peas, celery, carrot and onion simmered in a roasted garlic cream sauce, topped with cheddar and flaky tarragon puff pastry 22

Handmade Burgers

CHEDDAR BURGER

local wagyu beef marinated beef, smoked white cheddar, bibb lettuce, tomato slice, onion, pickle and roasted garlic aioli on a toasted bun 17

MUSHROOM SWISS BURGER

pan seared ground mushroom patty, harissa aioli, bibb lettuce, swiss cheese, bread and butter pickles and fried onion strings on a toasted bun 14

BACON BURGER

house-cured bacon and ground ontario pork flat top fried, served with tomato jam, onion aioli, american cheese, shredded lettuce and duck fat hickory sticks on a toasted bun 17

SPICY CHICKEN BURGER

ontario ground chicken burger grilled or breaded and fried to order, tomato slice, shredded lettuce, jalapeño relish and bacon ranch dressing on a toasted bun 16

BURGERS INCLUDE BREWHOUSE GREENS,
FRIES OR BEAN SALAD

Desserts

APPLE CRUMBLE

served with vanilla bean ice cream 6

BUTTER TART

served with fresh berries 6

Sides and Toppings

bean salad 3

fried duck egg 2

smoked white cheddar 2

smoked bacon 2

seasoned grilled chicken breast (four oz) 4

Spirits

forty creek cream, tag vodka, jameson's irish whisky,
collingwood whisky, eldorado 8 yr dark rum,
el jimador reposado, forty creek rye (one oz) 6

bulleit bourbon, hendrick's gin (one oz) 7

glenlivet 12 single malt (one oz) 9

Wine

6oz 9oz Btl

REDS

MALBEC, black river
argentina, 2014

8.5 12 34

CAB SAUV, leaping horse
california, 2014

9 12.5 36

PINOT NOIR, cave spring
niagara, 2014

9 12.5 36

ZINFANDEL, ironstone
california, 2014

9 12.5 36

WHITES

PINOT GRIGIO, san martino
italy, 2014

8.5 12 36[1L]

RIESLING, cave spring
niagara, 2015

8.5 12 34

CHARDONNAY, leaping horse
california, 2014

8.5 12 34

SAUV BLANC, staete landt
new zealand, 2014

9.5 13 38

Craft Cocktails

BREWHOUSE CAESAR

oakville's tag vodka (one oz), mott's clamato, tabasco,
worcestershire, rimmer and pickled garnish 8

CITRUS ICE

oakville's tag vodka (one oz), peach schnapps (half oz),
squeezed lemon, lime and simple syrup shaken and
topped with soda, served in an old fashioned glass 9

BOURBON BEER SOUR

bulleit bourbon (one oz), northwinds beer (8 oz), simple
syrup, bitters and topped with san pellegrino limonata,
served in a willi glass 9

THE VESPER

hendrick's gin (one oz), oakville's tag vodka (half oz), lillet
liqueur (one oz), served in a rocks glass 9

SPIKED NITRO

forty creek cream (one oz) and northwinds house-made
nitro cold coffee, served in a 13oz footed cooler glass with
sugar rimmer 9