

VEGETARIAN LUNCH 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

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

Lunch

TACO MAC AND CHEESE

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 12

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

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

BUFFALO FRIED CAULIFLOWER PHILLY

fried cauliflower 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

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