

NORTHWINDS SPRING MENU 2017

Sharing

BREWHOUSE FRIES

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

BEER PRETZELS

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

BREWSHI ASPARAGUS ROLL

charred ginger asparagus in a handmade roll tempura fried with black bean garlic sauce and scallion aioli 10

PAN SEARED TUNA LETTUCE WRAPS

sushi grade yellow fin tuna, lime guacamole, tempura crunch, black bean garlic sauce and pickled chili bean sprouts 13

CHICKEN CHILI TOSTADAS

crispy corn tortillas layered with jack cheddar cheese blend, seasoned sour cream and red pepper rice, topped with lettuce, roasted chicken corn chili and classic butter buffalo sauce 16

Starters

CHEF'S DAILY SOUP

please ask your server for details 6

BREWHOUSE SALAD

mixed greens, local apple, pickled beets and cider vinaigrette 8

GREEK SALAD

spinach and head lettuce, pickled pepperoncini, goat feta tzatziki, olives, sun cured tomatoes and crispy pita with a roasted garlic oregano dressing 11

BUFFALO CAULIFLOWER TACOS

crispy buffalo cauliflower, lime guacamole, cactus pico, shredded lettuce and house made ranch served in two grilled tortillas 9

PIEROGIES

potato pierogies pan fried in butter, served on charred onion marmalade, topped with seasoned sour cream, diced bacon and melted cheese curds 10

CHICKEN WINGS

marinated crispy fried chicken wings (one pound)
sauces: coarse salt and cracked pepper, celery salt and lime, dry curry, asian black bean and garlic, maple sriracha, beer mustard, classic butter buffalo or tandoori bbq
served with creamy ranch dip and cucumber slices 13

Dinner

NORTHWINDS MAC AND CHEESE

buffalo fried chicken, macaroni, aged cheddar sauce, sweet spring peas, cheddar cheese curds, panko bread crumbs and parmesan 14

CHEESESTEAK SANDWICH

seasoned shaved roast beef, sautéed garlic, green peppers and onions, scallion aioli, sliced provolone and cheddar cheese sauce folded on a house baked loaf
served with brewhouse greens, fries or macaroni salad 16

CLASSIC TACO SALAD

shredded iceberg lettuce, black beans, mexican red pepper rice, cactus pico de gallo, grated cheese, lime corn relish, pan fried jalapeno ground beef and brewhouse ranch served in a crispy flour tortilla bowl 15

NORTHWINDS FISH AND CHIPS PLATE

beer marinated crispy battered haddock served with house tartar, cheddar and roasted red pepper macaroni salad and fries or brewhouse greens 18

TANDOORI BBQ CHICKEN

slow roasted Ontario half chicken basted with tandoori bbq sauce served with roasted new potatoes and grilled corn on the cob with chili lime garlic butter 20

SMOKED RIBS

full rack of tender back ribs and buttered crispy new potatoes served with cheddar and roasted red pepper macaroni salad 22

sauces: coarse salt and cracked pepper, celery salt and lime, dry curry, asian black bean and garlic, maple sriracha, beer mustard, classic butter buffalo or tandoori bbq

Handmade Burgers

CHEDDAR BURGER

local wagyu beef marinated in beer, smoked white cheddar, bibb lettuce, tomato, onion, sliced aged pickle and roasted garlic aioli on a toasted bun 16

GREEK CHICKEN BURGER

ground Ontario chicken panko breaded and fried, goat feta tzatziki, olive tapenade, quick pickle cucumbers, tomato and baby spinach on a toasted bun 16

INDIAN LAMB BURGER

masala spiced Ontario ground lamb, lime corn relish, curry fried onion strings, bibb lettuce and scallion aioli on a sesame bun 16

BURGERS INCLUDE BREWHOUSE GREENS,
FRIES OR MACARONI SALAD

Desserts

LEMON TART

served with homemade blueberry jam 6

PEANUT BUTTER CHEESECAKE

served with chocolate graham cracker crust, peanut crunch and beer dolce 6

Sides and Toppings

cheddar and roasted red pepper macaroni salad 3

fried duck egg 2

smoked white cheddar 2

smoked bacon 2

seasoned grilled chicken breast (four oz) 4

Spirits

tag vodka, eldorado 8 yr dark rum,
jameson's irish whisky, collingwood whisky,
el jimador reposado, 40 creek rye (1 oz) 6

hendrick's gin (1 oz) 7

glenlivet 12 single malt (1 oz) 9

Wine

6oz 9oz Btl

REDS

MALBEC, black river
argentina, 2014 8.5 12 34

CAB SAUV, seven peaks
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 (1 oz), walter all-natural caesar mix,
tabasco, worchester, rimmer and pickled garnish 8

CITRUS ICE

oakville's tag vodka (1 oz), peach schnapps (1/2oz), lime
juice and simple syrup shaken and topped with soda,
served in a old fashioned glass 9

BREW-MOSA

pimm's (1oz), hendricks gin (1oz), basil lemon syrup and
lemon juice, shaken and topped with a Northwinds IPA 9

CAIPIRINHA

leblon cachaça (1.5 oz), lime, demerara
served over ice in a old fashioned glass 10

THE RUBY

el jimador (1oz), lillet blanc (1oz), shaken with rhubarb
syrup, lime juice and a dash of orange bitters, garnished
with berries 9