

Sharing

BREW PUB FRIES

sliced PEI potatoes fried in duck fat tossed with rosemary salt, served with garlic aioli 7

add melted raclette swiss cheese 3.5
melted house-made cheese sauce 2.5

BEER PRETZELS

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

add melted raclette swiss cheese 3.5

EDAMAME

bowl of steamed edamame tossed in korean bbq sauce and sprinkled with sesame seeds 7

CAULIFLOWER BITES

crispy cauliflower bites tossed with your choice of: spicy butter buffalo sauce, served with pickled carrot, crisp celery and buttermilk ranch or Chinese ginger lemon sauce, served with sliced chilis and toasted sesame 9

SPRING ROLLS

four crispy vegetable spring rolls filled with cabbage, carrots, glass noodles, green onions, red and green pepper, garlic and mushrooms, served with cucumber hot sauce and sweet and sour sauce 12

TUNA LETTUCE WRAPS

four bibb lettuce leaves filled with seared sesame crusted yellow fin tuna, mango, pickled bean sprouts, sesame nori togarashi, korean bbq sauce and crispy tempura bits 15

Starters

CHEF'S DAILY SOUP

please ask your server for details 8

BREWHOUSE SALAD

mixed greens drizzled with honey cider vinaigrette, topped with pickled carrot and sliced radish 9

GREEK WEDGE SALAD

iceberg lettuce, falafel hummus spread, black olives, feta cheese, grilled zucchini, marinated sundried tomatoes, pickled pepperoncini, cucumber quickles and crispy naan bread 14

add: grilled chicken 5

WATERMELON POKE BOWL

cubed watermelon, pickled bean sprouts, basil, edamame beans, julienned carrot, avocado lime yogurt dressing, sesame nori togarashi and crunchy tempura bits 14

add: yellow fin tuna 6

CHICKEN WINGS

marinated duck fat fried chicken wings (one pound), served with cheesy mac salad and house-made ranch dipping sauce 16

sauces: coarse salt and cracked pepper, honey garlic bbq, scotch bonnet hot, spicy butter buffalo, Chinese ginger lemon, sweet and sour, Korean bbq or spicy pepper jerk

Burgers

CAULIFLOWER BURGER

crispy cauliflower patty topped with melted American cheddar, spicy buffalo aioli, shredded lettuce, seasoned tomato and dill pickles on a toasted sesame seed bun 20

RED BEAN JERK BURGER

grilled red bean and rice patty, spicy jerk aioli, mango and mountain slaw on a toasted bun 20

WAGYU BURGER

local wagyu beef, smoked white cheddar, leaf lettuce, seasoned tomato, sliced onion, dill pickle and roasted garlic aioli on a toasted bun 21

TURKEY CLUB BURGER

ground Ontario turkey patty, house-smoked bacon, sliced gouda, guacamole, leaf lettuce, seasoned tomato, sliced onion and mayo on a toasted sesame bun 20

GREEK LAMB BURGER

ground Ontario lamb patty, black olives, grilled zucchini, sundried tomato relish, cucumber quickles, hummus aioli and basil on a toasted sesame seed bun 24

MEXICAN CHICKEN BURGER

ground Ontario chicken patty, cheddar cheese sauce, iceberg lettuce, sautéed peppers and onions, tomato salsa and pickled jalapeños on a toasted bun 20

BURGERS INCLUDE:

BREWHOUSE SALAD, CHEESY MAC SALAD OR FRIES

ENJOY YOUR MEAL ON A GLUTEN FREE BUN!

ASK YOUR SERVER FOR DETAILS

Mains

NACHOS

build-your-own nacho platter. nachos come standard with tomato salsa, sour cream, guacamole, cheddar cheese sauce, shaved lettuce, black beans, cilantro, lime and your choice of:

PROTEIN grilled chicken, chorizo beef,
crispy cod or fried cauliflower and

CHEESE cheddar, gouda, feta or raclette swiss and

VEGGIE peppers and onions, black olives or
pickled hot peppers and corn nibs 20

LOBSTER ROLL MAC 'N CHEESE

house-made cheddar cheese sauce, macaroni noodles, butter poached lobster, melted raclette swiss cheese, chopped scallions and a crispy kettle chip crust 24

FISH AND CHIPS PLATE

crispy battered cod, house-made tartar, dill pickle spears, mountain slaw and lemon, served with choice of brewhouse salad, cheesy mac salad or fries 24

BUTTERMILK FRIED CHICKEN

light and dark Ontario chicken marinated in buttermilk and dredged in seasoned flour, fried golden brown served with Mexican chili corn on the cob, seasoned watermelon and cheesy mac salad 24

sauces: coarse salt and cracked pepper, honey garlic bbq, scotch bonnet hot, spicy butter buffalo, Chinese ginger lemon, sweet and sour, Korean bbq or spicy pepper jerk

SMOKED RIBS

two pound rack of house-smoked Ontario beef ribs with choice of sauce, served with Mexican chili corn on the cob, seasoned watermelon and cheesy mac salad 30

sauces: coarse salt and cracked pepper, honey garlic bbq, scotch bonnet hot, spicy butter buffalo, Chinese ginger lemon, sweet and sour, Korean bbq or spicy pepper jerk

dessert 6

BEERAMISU

mascarpone mousse with stout 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

HOPPY HOUR SPECIALS

BEVERAGES DAILY FROM 3-6PM

BEER

choose any Northwinds beer from our beer menu 6.75

BREWHOUSE CAESAR

Georgian Bay vodka (one oz), clamato, tabasco, worcestershire, celery salt rimmer, garnished with smoked cheddar, pickle and olive 8

FOOD MON-THURS FROM 3-6PM

STOUT BRATWURST

hand-made Northwinds stout pork sausage topped with peppers, onions, jalapeno cheese sauce and honey garlic bbq sauce on a bun 10

MEXICAN STYLE CORN

steamed corn on the cob basted with seasoned sour cream mayonnaise and dredged in sweet and salty dry spices with a side of lime 6

TAJIN WATERMELON

two wedges of watermelon seasoned with chili powder, rock salt, lime syrup and chopped cilantro 6

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