



APPS

BREWHOUSE WINGS- \$10.50

BEER BRINED, TWICE FRIED. CHOICE OF JERK, HOUSE SEASONING, BUFFALO, OR SWEET SOY FLAVORS.

ROASTED RED PEPPER HUMMUS- \$7

SERVED WITH OLIVE OIL AND GRILLED PITA.

SPICE-CRUSTED RIBS- \$10.95

BRAISED THEN DEEP FRIED ST LOUIS RIBS CRUSTED IN SPICES. SERVED WITH POBLANO HERB EMULSION.

THAI MEATBALLS- \$10.95

A TRADITIONAL THAI DISH IN MEATBALL FORM; CILANTRO, MINT, SHALLOT, PORK, AND BEEF WITH A CHILI LIME DIPPING SAUCE.

POUTINE- \$9.95

**HOUSE FRIES, MUSHROOM GRAVY, MELTED CHEESE CURDS. (VEGETARIAN)
ADD BACON LARDON FOR \$3**

CHARCUTERIE BOARD- \$14.95

HOUSE CHARCUTERIE, GRAVLAX, SALUMI, CHEESE, HOUSE PICKLES, HOUSE CHUTNEY, MUSTARD, AND WARM BREAD.

BREAD AND BUTTER- \$5.95

GRILLED BREAD, SERVED WITH HERBED HONEY BUTTER.

SALADS

GRILLED ROMAINE SALAD - \$9.50 SM/ \$12.50 LG

HEART OF ROMAINE WITH BACON DRESSING, GENTLY GRILLED AND SERVED WITH BLEU CHEESE, BACON LARDON, HOUSE PICO, CARROT, AND A SIDE OF HOUSE HOT SAUCE.

BREWHOUSE GARDEN SALAD- \$4.95 SM / \$7.95 LG

SPINACH, HOUSE PICO, CARROT, AND TAHINI GARLIC DRESSING.

BABY KALE CEASAR SALAD- \$7.95SM / \$10.95 LG

KALE, HOUSE PICO, CARROT, SHAVED PARM, GRILLED UMAMI TOAST, AND HOUSE CEASAR

MAINS

ATLANTIC COD AND CHIPS- \$14.95

ATLANTIC COD BATTERED WITH OUR HOUSE BEER. SERVED WITH HOUSE FRIES, AND OUR HOUSE MADE CURRY SAUCE.

KIMCHI REUBEN- \$12.95

TOASTED RYE, HOUSE KIMCHI, CORNED BEEF, SWISS, SESAME SCALLION REMOULADE, SERVED WITH HOUSE FRIES

GRILLED CHEESE- \$10.95

SHARP CHEDDAR, WHOLE-GRAIN MUSTARD, HOUSE CHUTNEY, SERVED WITH HOUSE FRIES

BANH MI - \$10.95 (TOFU)/ \$11.95 (CHICKEN)/ \$12.95 (MEATBALLS)

PATE, CILANTRO, BASIL, MINT, CARROT, HOUSE PICO, SERVED WITH FRIES.

BREWHOUSE BURGER \$12.95

PABLANO KETCHUP, HERB MAYO, CARAMELIZED ONIONS, ROMAINE ON AN EGG BUN, SERVED WITH HOUSE FRIES.

STREET TACOS - \$8.95 (TOFU) / \$10.95 (CHICKEN) / \$12.95 (FISH)

DRESSED CABBAGE, GRILLED PINEAPPLE, LIME CREMA, HOUSE PICO, CHOICE OF PROTEIN

AVAILABLE AFTER 5PM

WILD RICE RISOTTO - \$14.95

WILD RICE, ARBORIO, SPINACH, AND GRILLED MUSHROOMS.

BEER MUSSELS- \$18.95

MUSSELS COOKED IN CREAM, BEER, HERBS WITH PLENTY OF BREAD TO SOAK IT ALL UP.

CHICKEN CONFIT- \$16.95

SLOW-COOKED, CRISPY-SKINNED WHOLE CHICKEN THIGH WITH A GARDEN SALAD.

DESSERT

DATE CAKE CARAMEL EXPLOSION- \$6.95