

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

CHICKPEA FALAFEL BOARD

crispy falafel balls served on roasted garlic avocado aioli, pickled red onions and local arugula 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

CHORIZO TOSTADAS

crispy corn tortillas layered with cactus pico de gallo, seasoned sour cream, jack cheddar cheese blend, red pepper rice and topped with lettuce, chorizo sausage, black beans and spicy 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

GRILLED LEMON CAESAR SALAD

romaine lettuce tossed with chimichurri fried potatoes, roasted corn, house-made garlic avocado dressing, seasoned pickled egg, bacon and parmesan 12

SPICY BUFFALO CAULIFLOWER TACOS

crispy buffalo cauliflower, lime guacamole, cactus pico de gallo, 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 cottage cheese, sliced chorizo sausage and house made hickory sticks 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, spicy butter buffalo, tandoori bbq or jamaican jerk with pineapple relish

served with creamy ranch dip and cucumber slices 13

Dinner

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

PASTA AND MEATBALLS

house-made pork fennel sausage meatballs slow roasted and braised in garlic tomato sauce, tossed in spaghetti with basil and parmesan. served with garlic bread 18

NORTHWINDS FISH AND CHIPS PLATE

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

BBQ HALF CHICKEN

slow roasted ontario chicken, served with garlic grilled corn and choice of chimichurri crispy potato salad with a deviled egg or cheesy red pepper mac salad 20
sauces: tandoori bbq or jamaican jerk with pineapple relish

SMOKED RIBS

full rack of tender back ribs, served with garlic grilled corn and choice of chimichurri crispy potato salad with a deviled egg or cheesy red pepper mac salad 22
sauces: coarse salt and cracked pepper, celery salt and lime, dry curry, asian black bean and garlic, maple sriracha, beer mustard, spicy butter buffalo, tandoori bbq or jamaican jerk with pineapple relish

CREOLE CATFISH JAMBALAYA

seasoned catfish, chorizo sausage and east coast mussels slow simmered with roasted garlic red pepper tomato sauce and served on short grain rice, topped with fried onion strings and pineapple relish 20

NEW YORK STRIP

8oz seasoned AAA grilled striploin, served with garlic grilled corn and choice of chimichurri crispy potato salad with a deviled egg or cheesy red pepper mac salad 28

Handmade Burgers

CHEDDAR BURGER

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

FALAFEL BURGER

seasoned ground chickpea falafel patty served with roasted garlic avocado aioli, pickled red onions, local arugula and sun cured tomatoes on a sesame bun 14

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

GRILLED JERK CHICKEN BURGER

ontario ground chicken burger rubbed with house-made jerk sauce, roasted red peppers, bibb lettuce and pineapple relish on a toasted bun 16

BURGERS INCLUDE BREWHOUSE GREENS,
FRIES OR RED PEPPER 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

PEACH CRUMBLE

ontario peaches, pastry, crumble and vanilla bean ice cream 6

Sides and Toppings

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 (one oz) 6

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), walter all-natural caesar mix,
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

MICHELADA

clamato, tabasco, worcestershire, squeezed lime,
salt and pepper and topped with northwinds ale 6.75

NORTHWINDS RADLER

northwinds ale topped with san pellegrino lemonata 7.25

PORCH CRAWLER

pinot grigio, northwinds lager and sprite 9