

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

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

NORTHWINDS SUMMER 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, spicy butter buffalo, tandoori bbq or jamaican jerk with pineapple relish
served with creamy ranch dip and cucumber slices 13

Lunch

CHORIZO TACO MAC AND CHEESE

sautéed chorizo sausage, roasted corn and mexican spices baked with jack cheese and macaroni, topped with cactus pico de gallo, crushed fritos, salsa roja, shredded lettuce and cilantro 14

MEATBALL SUBMARINE

house-made pork fennel sausage meatballs, slow roasted and braised in garlic tomato sauce, on a house baked submarine bun with provolone, parmesan, local arugula and scallion aioli, served with pickle spears or red pepper macaroni salad 14

BUFFALO FRIED CHICKEN PHILLY

fried ontario chicken thighs tossed in spicy butter buffalo sauce topped with sautéed peppers, onions, house-smoked cheddar, crisp iceberg lettuce and creamy butter milk ranch, served with pickle spears or red pepper macaroni salad 14

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 with salsa roja for dipping, served with fries or salad 13

PEAMEAL SANDWICH

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

OLD BAY CAJUN CATFISH PO-BOY

seasoned fried catfish, tomato, shaved onion, quick pickle cucumber, classic house-made tartar and bibb lettuce on a grilled hoagie style roll, served with fries or salad 15

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

FALAFEL BURGER

seasoned ground chickpea falafel patty, 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