



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 and buttered then dusted with sea salt, served with warm cheese sauce and honey mustard 8
add melted raclette swiss cheese 3.5

MUSHROOM BREWSHI

ginger marinated mixed mushrooms in a handmade maki roll, tempura fried then drizzled with spicy aioli, hoisin sauce and served with a side of wasabi 11

PARMESAN POLENTA FRIES

6 pcs of house-made crispy fried polenta fries, tossed in grated parmesan, served with baba ghanoush 8

KOREAN BBQ STEAMED EDAMAME

steamed edamame tossed in a house-made sesame korean bbq sauce and crispy onions 6

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 a baked buttermilk biscuit 12

BREWHOUSE SALAD

mixed greens tossed with cider vinaigrette, topped with radish, shaved carrots and pickled beets 8
add chicken shawarma 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, a seasoned half-pickled egg and lemon 14
add chicken shawarma 4

NORTHWINDS MAC AND CHEESE

macaroni with house-made cheddar cheese sauce, topped with cheese curds, parmesan, cheddar jack cheese blend and toasted garlic bread crumbs 12
add house-smoked bacon 3
chicken shawarma 4

CHICKEN WINGS

marinated duck fat fried chicken wings (one pound)
sauces: coarse salt and cracked pepper, smoked garlic bbq, goju spicy bbq, sesame korean bbq or scotch bonnet hot
served with shaved carrots and smoky blue cheese dip 14

Meals

KALE SALAD

chopped curly kale, shredded green cabbage, julienned carrot, parmesan crispy polenta croutons, pickled red onions, spicy candied pecans and sundried tomato herb dressing, topped with crumbled smoked blue cheese 16

PORK PARMESAN SCHNITZEL SANDWICH

crumbed and seasoned schnitzel, topped with thick tomato slices, melted cheddar cheese curds, onion aioli and arugula on a fresh made toasted sub bun, served with choice of house salad, fries or carrot slaw 17

MEATLOAF SANDWICH

house-made beef and smoked bacon meatloaf, bbq sauce basted then pan seared, melted cheddar cheese, shredded lettuce, shaved onion, sliced pickle, crispy onions and mountain mayo on a fresh baked sesame kaiser, served with choice of house salad, fries or carrot slaw 18

SPICY GOJU CHICKEN SANDWICH

breaded chicken breast crispy fried, spicy goju bbq sauce, shredded lettuce and carrot slaw on a fresh baked sesame kaiser bun, served with choice of house salad or fries 16

CHICKEN SHAWARMA WRAP

slow roasted rotisserie chicken, pickled turnip, tomato, shaved iceberg lettuce, red onion, sliced pickles, baba ghanoush, garlic donair sauce and duck fat shoestring fries rolled in a flatbread, served with choice of house salad, fries or carrot slaw 16

BEEF DIP

shaved roast beef in jus, melted raclette swiss cheese, roasted mushrooms, horseradish aioli and crispy onions on a fresh made toasted sub bun, served with a side of jus and dill pickles 18

BREW PUB CHIMICHANGA

large flour tortilla filled with black beans, roasted pepper rice and monterey jack cheese, wrapped and fried, topped with seasoned sour cream, diced onion, aged cheddar cheese sauce, cilantro and choice of rotisserie chicken shawarma, shaved beef or crispy cauliflower 16

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 18

BISON BURGER

flat-top seared ground canadian bison, house-smoked bacon, goat cheese, onion horseradish aioli, tomato chimichurri and leaf lettuce on a toasted bun 20

BBQ BLACK BEAN BURGER

locally made, flat-top seared garlic black bean patty, house-smoked white cheddar, crispy onions, tomato, bbq sauce, leaf lettuce and sliced pickle on a toasted bun 18

SAMOSA BURGER

crispy house-made chick pea vegetable samosa patty, baba ghanoush, carrot slaw and shaved red onions on a toasted bun 16

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

CURRY CHICKEN ROTI

indian chapati flatbread filled with house-made mild dark chicken potato curry stew, served with creamed collard greens and scotch bonnet hot sauce 16

MEATLOAF PLATE

house-made beef and smoked bacon meatloaf, bbq sauce basted then pan seared, served with cheesy roasted cauliflower, sweet pea purée, pickled red onions and duck fat shoestring fries 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, goju
spicy bbq, sesame korean bbq or scotch bonnet hot*

HOPPY HOUR FROM 3-6PM SUN-THUR

SHAWARMA POUTINE

shoestring french fries fried in duck fat, layered with cheddar
cheese curds and house-made beer gravy, topped with slow
roasted chicken shawarma and
drizzled with garlic donair sauce 10

BREW PUB PIEROGI

6 pcs pan-fried potato pierogi, melted raclette swiss cheese,
crumbled maple bacon, seasoned sour cream
and green onions 10

HOPPY HOUR FROM 3-6PM DAILY

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

georgian bay 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