

## 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  
melted cheese sauce 2.5  
bison chili 4

### **BEER PRETZELS**

hand rolled beer dough, baked then buttered and salted, melted cheese sauce and honey mustard 9

add melted raclette swiss cheese 3.5

### **MAC AND CHEESE STICKS**

two breaded and fried mac and cheese sticks tossed in parmesan, served with spicy ketchup 7

### **BUTTER CHICKEN PIEROGIES**

potato and onion pierogies pan fried then topped with pulled butter chicken, seasoned sour cream and melted raclette swiss cheese, garnished with kettle chips 11

### **COD FRITTER SLIDERS**

three crispy cod fritters, topped with house-made tartar sauce, mixed greens and sliced dill pickle between soft toasted mini-buns, served with lemon 14

## Starters

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

please ask your server for details 6

### **BREWHOUSE SALAD**

mixed greens tossed in cider vinaigrette, topped with pickled cauliflower, sliced radish and julienne apple 8

### **ONION AND ALE SOUP**

caramelized onions simmered in a slow roasted chicken broth with sour dough garlic croutons and melted raclette swiss cheese 13

### **CHICKEN WINGS**

marinated duck fat fried chicken wings (one pound), served with brewpub fries, house-made ranch dipping sauce and cucumber 17

*saucers: coarse salt and cracked pepper, bbq, butter chicken, scotch bonnet hot, classic butter buffalo, Korean bbq or dry taco spice*

## Meals

### **SAMOSA KALE SALAD**

house-made crispy samosa balls, pickled cauliflower, curly kale, shaved iceberg lettuce, cucumber, sliced radish, julienned red pepper, pepperoncini and ranch dressing 14

add grilled chicken 4

### **WARM MEDITERRANEAN GRAIN SALAD**

quinoa, israeli couscous, kalamata olives, grilled broccoli, roasted butternut squash, feta and sundried tomato dressing tossed with baby spinach and topped with alfalfa sprouts and pickled red onions 14

add grilled chicken 4

### **BISON CHILI**

ground bison and roasted button mushrooms in a three bean spicy chili, served with sour cream, green onions and toasted garlic bread and garnished with cilantro 15

### **PULLED PORK PATTY MELT**

house-smoked pulled pork tossed in classic butter buffalo sauce, melted american cheese and seasoned beef steak tomatoes between two pieces of sour dough 16

### **MEATBALL SANDWICH**

hand-rolled sausage meatballs braised in roasted garlic tomato sauce, jalapeño havarti, sautéed peppers, onions and creamy dill ranch on a toasted sour dough bun 18

### **WAGYU BURGER**

local wagyu beef, smoked white cheddar, leaf lettuce, thick seasoned tomato, sliced onion, dill pickle and roasted garlic aioli on a toasted bun 19

### **LAMB BURGER**

house-ground grilled Ontario lamb, house-smoked bacon, smoked blue cheese, pickled red onions, bbq sauce and alfalfa sprouts on a toasted bun 23

### **SAMOSA BURGER**

savoury house-made vegetable samosa patty, sweet pickled red cabbage, queso fresco, beef steak tomato, baby spinach and sour cream on a toasted bun 15

**SANDWICHES AND BURGERS INCLUDE BREWHOUSE SALAD,  
WARM MEDITERRANEAN GRAIN SALAD OR FRIES**

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

## TACO PLATE

build-your-own taco platter, four warmed flour tortillas, salsa, iceberg lettuce, sautéed peppers and onions, pickled jalapeños, seasoned sour cream, cilantro and lime with your choice of:

smoked cheddar, queso fresco or jalapeño havarti, and your choice of:

crispy cod, taco spiced pork sausage, smoked buffalo pulled pork, slow roasted chicken or crispy cauliflower 18

## CHICKEN POT PIE

slow roasted Ontario white and dark chicken, hearty roasted peas and potatoes in a seasoned chicken stock garlic velouté, topped with fluffy puff pastry 20

## SPAGHETTI AND MEATBALLS

four hand-rolled sausage meatballs atop spaghetti tossed in our roasted garlic tomato sauce, parmesan and served with garlic bread 20

## CRISPY FRIED CHICKEN

light and dark Ontario chicken beer battered then fried with your choice of sauce, served with broccoli and cheese sauce, sweet pickled red cabbage and brewpub fries 24  
*saucés: coarse salt and cracked pepper, bbq, scotch bonnet hot, butter chicken, classic butter buffalo, Korean bbq or dry taco spice*

## FISH AND CHIPS PLATE

crispy battered cod, served with house-made tartar, dill pickle spears, sweet pickled red cabbage and lemon, served with choice of brewhouse salad, warm mediterranean grain salad or fries 22

## SMOKED RIBS

two pounds of smoked Ontario pork back ribs with your choice of sauce, served with broccoli and cheese sauce, sweet pickled red cabbage and brewpub fries 27  
*saucés: coarse salt and cracked pepper, bbq, butter chicken, scotch bonnet hot, classic butter buffalo, Korean bbq or dry taco spice*

dessert 6

## BEERAMISU

mascarpone mousse with cannonball soaked biscuits

## PORTER CHOCOLATE CRÈME BRÛLÉE

chocolate and porter custard with caramelized sugar

## Sides and Toppings

melted raclette swiss cheese 3.5

smoked white cheddar 2

smoked thick cut bacon 3

broccoli crowns with melted cheese sauce 4

sweet pickled red cabbage 3

## *HOPPY HOUR SPECIALS AVAILABLE FROM 3-6PM DAILY*

### HOUSE-CURED PEPPERETTES

warmed spicy pork pepperettes 5

### MEATBALL SLIDERS

two hand-rolled sausage meatballs in roasted garlic tomato sauce on mini-buns 7

### CAULIFLOWER BITES

butter chicken style crispy cauliflower bites, served with seasoned sour cream 6

### MIXED NUTS

roasted and salted peanuts and almonds 7

### PICKLE JAR

pickled cauliflower, garlic stuffed olives and dill pickle spears 5

### BEER

choose any Northwinds beer from our beer menu 6

### BREWHOUSE CAESAR

oakville's tag vodka (one oz), clamato, tabasco, worcestershire, celery salt rimmer, garnished with garlic stuffed olive, pickle spear, jalapeño havarti and pickled cauliflower 8

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 and add it to your dining bill