

- ① **Lunch Special Everyday 11 am-2 pm \$2 Off Salads and Sandwiches (Ask Your Server About Our Lunch Punch Card)**
- ② **Mondays Kids Eat Free with Each Adult Entree**
- ③ **Tuesdays Order Our Weekly Special Taco and Get a Free 10oz Beer**
- ④ **Wednesdays Get a Burger, Fries and a 10z Beer for \$13**
- ⑤ **Sundays 75¢ Wings All day (Served in Orders of 4)**

APPETIZERS

Dry Rub Fries **V** 6

Sidewinder Fries Seasoned with Hot Spices and Served with House Aioli.

Poutine 10

Brewhouse Fries Topped with Fresh Melted Cheese Curds, Beef Gravy, and Topped with Green Onions.

Add Crispy Bacon for 2

Hummus Platter **V G** 10

Roasted Red Pepper Hummus Served with Fresh Cut Vegetables and House Made Garlic Naan. *(Sub Extra Vegetables for Naan)*

Scotch Egg Single 6 Double 12

Hand-Rolled Soft Boiled Egg Wrapped in Herbed Sausage then Breaded and Deep Fried. Served with Bistro Sauce.

Pickle Fries **V** Single 6 Double 12

Shoe-String Cut Pickles Coated in Beer Batter, Deep Fried, and Served with House Made Bleu Cheese.

Brewhouse Wings (6) **G** 10

Bone-In or Boneless Crispy Fried, Handcut, Beer Brined Wings. Choice of Ranch or Bleu Cheese.

Your Choice of Style:

Blackened Dry Rub (Mild Spice, Dry)

Buffalo or Spicy Buffalo (Tangy, Saucy, Add a Kick and go Spicy)

Caribbean Jerk Sauce (Hint of Spice, Saucy)

Malaysian Shrimp **G** 14

Grilled, Sweet Chilli Shrimp on a Bed of Carrot-Slaw, Served with our Homemade Ginger Chilli Sauce.

Falafel Balls **V** 10

Deep Fried Falafel Balls, with Freshly Baked Naan Bread. Comes with a Side of Tahini Sauce and Garnished with Spring Mix.

• **Happy Hour 2-6 pm Mon-Fri and all Day Sunday**
All Appetizers \$2 off

SPECIALTY ITEM

Charcuterie Board 24

A Gorgeous Combination of Flavors and Nibbles. Our Charcuterie Board is an Edible Adventure. It Features a Rotating Selection of Gourmet Cheeses, Meats, Fruits, Nuts, and Crackers. Please Ask your Server Regarding what Gourmet Selections are Currently in Rotation.

SALADS

Blackened Cod Balsamic Salad **G** 14

Fresh Spring Mix Greens, Cucumbers, Roma Tomatoes, and Red Onions in our Sweet Balsamic Reduction Dressing. Topped with Tender Flakey Pan-Seared Blackened Cod.

Roasted Beet Salad **G** 14

Roasted Red and Gold Beets, Pickled Onions, California Cherries. Topped with Cashews, Goat Cheese, and a House Made Shallot Vinaigrette.

- ① **Upgrade to Dry Rub House Fries or Dry Rub Sidewinders \$2**
- ② **Add Crispy Bacon, Fried Egg, Avocado, Swiss Cheese or Cheddar \$2**
- ③ **We Now Offer Gluten Free Buns! (\$1 Up-charge)**

SANDWICHES

• **All Sandwiches Served with Brewhouse Fries**

Brewhouse Burger **G** 12

Local Egg Washed Bun, Lettuce, House-made Ketchup and Mayo, Pickled Cucumbers, Cheddar Cheese, and Caramelized Onions on Top of a Juicy Beef Patty Cooked Pink or no Pink.

Turkey Burger **G** 13

An 8 oz Turkey Burger on a Brioche Bun, Topped with French Normandy Double Cream Brie Cheese and a Sage Aioli. Garnished with a Triple Berry Reduction.

Bison Burger **G** 13

An 8 oz Bison Burger on an Onion Bun, Topped with Blue Cheese Crumbles and a Chipotle Cinnamon Aioli. Garnished with a Healthy Portion of Sautéed Mushrooms.

Singh Wrap 10

12-inch Whole Grain Wrap, with 8 oz of Grilled Marinated Tikka Chicken, Fresh Cucumbers, Tomato, Spring Mix, Red Onion, and finished off with a Curry Aioli.

Buffalo Chicken Wrap 10

12-inch Whole Grain Wrap, with 8oz of Grilled Chicken Breast, Tossed in our House Buffalo Sauce, with Spring Mix, Cucumber, Red onions, and Finished off with our house Cilantro Ranch Aioli.

Beer Battered Cod Sandwich **G** 14

Crispy House Beer Battered Atlantic Cod on a Egg Wash Bun, Mixed Greens and Tomatoes. Topped with our Unique Curry Tartar Sauce.

Avocado BLT **G** 12

Local Ciabatta Bread Layered with Fresh Avocado Slices, Tomatoes, Mixed Greens, Crispy Apple-wood Smoked Bacon, and Finished with our Homemade Aioli Spread.

(Add Grilled Chicken Breast 4)

Kimchi Reuben **G** 14

Spice Rubbed Corned Beef, House Kimchi, Swiss Cheese, and Sesame Rémooulade on Local Toasted Rye.

Po Boy Sandwich 14

A Classic New Orleans Sandwich, that comes on an hoagie Bun. Topped with Fried shrimp, Fresh Tomatoes, Spring Mix, Sautéed Shallots, and Finished off with a Sweet and Spicy Curry Aioli.



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V = Vegetarian Option Available / **G** = Gluten Free Option Available

Can't get Enough of our Delicious Food?

We do Large Quantity Orders on Sauces, Sides and Food. Check out our Catering Menu for more info!

ENTREES

Street Tacos (3)  on Corn Tortilla 13

Local La Perla Flour tortillas, Basmati Rice, Avocado Salsa, Chipotle Ranch, and Fresh Cilantro. **(Extra taco 4)**

Your choice of: Chicken Tikka, Blackened Cod, or Grilled Tofu

Chicken or Tofu Tikka   13

Chicken Marinated in Greek Yogurt and House Spices, Cooked to Tender Perfection. 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 Brewhouse Fries, Lemon and our homemade Curry Tartar Sauce.

Khao Poon   13

Coconut Curry Broth, Bamboo Shoots, Glass Noodles, Pickled Cabbage, Cilantro and Choice of: Tofu or Pulled Chicken.

Ghuman Kebab  18

A Generous Portion of Cap Steak or Marinated House Chicken, Fresh Chunks of Red Onion, Red Bell Peppers, and Whole Mushrooms, Grilled Over an Open Flame. This Plate Comes with Three Kebabs, and Healthy Portion of our House Made Basmati Rice.

Kielbasa Mussels 13

1 lb. of New Zealand Salt Water Mussels, Smothered in a Garlic Butter and Your Choice of Beer or White Wine Broth, Prepared with Sautéed Kielbasa Sausage and Sauerkraut. Finished off with a Toasted English Loaf Bread.

(Available Thursday-Sunday Only)

Singapore Ribs..... 18



Marinated Grilled Spare Ribs Coated with a Sweet Soy Glaze. Served with a side of Sauteed Vegetables and House Made Basmati Rice.


New Zealand Lamb Chops..... 26

Top quality Lamb Chops Grilled to Perfection. Served with a Side

• Add a Side Salad to your entree for \$5

SIDES

Brewhouse Fries   (House Cut Fries)..... 4

Sidewinder Fries  (Breaded Fries)..... 5

House Made Basmati Rice   4

Garlic Baked Naan Bread  4

Creamy Coleslaw   4

Side House Salad   5

Choices: Ranch, Bleu Cheese, Sweet Balsamic or Lemon Vinaigrette

HOUSE WINES

WHITES	6 oz	9 oz
Schlink HausSemi Sweet Riesling..	10.....	14
Dr Heyden Dry Riesling	10	15
Tavernello..... Pinot Grigio.....	7.....	10
J W Morris..... Oaked Chard	9	11
Sea Pearl..... Sauv Blanc.....	10.....	15
Grove Ridge Cuvee Brut	8	10
Donati Unoaked Chard...	10.....	15

REDS	6 oz	9 oz
Julia James..... Pinot Noir.....	10	14
Piattelli Reserve Malbec	9	13
Tavernello Sangiovese	7.....	10
Heavy Weight..... Cab Sauv	8	11
Piattelli Cab Sauv	8	11

Rose	6 oz	9 oz
Les Trois Couronnes... Rose.....	10.....	15

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Orange Fanta, Root Beer, Pink Lemonade, Apple Juice, Orange Juice, Milk or Chocolate Milk, Unsweetened Iced Tea..... 3

Kiddie Cocktail 4

Local Micro Roasted French Press Coffee (Serves 2) 5

\$7 KIDS MENU

- 1 **Chicken Fingers - Boneless Chicken Hand Breaded and Fried. Served with House Fries or Fresh Fruit**
- 2 **Kids Mac & Cheese**
- 3 **Peanut Butter and Jelly Sandwich- Served with Either Fresh Fruit or Fries**
- 4 **Kids Cheeseburger- Beef Patty, Bun and Cheddar Cheese. Served with House Fries or Fresh Fruit**

NOTE: Items are cooked to order and may be served raw or undercooked. Consuming raw/undercooked may increase the risk of foodborne illness.



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 = Vegetarian Option Available /  = Gluten Free Option Available

