

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

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

MUSSELS

steamed east coast mussels (one pound) tossed in pepper jerk broth drizzled with coconut crema, served with grilled garlic naan bread 13

PORCHETTA PIEROGI

six potato onion pierogi pan fried, topped with crispy porchetta, seasoned sour cream and sautéed lemon chili rapini 12

LETTUCE WRAPS

four bibb lettuce leaves filled with your choice of seared sesame crusted yellow fin tuna or crispy cauliflower. Topped with jalapeño guacamole, cilantro, lime, radish, pickled roots and tempura bits 14

CALAMARI FLATBREAD

grilled garlic naan bread topped with fried calamari, grated provolone, sliced pickled banana peppers, parsley and lemon aioli 15

Starters

CHEF'S DAILY SOUP

please ask your server for details 6

BREWHOUSE SALAD

mixed greens tossed with honey cider vinaigrette, topped with apple, radish and pickled root 8
add grilled chicken breast 4

JERK CHICKEN TACOS

three grilled flour tortillas, rotisserie pineapple jerk chicken, black beans, shaved lettuce, pico de gallo, coconut crema, lime and cilantro 13

GRILLED LEMON CAESAR SALAD

crisp romaine, house-made garlic caesar dressing topped with garlic bread croutons, grilled half lemon, parmesan and a seasoned half-pickled egg 13
add grilled chicken breast 4
house-smoked bacon 3

CHICKEN WINGS

marinated duck fat fried chicken wings (one pound)
sauses: coarse salt and cracked pepper, honey garlic bbq, spicy buffalo, ranch and parm, celery salt and lime, cherry pepper hot, spicy pepper jerk or scotch bonnet hot
served with cucumber and house-made ranch dip 14

Meals

GREEK GRAIN SALAD

mixed grains (quinoa, wheat berry and couscous) tossed with black olives, sliced cucumbers, feta cheese, chopped tomato, diced onion, roasted red pepper and oregano vinaigrette, served with baba ganoush and crispy naan bread 14
add marinated grilled chicken kabob 6

CHURRASCO BEEF SANDWICH

shaved slow roasted Ontario beef marinated in cherry pepper hot sauce topped with pickled green tomato, lime jalapeño guacamole and green onion chimichurri on a crusty italian bun 18

GRILLED CHICKEN SPIEDIE

warmed naan bread filled with marinated grilled chicken kabob, lemon garlic aioli, shaved red onion, thin sliced cucumber, feta cheese, baba ganoush and arugula 18

PORCHETTA SANDWICH

slow roasted seasoned pork belly rolled with lean thin sliced pork loin, pan seared then topped with sautéed rapini and garlic aioli on a crusty italian bun 18

CRISPY CAULIFLOWER BURGER

house-made cauliflower and white bean patty, crispy fried and topped with American cheese, spicy buffalo aioli, sliced dill pickle and shredded lettuce on a toasted bun 17

SMASH BURGER

two flattop seared Blue Ridge Meats beef burger patties, mountain mayo, double American cheese, shaved lettuce, dill pickle medallions and chopped white onion on a soft toasted sesame bun 18

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

**SANDWICHES AND BURGERS INCLUDE HOUSE SALAD,
FRIES OR ROOT SLAW**

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

BUFFALO MAC AND CHEESE

crispy dark chicken tossed in spicy buffalo sauce served on our famous macaroni with aged cheddar cheese 18
add: house-smoked bacon 3

JERK CHICKEN ROTI

warmed flatbread filled with slow roasted jerk chicken, rice and beans, served with grilled corn on the cob, pineapple jam and root slaw 17

FISH AND CHIPS PLATE

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

BBQ PLATTER

half rack of house-smoked Ontario pork ribs, a grilled beer sausage and a fried chicken leg, served with cheesy Mexican street corn on the cob and root slaw 26

rib sauces: coarse salt and cracked pepper, honey garlic bbq, spicy buffalo, ranch and parm, celery salt and lime, cherry pepper hot, spicy pepper jerk or scotch bonnet hot

Sides and Toppings

melted raclette swiss cheese 3.5
smoked white cheddar 2
pickled egg 2
smoked thick cut bacon 3
root slaw 2

HOPPY HOUR SPECIALS

BEVERAGES DAILY FROM 3-6PM

BEER

choose any Northwinds beer from our beer menu 6.5

CIDER

choose any one of our local ciders 6.5

WINE

9 ounces of any of our wines for the price of 6 ounces

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

PHILLY BEEF NACHOS

seasoned ground beef, sautéed peppers and onions and jalapeño nacho cheese sauce on top a bed of nachos 11

BEER SAUSAGE

Northwinds beer sausage made in-house by Blue Ridge Meats, served with honey garlic bbq sauce, pineapple jam and diced white onion on a bun 9

CHEESY MEXICAN STREET CORN

corn on the cob basted with chipotle sour cream mayo and dusted with sweet and salty cheese powder 5

visit our beer store for a selection of
Northwinds beer to-go, branded glassware
and other merchandise

for greater convenience,
ask your server for the beer store selection
and order directly to your table