

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

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

BREWHOUSE CHILI

slow roasted Ontario chicken, mexican chili peppers, smoked white cheddar, scallions, seasoned sour cream, cilantro and frito corn chips 12

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

NORTHWINDS SPRING MENU 2017

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

Lunch

NORTHWINDS MAC AND CHEESE

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

COLD CUT QUATTRO SUB

house baked submarine bun filled with smoked ham, mild genoa, capicola, turkey, shaved red onion, sliced tomato, shredded lettuce, provolone, mustard and house sub sauce. served with dill pickle spears or macaroni salad 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 dill pickle spears or macaroni salad 15

PEAMEAL SANDWICH*

sliced house cured peameal, beer bettered onion ring, sticky bbq sauce, lettuce and tomato on a toasted sesame bun 14

FISH BLT*

crispy beer marinated battered cod, lime guacamole, house cured bacon, salsa roja, lettuce, onion and tomato on a vienna style bun 15

MEXICAN GRILLED CHEESE*

house smoked cheddar, provolone, pickled jalapeños, cumin spiced sautéed peppers and onions, lime corn relish and cured tomatoes between two slices of potato bread served with salsa roja for dipping 13

*INCLUDES BREWHOUSE GREENS,
FRIES OR MACARONI SALAD

Handmade Burgers

CHEDDAR BURGER

local wagyu beef marinated, 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[11]

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