

# VEGETARIAN DINNER MENU



## Sharing

### **BREWHOUSE VEG FRIES**

canola fried PEI potatoes tossed with smoked salt served with scallion aioli 6

### **BEER PRETZELS**

hand rolled and baked northwinds beer pretzels tossed in butter and rock salt, with whole grain beer mustard and aged cheddar cheese sauce 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

### **TOSTADAS**

crispy corn tortillas layered with cactus pico de gallo, seasoned sour cream, jack cheddar cheese blend, red pepper rice and topped with lettuce, 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, aged pickle, cider vinaigrette 8

### **GRILLED LEMON CAESAR SALAD**

romaine lettuce tossed with chimichurri fried potatoes, roasted corn, house-made garlic avocado dressing, seasoned pickled egg and parmesan 10

### **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 and house-made hickory sticks 8

## Dinner

### **CLASSIC TACO SALAD**

shredded iceberg lettuce, black beans, mexican red pepper rice, cactus pico de gallo, grated cheese, lime corn relish and brewhouse ranch served in a crispy flour tortilla bowl 13

### **PASTA**

spaghetti tossed in garlic tomato sauce with basil and parmesan. served with garlic bread 13

### **MEXICAN GRILLED CHEESE**

house smoked cheddar. 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

### **FALAFEL BURGER**

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

## 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

**\*We do not use Vegetarian segregated fryers\***

all dishes are prepared in-house using locally sourced ingredients where possible. cheese is smoked on-site and our vegetables are pickled in house with care