

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

SOFT BEER PRETZELS

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

TUNA LETTUCE WRAPS

four bibb lettuce leaves filled with seared yellow fin tuna, avocado, miso mayo, thin sliced spicy pickled cucumber and crispy onions, garnished with ginger hoisin 14

BREWSHI ASPARAGUS ROLL

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

TOSTADA

layers of crispy corn tortillas stuffed with your choice of smoked buffalo pulled pork or grilled chicken, jack and cheddar cheeses, pimento rice, guacamole, black beans, pickled jalapeños, shredded lettuce, seasoned sour cream, corn tomato salsa and lime 16

Starters

CHEF'S DAILY SOUP

please ask your server for details 6

BREWHOUSE SALAD

mixed greens, honey apple vinaigrette, topped with pickled asparagus and julienned apple 8
add: sautéed shrimp 5
grilled chicken 4

GARLIC BREAD CAESAR SALAD

crisp romaine, house-made garlic caesar dressing, topped with baked to order garlic bread croutons, fresh parmesan and lemon 12
add: house-smoked thick cut bacon 3

BUFFALO PULLED PORK PIEROGIES

potato onion pierogies pan fried, topped with smoked pulled pork in buffalo sauce, crispy onions, sour cream and melted raclette swiss cheese 10

BLACKENED SHRIMP COCKTAIL

six shrimp dusted with old bay seasoning and pan seared, served with gazpacho, guacamole and tortilla chips 12

TACOS

crispy cauliflower, guacamole, pimento rice, corn tomato salsa, smoked white cheddar, spicy buffalo aioli, cilantro and lime, served in two baked flour tortillas 10
substitute: cauliflower for crispy haddock 2

CHICKEN WINGS

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

Meals

COBB SALAD

shaved turkey, house-smoked thick cut bacon, smoked cheddar cheese, pickled red onions, seasoned pickled egg, tomatoes and cucumbers on top of iceberg lettuce, served with choice of smoky blue cheese or apple vinaigrette dressing 14

HOT PASTRAMI SANDWICH

shaved house-smoked pastrami, melted raclette cheese, honey mustard, bread and butter pickles and a crispy onion ring on a toasted bun, served with rutabaga slaw 15

HAWAIIAN BBQ CHICKEN SANDWICH

crispy chicken breast tossed in sweet and spicy hawaiian bbq sauce, iceberg lettuce, bread and butter pickles and smoky blue cheese dressing on a toasted bun, served with rutabaga slaw 15

FISH SANDWICH

crispy beer battered haddock with house-made tartar, sliced seasoned tomato, shaved onion, bread and butter pickles and iceberg lettuce on a garlic toasted hoagie, served with rutabaga slaw 15

SMOKED TURKEY CLUB WRAP

large flour tortilla filled with shaved turkey, house-smoked bacon, smoked white cheddar, tomato, shaved onion, rutabaga slaw and dill pickle, warmed on the flat top and served with pickled egg and choice of fries or salad 17

CHEDDAR BURGER

local wagyu beef, smoked white cheddar, leaf lettuce, thick seasoned tomato, shaved onion, dill pickle and roasted garlic aioli on a toasted bun 17

LAMB BURGER

flat top seared Ontario ground lamb, thick crispy eggplant, cured tomatoes, cucumber tzatziki and bibb lettuce on a toasted bun 18

MEXICAN CHICKEN BURGER

grilled Ontario ground chicken, jack and cheddar cheeses, corn tomato salsa, crispy onions, guacamole and green leaf lettuce on a toasted bun 17

PORTABELLA BURGER

grilled portabella mushroom, smoked blue cheese aioli, roasted red pepper, pickled red onions and green leaf lettuce on a toasted bun 15

BURGERS INCLUDE RUTABAGA SLAW, FRIES OR SALAD

CHICKEN CURRY

sliced chicken breast battered then fried, lemongrass coconut rice, topped with mild green curry sauce and lime wedges 16

FISH AND CHIPS PLATE

crispy battered haddock, served with house-made tartar, dill pickle spears, rutabaga slaw and lemon, served with choice of fries or salad 18

SEAFOOD PAELLA

sautéed shrimp, mussels, crispy haddock, chorizo sausage and little neck clams over green onion and roasted red pepper pimento rice and a savoury tomato sauce 24

SMOKED RIBS

full rack of smoked pork back ribs, buttered chili corn on the cob and choice of rutabaga slaw, fries or salad 24
sauces: coarse salt and cracked pepper, roasted garlic bbq, butter buffalo, ginger hoisin soy, scotch bonnet hot, sweet and spicy hawaiian bbq, green curry or celery salt and lime

HAPPY HOUR FROM 3-6PM DAILY

MUSSELS

½ pound steamed mussels with choice of green curry or seasoned tomato broth, served with fries 6

SAUSAGE ON A BUN

grilled chorizo sausage on a toasted bun with pickled red onions and roasted garlic bbq sauce 6

BEER

choose any Northwinds beer from our beer menu 6

CIDER

enjoy our draft offering of local cider 6

WINE

any 9oz glass of wine for a 6oz price

BREWHOUSE CAESAR

oakville's tag vodka (one oz), clamato, tabasco, worcestershire, rimmer and pickled garnish 6

Sides and Toppings

melted raclette swiss cheese 3.5

smoked white cheddar 2

fried duck egg 2

smoked thick cut bacon 3

rutabaga slaw 2

BUCK-A-SHUCK THURSDAYS

*last Thursday of each month, we continue
buck-a-shuck oysters and cask beer specials*
