

Sharing

BREW PUB FRIES

sliced PEI potatoes fried in duck fat tossed with smoked salt, served with garlic aioli 7

add melted raclette swiss cheese 3.5

BREWSHI MUSHROOM ROLL

roasted oyster, shitake, cremini and button mushrooms in a handmade maki roll, tempura fried with ginger hoisin soy sauce and wasabi 10

MAPLE CHICHARRÓN

crispy pork rinds tossed in smoked salt with a side of local maple BBQ sauce 5

BEER PRETZELS

hand rolled, baked and buttered beer pretzels, cheese sauce and honey mustard 8

add melted raclette swiss cheese 3.5

ROASTED BONE MARROW AND SAUSAGE

beef bone marrow, andouille and bacon sausage, served with toasted naan bread, honey mustard, pommery mustard and gherkin dills 9

Starters

CHEF'S DAILY SOUP

please ask your server for details 6

BREWHOUSE SALAD

mixed greens tossed in honey cider vinaigrette, topped with pickled heirloom carrots and julienne pear 8

BACON RACLETTE PIEROGIES

potato pierogies pan fried in butter with onion marmalade, topped with bacon sausage and melted raclette, served with sour cream and green onion 11

BACON MAC AND CHEESE

macaroni noodles with house-made white cheddar cheese sauce, thick chopped smoked bacon and topped with parmesan and crushed cheddar crackers 15

FISH TACOS

beer battered and fried halibut, shaved iceberg lettuce, dirty rice, cactus onion tomato pico, jalapeño guacamole, cilantro and lime, served in two baked flour tortillas 16

CHICKEN WINGS

marinated duck fat fried chicken wings (one pound)
sauces: coarse salt and cracked pepper, honey mustard, maple bbq, butter buffalo, spicy pepper jerk, honey garlic, scotch bonnet hot, ginger hoisin soy or mambo sauce,
served with house-made smoked blue cheese or ranch dip and shaved heirloom carrots 14

Meals

EGG AND PEAMEAL

grilled house-cured peameal bacon, over hard duck egg, bibb lettuce, thick seasoned tomato, smoked white cheddar and maple BBQ sauce on a toasted kaiser 16

CORNED BEEF

house-cured shaved beef brisket, melted raclette cheese, honey mustard, sauerkraut and sliced dill pickles on a buttered and toasted bun 16

HALIBUT PO BOY

beer battered crispy fried halibut, sweet jalapeño tartar sauce, bread and butter pickles, thick seasoned tomato, shaved iceberg lettuce and onion, served on a fresh roll with rutabaga slaw 20

TOMATO GUACAMOLE SANDWICH

house-made guacamole, thick seasoned tomato, shaved red onion, jalapeños and grated white cheddar between slices of brioche and warmed on the flat top 16

CHEDDAR BURGER

local wagyu beer marinated beef, smoked white cheddar, bibb lettuce, thick seasoned tomato, onion, pickle and roasted garlic aioli on a toasted bun 17

LAMB BURGER

flat top seared Ontario ground lamb, sun cured tomatoes, roasted garlic goat cheese, pickled red onions, chimichurri and frisee on a toasted bun 20

VEGGIE BURGER

grilled roasted golden beets, frisee, roasted garlic goat cheese, pickled red peppers and a beer battered onion ring with buttermilk dill aioli on a toasted bun 15

SANDWICHES AND BURGERS INCLUDE GREENS OR FRIES

JERK PORK CHIMMICHANGA

Ontario jerk spiced pulled pork, dirty rice, pickled red peppers and rutabaga slaw wrapped inside a large tortilla wrap and deep fried, served with scotch bonnet aioli 16

LASAGNA

house-made deep dish baked lasagna with layers of cheddar and jack cheeses, herbed ricotta, béchamel, garlic tomato sauce and topped with parmesan cheese 18
add andouille sausage slices 3.5

BACON SAUSAGE CHILI

grilled and sliced bacon sausage on top of a mixed bean spicy chili, served with smoked cheddar, seasoned sour cream, cilantro, green onions and buttered focaccia 15

BEEF AND BEER STEW

beer marinated braised beef stew, roasted mushrooms, parsnip, carrots, celery, sweet peas and red peppers in a rich porter beer-based beef demi-glace and topped with a baked beef bone marrow and buttered focaccia 16

MAPLE BBQ MEATLOAF

pan seared thick cut meatloaf smothered in maple BBQ sauce, served with broccoli crowns and melted raclette, a beer bettered onion ring, onion marmalade and duck fat fried smashed potatoes 20

CHICKEN AND WAFFLES

seasoned and fried Ontario chicken (white and dark meat) on house-made maple cheddar waffles with smoked salt, served with rutabaga slaw and drizzled with choice of: spicy jerk, maple BBQ, butter buffalo or mambo sauce 22

PORK SCHNITZEL

pan fried breaded pork schnitzel, seasoned sour cream, dill pickles, crispy garlic potato salad, grilled golden beet, beer gravy, sauerkraut and a deviled egg 24

HALIBUT AND CHIPS

beer battered crispy fried halibut, served with sweet jalapeño tartar sauce, pickle spears, rutabaga slaw and duck fat PEI potato fries 28

Sides and Toppings

raclette melted swiss cheese 3.5
smoked white cheddar 2
fried duck egg 2
smoked thick cut bacon 2
broccoli crowns with melted raclette cheese 4
rutabaga slaw 2
crispy garlic potato salad 3
garlic dill pickle spears 2.5

Après Ski Specials (available daily from 3-6pm)

BUFFALO PULLED PORK TOSTADA

crispy corn tortillas layered with seasoned pulled pork, smoked blue cheese, bread and butter pickles, shredded lettuce and spicy buffalo sauce 10

BEER GRAVY AND MELTED RACLETTE POUTINE

duck fat fried PEI potatoes smothered in melted raclette swiss cheese and house-made beer gravy 9

BACON GRILLED CHEESE

smoked bacon and cheddar cheese melted inside two pan toasted pieces of brioche, served with mambo sauce 8

SAUSAGE ON A BUN

house-made andouille sausage, served on a fresh roll with honey mustard and caraway sauerkraut 8

BEER

choose any Northwinds beer from our beer menu 6

BREWHOUSE CAESAR

oakville's tag vodka (one oz), walter craft caesar mix, tabasco, worcestershire, rimmer and pickled garnish 6

visit our beer store for a selection of Northwinds beer to-go, branded glassware and other merchandise.

For greater convenience, refer to the beer store selection on your table card and order directly from your server to be added to your dining bill