

## 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

### **BREW SHI CRAB ROLL**

Canadian rock crab and scallions in a handmade maki roll, tempura fried then topped with spicy aioli and served with a side of wasabi 11

### **TOSTADA**

layers of crispy corn tortillas stuffed with your choice of smoked buffalo pulled pork, chili spiced grilled chicken or roasted mushrooms, cheddar jack cheese blend, roasted green chili rice, pickled jalapeños and topped with cheddar cheese sauce, black bean tomatillo salsa, shredded lettuce, sour cream, cilantro and lime 16

## Starters

### **CHEF'S DAILY SOUP**

please ask your server for details 6

### **CLAM CHOWDER**

New England style, clams, potatoes, corn, onions, celery and house-smoked bacon in a béchamel sauce, served with two baked buttermilk biscuits 10

### **BREW HOUSE SALAD**

mixed greens tossed with cider vinaigrette, topped with radish, shaved carrots and pickled beets 8

add grilled chicken 4

### **MAPLE BACON CAESAR SALAD**

crisp romaine, house-made maple bacon and garlic caesar dressing topped with baked to order cheddar cheese garlic bread croutons, fresh parmesan and lemon 14

add grilled chicken 4

### **TACOS**

choice of crispy cauliflower, crispy portobello mushroom or beer battered haddock with carrot slaw, black bean tomatillo salsa, spicy aioli, cilantro and lime, served in two warmed flour tortillas 11

### **NORTH WINDS MAC AND CHEESE**

macaroni with house-made cheddar cheese sauce and green peas, topped with cheese curds, parmesan, cheddar jack cheese blend and toasted garlic bread crumbs 12

add house-smoked bacon 3

grilled chicken 4

buffalo pulled pork 3

### **CHICKEN WINGS**

marinated duck fat fried chicken wings (one pound)  
*sauses: coarse salt and cracked pepper, smoked garlic bbq, butter buffalo, korean bbq, scotch bonnet hot or red curry,*  
served with shaved carrots and smoky blue cheese dip 14

## Meals

### **COBB SALAD**

shaved beef, grated raclette cheese, sundried tomato chimichurri, crispy mushrooms, pickled red onions and a seasoned pickled egg on top of iceberg lettuce and arugula, served with choice of smoked blue cheese or cider vinaigrette dressing 16

### **PORK PARMESAN SCHNITZEL SANDWICH**

fried and seasoned pork schnitzel, topped with thick tomato slices, melted cheddar cheese curds, garlic aioli and arugula on a toasted garlic hoagie, served with choice of house salad, fries or carrot slaw 16

### **BEEF DIP**

shaved roast beef in jus, sautéed chili rapini, sautéed mushrooms and crispy onions on a toasted baguette, served with a side of au jus and dill pickles 18

### **FISH SANDWICH**

crispy beer battered haddock with house-made tartar, seasoned sliced tomato, pickled red onions and iceberg lettuce on a garlic toasted hoagie, served with choice of house salad, fries or carrot slaw 16

## SMOKED BUFFALO PULLED PORK SANDWICH

house-smoked buffalo pulled pork, crispy onions, carrot slaw and smoked blue cheese sauce on a toasted bun, served with choice of house salad, fries or carrot slaw 16

## CURRY CHICKEN CHIMICHANGA

large flour tortilla filled with grilled curry chicken, roasted green chili rice, coconut curry sauce, toasted coconut and roasted cauliflower then wrapped and fried, served on iceberg lettuce with sour cream and cilantro 15

## 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

## BISON BURGER

ground Canadian bison, house-smoked bacon, goat cheese, onion horseradish aioli, tomato chimichurri and arugula on a toasted bun 20

## SAMOSA BURGER

savoury house-made vegetable samosa patty, carrot slaw, shaved red onions, sautéed chili rapini and sour cream on a toasted bun 15

**BURGERS INCLUDE HOUSE SALAD, FRIES OR CARROT SLAW**

**ENJOY YOUR MEAL ON A GLUTEN FREE BUN!  
ASK YOUR SERVER FOR DETAILS**

## FISH AND CHIPS PLATE

crispy battered haddock, served with house-made tartar, dill pickle spears, carrot slaw and lemon, served with choice of house salad or fries 19

## PORK SCHNITZEL PLATE

pan fried and seasoned pork schnitzel, sour cream, dill pickle spears, half pickled egg, crispy potato and house-made beer gravy 22

## SMOKED RIBS

two pounds of house-smoked pork back ribs, baked buttermilk biscuit with gravy and choice of house salad, fries or carrot slaw 24  
*sauces: coarse salt and cracked pepper, smoked garlic bbq, butter buffalo, korean bbq, scotch bonnet hot or red curry*

## HAPPY HOUR FROM 3-6PM DAILY

### BREW PUB POUTINE

½ pound sliced PEI potatoes fried in duck fat, layered with cheddar cheese curds and house-made beer gravy 8  
add house-made maple bacon 3  
buffalo pulled pork 3

### MUSHROOM BRUSCHETTA

sautéed mushrooms on a toasted baguette with goat cheese, pickled red onions and arugula 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 the 6oz price

### BREWHOUSE CAESAR

oakville's tag vodka (one oz), clamato, tabasco, worcestershire, celery salt rimmer, garnished with garlic stuffed olive, pickle spear, house-smoked cheddar and pickled egg 8

### Sides and Toppings

melted raclette swiss cheese 3.5  
smoked white cheddar 2  
fried duck egg 2  
smoked thick cut bacon 3  
carrot slaw 2

---

## FALL SPECIALS – 7PM TO CLOSE

MONDAY

1LB of Wings and a Northwinds pint 18

TUESDAY

Vegetarian Tostadas 10

WEDNESDAY

2LB Smoked Ribs 18

---

## BUCK-A-SHUCK THURSDAYS

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

---