

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

add: jalapeño cheese sauce 2.5

BEER PRETZELS

hand rolled beer dough, baked then buttered and salted, melted house-made cheddar or jalapeño 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 and tempura bits 7

CAULIFLOWER BITES

crispy cauliflower bites tossed with your choice of: spicy butter buffalo sauce, served with pickled carrot, frisée 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 boston bibb lettuce leaves topped with pan seared sesame crusted yellow fin tuna, edamame, spicy mayo, pickled bean sprouts, sesame nori togarashi, korean bbq sauce and crispy tempura bits 15

GRILLED PESTO FLAT BREAD

grilled garlic naan bread topped with zucchini, sundried tomato, black olives, house-made basil pesto, oregano and feta cheese, served with falafel spread for dipping 15

add: grilled chicken breast 5

CHICKEN WINGS

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

sauses: coarse salt and cracked pepper, garlic bbq, scotch bonnet hot, spicy butter buffalo, chinese ginger lemon, sweet and sour, korean bbq or spicy pepper jerk

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, julienne apple, and sliced radish 9

GREEK WEDGE SALAD

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

add: grilled chicken breast 5

GARLIC BREAD CAESAR SALAD

crisp romaine lettuce tossed in house-made caesar dressing, topped with parmesan cheese, ciabatta garlic bread and melted cheese croutons and lemon 15

add: house-smoked thick cut bacon 3

add: grilled chicken breast 5

Burgers

CAULIFLOWER BURGER

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

BLACK BEAN CHEDDAR BURGER

black bean and brown rice patty, house-smoked white cheddar, garlic bbq sauce, leaf lettuce, seasoned tomato, shaved onion and sliced pickle on a toasted bun 20

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

SMASH BURGER

two flattop seared 4oz beef patties, mountain mayo, double american cheese, shaved lettuce, dill pickle medallions and chopped white onion on a soft toasted sesame bun 21

add: house-smoked thick cut bacon 3

WAGYU CHEDDAR BURGER

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

add: house-smoked thick cut bacon 3

CHEESESTEAK SANDWICH

slow roasted, thinly sliced beef, garlic bbq sauce, horseradish cream, shaved red onion, pickled jalapeños and cheddar cheese sauce on a kaiser bun 19

BURGERS ARE SERVED WITH:

**BREWHOUSE GREEN SALAD, POTATO SALAD,
OR DUCK FAT FRIES**

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

Mains

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, potato salad, dill pickle spears and lemon, served with choice of brewhouse salad or duck fat fries 24

CEDAR PLANK TROUT

8oz trout fillet baked on a white cedar plank basted with basil pesto and lemon, served with potato salad, mexican corn, lemon and pickle spears 23

HOUSE-SMOKED MIXED GRILL

half-rack house smoked pork ribs with bbq sauce, a grilled beer sausage and a half pound duck fat fried chicken wings, served with potato salad and corn 32
choose one side sauce: garlic bbq, scotch bonnet hot, spicy butter buffalo, chinese ginger lemon, sweet and sour, korean bbq or spicy pepper jerk

BBQ NACHOS

baked double-layered nachos topped with black beans, jalapeños, black olives, jack and cheddar cheeses then drizzled with garlic bbq sauce, garnished with lime, cilantro, green onion and radish, served with salsa, sour cream and guacamole 18

add: grilled chicken or crispy cauliflower 4

dessert 8

Dessert's are locally made by Amy's Espresso Bar and Cakery

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

potato salad 3

caesar salad 6

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

BEER SAUSAGE

hand-made Northwinds stout pork sausage topped with peppers, onions, jalapeño cheese sauce and garlic bbq sauce on a bun 9

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

FRIES SUPREME

half-box of fries topped with cheddar cheese sauce, jalapeños, sour cream, salsa and scallions 8