



bar menu

BREWHOUSE FRIES

sliced PEI potatoes fried in duck fat, tossed with smoked salt, served with garlic aioli 7
add melted raclette swiss cheese 3.5

RACLETTE POUTINE

sliced PEI potatoes fried in duck fat, tossed with smoked salt, smothered in beer gravy and melted raclette swiss cheese 12

SOFT BEER PRETZELS

hand rolled beer dough, baked then buttered, cheese sauce and honey mustard 8
add melted raclette swiss cheese 3.5

CHICKEN WINGS

marinated duck fat fried crispy chicken wings (one pound)
sauces: salt and cracked pepper, roasted garlic bbq, butter buffalo, spicy pepper jerk, ginger hoisin soy, scotch bonnet hot, sweet and spicy hawaiin bbq, celery salt and lime,
served with smoky blue cheese dip 14

GARLIC BREAD CAESAR SALAD

crisp romaine, house-made garlic caesar dressing, topped with baked to order garlic bread croutons, fresh parmesan and lemon 10
add house-smoked thick cut bacon 2

BREWSHI ASPARAGUS ROLL

sautéed asparagus and sesame cream cheese, in a hand-made maki roll, tempura fried then topped with miso mayo, served with ginger hoisin soy and wasabi 10

CHEDDAR BURGER

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

APPLE CRUMBLE

served with vanilla bean ice cream 6

BUTTER TART

served with fresh berries 6