

APPS

- Dry Rub Fries** \$6
Sidewinder Fries seasoned with hot spice, garnished with parsley, served with in house aioli
- Poutine** \$10
Sidewinder Fries topped with fresh cheese curds, melted by savory gravy and topped with sliced bacon and green onions
- Roasted Red Pepper Hummus** \$10
Served with fresh cut vegetables and *fresh baked* garlic naan.
- Scotch Eggs** Single \$5 Double \$10
Hand-Rolled Boiled egg wrapped in breaded sausage, served with bistro sauce.
- Brewhouse Wings** - Bone-in or Boneless \$12
Brined in our house beer and served on a bed of blue cheese Napa slaw. **Your choice of:**
Blackened Dry Rub, Caribbean Jerk, Buffalo, Spicy Buffalo
- Pickle Fries** Single \$5 Serves 3-4 \$12
Shoe-String Cut pickles coated in a beer batter, deep fried, served with bleu cheese.
- Malaysian Shrimp** \$14
Grilled sweet chili shrimp on a bed of carrot-slaw, served with our homemade ginger chili sauce.

Charcuterie Board

\$18

Cured meats, aged cheeses and our housemade pickled veggies. Served with *fresh baked* garlic naan.

SOUPS

Served with our *fresh baked* Garlic Nann

- Tomato Basil Soup** \$7
Vine-ripened pureed tomatoes stewed with house spices and topped with fresh basil.
- Moroccan Lentil Soup** \$7
The perfect medley of yellow and orange lentils, mixed with cherry tomatoes in a house blend of spices.

SALADS

Substitute Grilled Shrimp or Blackened Cod \$4

- Signature Chicken Tikka Salad** \$12
Fresh romaine lettuce tossed with red onions, cucumbers and tomatoes. Dressed with our housemade Lemon-Vinaigrette. Topped with tender chicken from our clay tandoori oven
- Sweet Caribbean Chicken Salad** \$12
Romaine lettuce, english cucumbers, tomatoes and red onions tossed in our Ranch dressing, topped with crispy chicken coated in our Caribbean Jerk sauce.
- Buffalo Chicken Salad** \$12
Romaine lettuce, english cucumbers, tomatoes and red onions tossed in our Bleu Cheese dressing, topped with crispy chicken coated in our housemade Buffalo sauce.
- Blackened Cod Balsamic Salad** \$14
Fresh Spring mix greens, english cucumbers, tomatoes and red onions tossed in our sweet balsamic reduction dressing, topped with tender flakey pan-seared Blacken Cod filets.

SANDWICHES

Add Crispy Applewood Bacon, Fresh Avocado, Aged Cheddar or Fried Egg \$2 each

- Egg Salad Sandwich** \$12
House made egg salad with sweet pickles and spices, served on multi-grain bread, topped with lettuce and tomato.
- Brewhouse Burger** \$12
Toasted egg wash bun, lettuce, housemade ketchup and mayo, pickled cucumbers, cheddar cheese, caramelized onions, on top of a beef patty cooked to your desired temperature.
- Avocado BLT** (Add Grilled Chicken Breast \$4) \$12
Ciabatta bread layered with fresh avocado slices, tomatoes, romaine lettuce and crispy smoked applewood bacon. Finished with our homemade aioli spread.
- Chicken Sandwich** \$12
Grilled chicken breast on top of fresh Ciabatta bread, lettuce, tomato, mayo, pickled cucumbers, and melted aged cheddar.

Atlantic Cod Fish Sliders

\$14

A pair of beer battered cod fillets on toasted brioche buns, topped with shredded romaine lettuce and house made curry tartar sauce.

LUNCH SPECIAL SANDWICHES \$10, FISH SLIDERS \$12, MON- FRI 11AM-4PM

ENTREES

Add our *fresh baked* Garlic Nann \$4

Roasted Chicken \$13

Twice baked chicken quarters accompanied with our house basmati rice and fresh sautéed vegetables.

- Street Tacos** \$13
A Set of 3 Flour tortillas, basmati rice, avocado salsa, chipotle ranch, and cilantro. **Your choice of:**
Chicken Tikka, Blackened Cod, or Tofu.
- Chicken or Tofu Tikka** \$13
Chicken marinated in Greek yogurt and house spices, cooked to perfection in our clay tandoori oven. Served with sautéed fresh vegetables, on top of our house basmati rice.
- Atlantic Cod & Chips** \$16
Atlantic cod battered with our seasonal house beer. Served with sidewinder fries, lemon and our homemade curry tartar sauce.
- Blackened Atlantic Cod** \$18
A pair of pan-seared, tender, flakey and juicy Cod Fillets, blackened with our house blend of spices. Served with a side sautéed vegetables and house made basmati rice.
- Pork Chop** \$18
Savory & tender 8oz chop, uniquely seasoned, and a bit of spice Served with a of side sautéed vegetables and house basmati rice.
- Singapore Ribs** \$18
Marinated grilled spare ribs coated with a sweet soy glaze. Served with a side sautéed vegetables and house made basmati rice.

New Zealand Lamb Chops

\$23

24 hour marinated, top quality Lamb Chops grilled to perfection. Served with a side sautéed vegetables and house made basmati rice.

WINE

WHITES		6 oz	9 oz	REDS		6 oz	9oz
Bulletin Place	Moscato	8	11	Julia James	Pinot Noir	10	14
Schlink Haus	Semi-Sweet Riesling	10	14	Piatelli	Reserva Malbec	9	13
Dr. Heyden	Dry Riesling	10	14	Trentedue	Zin Blend	10	14
Tavernello	Pinot Grigio	7	10	Tavernello	Sangiovese	7	10
Sisters Forever	Unoaked Chardonnay	10	14	Heatland Spice Trader	Cab/Shiraz Blend	12	15
Oxford Landing	Oaked Chardonnay	8	11	Heavyweight	Cabernet Sauvignon	8	11
Sea Pearl	Sauvignon Blanc	10	15	Buena Vista	Cabernet Sauvignon	12	17
ROSE		Les Trois Couronnes	Cotes du Rhone Rose	\$10	15\$		

WINE FLIGHTS.....Any Three 3oz pours for \$15.....Any additional 3oz pour \$5

BLOODY MARY & BREWER INSPIRED COCKTAILS

Nutmeg Original Bloody Mary\$9	The Reilly\$9
Tito's Vodka & Nutmeg's Housemade Bloody Mix featuring Fresh Cilantro and a bit of heat! Add a grilled Shrimp \$3	Refreshing blend of spirits and beer over ice. We take our pale ale mixed with lime, citrus bitters and gin
Growler Mix Only 64 oz\$20	Beer "G" Rita\$9
	Big Bold Blend of Rye IPA, Tequilla and a burst of Lime

Mississippi River Tea\$9
Local Bourbon & Spiked Apple Whiskey with a Butterscotch & Lemon Twist

Saturday & Sunday Bottomless Bloody.....\$15

HANDCRAFTED COCKTAILS

New York Sour\$9	Smoked Cherry Manhattan\$9
Four Roses Bourbon, Fresh Lemon Squeeze & a Piattelli Reserve Malbec Float	Four Roses Bourbon, Sweet Vermouth & Cherry Bark Vanilla Bitters in a Cherrywood Smoked Glass.
5 Fusion Cosmo\$10	Chocolate Raspberry Martini\$12
Tito's Vodka, Bol's Elderflower Liqueur, 5 Infused Cranberry-Orange Liqueur, Fresh Lemon Twist	Tito's Vodka mixed Chocolate and Raspberry liquor & house made Irish Cream, Topped with a Maraschino Cherry.
Cucumber Mint Martini\$12	French Press Irish CoffeeServes 2-3.....\$16
Local Midwestern Gin muddled with English Cucumbers, Lemon & Fresh Mint.	Premium Fresh Ground Dark Roast Coffee in a French Press, served with house made Irish Cream and Tullamore Dew Whisky.

SCOTCH

Pours	1 oz	2 oz	Flights	1oz each
Highland Park 12yr\$8	\$14		Captains Flight	\$25
Balvenie Double Wood 12yr\$9	\$16		Highland Park 12yr.	Oban 14yr
Glenfiddich 14yrs\$9	\$16		Balvenie Double Wood 12yr.	Glenfiddich 14yrs
Oban 14yr\$10	\$18		A Pair of Macallans 12&15yr.....	\$20
The Macallan 12yr\$9	\$16		A Trio of Macallans 12&15yr+1.....	\$55
The Macallan 15yr Fine Oak\$16	\$28		The Big Macallans Rare & 18yr.....	\$65
The Macallan Rare Blend of 15-20 yr\$40	\$65		The Full Macallan All Four.....	\$85
The Macallan 18yr Sherry Cask\$40	\$65			

AL A CARTE

Garlic Mashed Potatoes \$4, available 5-10 Monday-Friday & All day Saturday & Sunday

Sidewinder Fries\$4	Grilled Marinated Chicken Breast\$4
House Basmati Rice\$4	Blackened Cod Fillet(5oz).....\$8
Sautéed Vegetables\$4	Grilled Shrimpeach.....\$3..... 4 pieces\$10
Creamy Coleslaw\$4	Tofu\$4
Side House Salad\$4	

DESSERTS

Porter Brownie Sundae\$7	Amber Toffee Cake\$7
Porter Infused brownie topped with vanilla ice cream and chocolate sauce.	British Steamed sponge cake topped with vanilla ice cream drizzled in our homemade amber toffee sauce.

N/A BEVS

Coke, Diet Coke, Nestea Ictea, Fanta Orange, Pink Lemonade, Sprite, Barqs Rootbeer, Hot Tea\$3
Milk, Chocolate Milk\$4
Micro Roasted French Press Coffeeserves 2.....\$7

HAPPY HOUR \$1 OFF DRINKS & APPS 2-5 & 9-CLOSE MON-FRI