Sharing

BREWPUB FRIES
sliced PEI potatoes fried in duck fat tossed with rosemary salt, served with garlic aioli
   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
   add melted raclette swiss cheese 3.5

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

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

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

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

Starters

CHEF’S DAILY SOUP
please ask your server for details

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

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
   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
   add: yellow fin tuna

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

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

RED BEAN JERK BURGER
grilled red bean and rice patty, spicy jerk aioli, mango and mountain slaw on a toasted bun

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

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

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

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

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, pickled cheddar, 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