the Brew Table

food - beer - wine

LET'S EAT!

CHEERS

# WELCOME TO THE BREW TABLE

**Thank you for choosing to sit at our table to enjoy your dining or social occasion.**

***Born from a passion to provide exceptional hospitality for our guests, the brew table strives to deliver a refined, casual atmosphere coupled with outstanding food and attentive genuine service.***

***The Brew Crew team, managers & owners welcome you with sincere hospitality.***

***Relax, put your feet under our table and partake in great food and drinks and good company.***



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# MAIN TABLE

## FISH AND CHIPS • 21
**EXTRA PIECE • 9**
one piece, crisp beer-battered haddock, fresh-cut fries, house slaw, tartar sauce

## STEAK FRITES • 42
10oz aaa striploin, portobello mushrooms, asparagus, fresh-cut fries

## AAA BEEF TENDERLOIN • 46
6oz filet, mashed potatoes, asparagus, portobello mushrooms, house gravy

## BEEF BOURGUIGNON • 27
red wine braise, pearl onions, mushrooms, carrots, red potatoes, smoked bacon, toasted baguette

## SEAFOOD MEDLEY • 26
salmon, haddock, shrimp, scallops, puff pastry, white wine cream, grilled vegetables

## MEDITERRANEAN VEGETABLE LINGUINE • 22
**ADD CHICKEN • 7 | SALMON • 8 | SHRIMP • 6**
zucchini, red onions, sun-dried tomatoes, spinach, olive oil, white wine, garlic, feta cheese, toasted baguette

## COTTAGE PIE • 23
seasoned ground beef, carrots, peas, cheddar mashed potatoes, seasonal vegetables

## LAMB SHANK • 30
mashed potatoes, red wine jus, rosemary, thyme, seasonal vegetables

## BUTTER CHICKEN • 26
garlic & ginger chicken thighs, chickpeas, cauliflower, creamy tomato sauce, basmati rice, warm naan, sour cream

## BACON WRAPPED MEATLOAF • 25
mashed potatoes, sautéed onions, seasonal vegetables, house gravy

## PORK TOMAHAWK • 30
12oz grilled pork tomahawk, whiskey peach gastrique, seasonal vegetables, mashed potatoes

## LINGUINE WITH MEATBALLS • 26
veal, pork, beef hand-formed meatballs, marinara sauce, shaved parmesan, garlic baguette

## LEMON PEPPER SHRIMP LINGUINE • 26
lemon pepper cream, parmesan, parsley, shrimp, toasted baguette

## FRESH ATLANTIC SALMON • 30
8oz hand-cut filet, citrus maple glaze, basmati rice, grilled vegetables

## PAN-SEARED CHICKEN SUPREME • 29
crisp potato rosti, creamed leeks, smoked bacon, mushrooms, seasonal vegetables, pan reduction

## BRAISED BEEF SHORT RIBS • 34
mashed potatoes, wilted kale, carrots, braising jus

# DAILY INTERMISSION

BETWEEN **2PM-5PM / 8PM-CLOSE**

**DAY SOUP & SALAD • 11**

**SWEET POTATO FRIES • 9**

**POUTINE • 9**

**DUMPLINGS • 12**

**STEAK BITES • 14.75**

**CALAMARI FRITTI • 14.75**

**WHIPPED FETA • 14**

**NASHVILLE CHICKEN SANDWICH • 15**

**FISH SANDWICH • 14.5**

**CHICKEN WINGS 1LB • 12**

**PERSONAL NACHO**
VEGGIE • 9 | BEEF • 11 | CHICKEN • 12

**TACO • 5**
JERK CHICKEN | FISH

**BEER + WINE STARTING AT $5**

**COCKTAILS STARTING AT $9**

View table card for full menu & item descriptions. Specials are available between 2pm-5pm and 8pm-close, daily.

# 1ST TABLE

## BREW TABLE NACHOS
**VEGGIE • 19 | BEEF • 22 | CHICKEN • 23**
three-cheese blend, pico de gallo, green onions, salsa, sour cream

## STEAK BITES • 19.75
fried steak bites, green onions, cilantro lime aioli
**WHISKEY BBQ | HOT & HONEY | SALT & PEPPER**

## CALAMARI FRITTI • 19.75
tender breaded calamari, roasted red pepper aioli, chili maple sauce

## DUMPLINGS • 17
**VEGGIE**
pan-seared veggie gyoza (cabbage, sweet potatoes & carrots)

## SICILIAN OLD WORLD MEATBALLS • 18.5
veal, pork, beef, hand-formed with marinara, shaved parmesan, garlic baguette

## ANTOJITOS • 18.75
flour tortillas, spicy cream cheese and roasted red pepper filling, cilantro lime aioli, sour cream

## CHICKEN WINGS
**1 LB • 17 | 2 LBS • 30**
carrots, choice of blue cheese, ranch or sour cream
**HOT | WHISKEY BBQ | JERK | HONEY GARLIC**
**DRY CAJUN | SWEET CHILI THAI | SALT & PEPPER**
**GARLIC PARM | HOT & HONEY**

## WHIPPED FETA • 18.75
mediterranean feta, sun-dried tomato pesto, cucumbers, toasted naan

## PINSA FLATBREADS NEW

**BALSAMIC BRUSCHETTA •18**
toasted pinsa, pico de gallo, parmesan, whipped feta, fresh basil, balsamic glaze

**BBQ PULLED SHORT RIB • 21**
pinsa crust, housemade whisky bbq sauce, pulled short ribs, sautéed onions, mozzarella

**SPICY CALABRESE • 20**
pinsa crust, housemade pomodoro , mushrooms, green peppers, calabrese salami, mozzarella

**CHICKEN MARGHERITA • 21**
pinsa crust, housemade pomodoro, roasted tomatoe wedges, grilled chicken, fresh basil, mozzarella

HOUSE PREPARED
# SOUPS & SALADS

## DAY SOUP
**CUP • 6 | BOWL • 9**
fresh daily

## SEAFOOD CHOWDER
**CUP • 9 | BOWL • 13**
new-england-style with scallops, haddock, salmon, corn, red peppers and potatoes

## FRENCH ONION SOUP • 14
rich herbed beef broth with red wine, baked with swiss cheese, rosemary and housemade croutons

## POWER BOWL • 23
sweet potatoes, kale, purple cabbage, sweet corn, beets, chickpeas, avocado, sun-dried tomato quinoa, cilantro lime aioli

## STEAK & ROASTED BEET • 30
seasonal greens, hand-cut 6oz striploin, beets, cucumbers, tomatoes, toasted almonds, goat cheese, housemade vinaigrette

## HARVEST SALAD • 16
seasonal greens, tomatoes, cucumbers, housemade apple cider vinaigrette

## CAESAR SALAD • 18
romaine, smoked bacon, croutons, shaved parmesan

## LIGURIA CHICKEN • 26
seasonal greens, bacon, asparagus, cucumbers, tomatoes, feta, grilled pesto chicken breast, housemade apple cider vinaigrette

**ADD SALMON • 8 | CHICKEN • 7 | STEAK • 14 | SHRIMP • 6**

**ENJOY YOUR TIME WITH US AND IF THERE IS ANYTHING WE CAN DO TO ENHANCE YOUR VISIT, PLEASE ASK.**

Please inform us of any allergies, sensitivities or dietary restrictions as all ingredients are not listed.

All prices plus applicable taxes. We take extreme pride in preparing our food fresh daily.

HANDCRAFTED
# SANDWICHES & BURGERS

## JERK CHICKEN TACOS • 20.5
**EXTRA TACO • 5**
pulled chicken, pineapple jalapeño salsa, three-cheese blend, cabbage slaw, housemade jerk sauce, flour tortillas

## FISH TACOS • 20.5
**EXTRA TACO • 5**
seasoned haddock, pico de gallo, three-cheese blend, cabbage slaw, sriracha cream, flour tortillas

## GRILLED VEGETABLE WRAP • 19
red peppers, red onions, zucchini, arugula, goat cheese

## NAAN TURKEY CLUB • 21
roasted turkey, thick cut smoked bacon, cheddar cheese, lettuce, tomatoes, cranberry infused mayo

## RUSTIC CHICKEN SANDWICH • 22
**CRISPY | GRILLED**
chicken breast, thick cut smoked bacon, havarti, lettuce, tomatoes, red pepper mayo, black and white sesame bun

## TOPLESS STEAK SANDWICH • 31
hand-cut 6oz stirploin, horseradish mayo, sautéed mushrooms, crispy onion strings

## CLASSIC BEEF BURGER • 22
fresh hand-pressed canadian beef, crispy onion strings, lettuce, tomatoes, dill pickles, gd burger sauce, potato bun

**ADD • 2 BACON | CHEDDAR | MUSHROOMS**
**SAUTEED ONIONS | GLUTEN-FREE BUN**

## GOURMET LAMB BURGER • 25
lean seasoned ground lamb, pickled red onions, swiss cheese, arugula, roasted tomatoes, garlic aioli, black and white sesame bun

## PLANT BASED BURGER • 21
black bean patty, vegan cheese, vegan garlic aioli, lettuce, roasted tomatoes, pickled red onions, black and white sesame bun

## BBQ MELT BURGER • 25
fresh hand-pressed canadian beef, beer cheese sauce, pulled bbq short ribs, crispy onion strings, lettuce, potato bun

**SANDWICHES AND BURGERS COME WITH CHOICE OF FRIES OR HOUSE SALAD**

**UPGRADE YOUR SIDE**

**CUP SOUP • 2 | POUTINE • 3.5 | CAESAR SALAD • 3.75**
**SWEET POTATO FRIES • 3.75 | SEAFOOD CHOWDER • 4**

# TAP LIST 18oz

| | price | abv | ibu |
|---|---|---|---|
| **01 ALEXANDER KEITH'S** (halifax, ns) india pale ale | 9.75 | 5.0 | 20 |
| **02 KEITH'S RED** (halifax, ns) red ale | 9.75 | 5.0 | 28 |
| **03 STELLA ARTOIS** (belgium) belgium lager | 11 | 5.2 | 24 |
| **04 MODELO ESPECIAL** (mexico) mexican pilsner | 11 | 4.5 | 18 |
| **05 BUD LIGHT** (st louis, mo) light lager | 9.25 | 4.0 | 6 |
| **06 BUDWEISER** (st louis, mo) american lager | 9.25 | 5.0 | 12 |
| **07 GOOSE ISLAND IPA** (chicago, il) american ipa | 9.75 | 5.9 | 55 |
| **08 MICHELOB ULTRA** (st louis, mo) light lager | 10 | 4.0 | 12 |
| **09 MILL ST. ORANGE CITRUS WHEAT** (ottawa, on) belgian style ale | 9.75 | 5.2 | 10 |
| **10 MILL ST. SEASONAL** (ottawa, on) | 9.75 | | |
| **11 SUNSPLIT IPA** (ottawa, on) ipa | 9.75 | 6.5 | 58 |
| **12 LABATT 50** (toronto, on) classic canadian ale | 9.25 | 5.0 | 12 |
| **13 BARKING SQUIRREL** (brampton, on) amber lager | 9.75 | 5.0 | 24 |
| **14 SAPPORO** (guelph, on) pale lager/pilsner style | 9.75 | 5.0 | 18 |
| **15 ABC BROWN ALE** (ashton, on) brown ale | 9.75 | 5.0 | 16 |
| **16 MILL ST. 100TH MERIDIAN** (ottawa, on) amber lager | 9.75 | 5.0 | 27 |
| **17 MILL ST. ORGANIC** (ottawa, on) european lager | 9.75 | 4.2 | 11 |
| **18 BATCH 1904 CIDER** (toronto, on) dry cider | 10.25 | 5.0 | 0 |
| **19 MILL ST. HAZE PHAZE IPA** (ottawa, on) new england ipa | 9.75 | 6.2 | 45 |
| **20 FARMER'S DAUGHTER** (cobden, on) blonde ale | 9.75 | 4.4 | 5 |
| **21 PORTAGE PILSNER** (calabogie, on) pilsner | 9.75 | 5.0 | 24 |
| **22 BROADHEAD NEIPA** (orleans, on) new england ipa | 9.75 | 6.4 | 18 |
| **23 BROADHEAD BLUEBERRY** (orleans, on) blonde ale | 9.75 | 5.0 | 12 |
| **24 1000 ISLANDS RADLER** (brockville, on) grapefruit radler | 9.75 | 3.0 | 3 |
| **25 PABST BLUE RIBBON** (milwaulkee, wi) american lager | 7.5 | 4.8 | 10 |
| **26 LANDSHARK LAGER** (waterloo,on) island style lager | 9.25 | 4.6 | 15 |
| **27 HARP LAGER** (ireland) pilsner style lager | 10.25 | 4.5 | 21 |
| **28 SMITHWICKS** (ireland) irish red ale | 10.25 | 4.5 | 20 |
| **29 GUINNESS** (ireland) irish dry stout | 10.5 | 4.2 | 45 |
| **30 REDNECK AMBER** (calabogie, on) amber lager | 9.75 | 4.7 | 28 |

## BREW TABLE FLIGHTS • 11.5 (5oz each)

| LOCAL FLIGHT | INTERNATIONAL FLIGHT | HOPPY FLIGHT | LIGHT TO DARK FLIGHT |
|---|---|---|---|
| abc brown ale | stella | broadhead neipa | batch cider |
| broahead blueberry | harp | haze phaze ipa | broadhead blueberry |
| portage pilsner | smithwicks | goose island ipa | sunsplit ipa |
| redneck amber | modelo especial | sunsplit ipa | redneck amber |
| farmer's daughter | guinness | barking squirrel | guinness |

# BOTTLES 12oz

COORS LIGHT • 7
CANADIAN • 7
HEINEKEN • 8
CORONA • 8

**ALCOHOL FREE:**

PARTAKE IPA • 6.5
FARMER'S DAUGHTER 0.5% • 6.5
HEINEKEN 0.0 • 7
CORONA CERO • 7
GUINNESS 0 • 7.5

# CANS 16oz

BUDWEISER • 8
BUD LIGHT • 8
MOOSEHEAD LAGER • 8
ABC GOLDEN CREAM ALE • 8.75
1000 ISLANDS STOUT • 8.75
STRONGBOW • 9.25

PUMP HOUSE CRAFT RADLER • 8.75
GRAPEFRUIT TANGERINE
NUTRL • 8.75
RASPBERRY
SOMERSBY • 8.75
APPLE | MANGO LIME

**PABST BLUE RIBBON TALL CANS $5 ALL DAY**

**SLEEMAN CLEAR 2.0 TALL CANS $6 ALL DAY**

**LANDSHARK TALL CANS $6 ALL DAY**

the Brew Table
food - beer - wine

CHEERS

# COCKTAILS

**APEROL SPRITZ | 4.5oz • 14**
aperol, folonari prosecco, soda

**BREW TABLE CAESAR | 1.5oz • 12**
vodka, clamato, tabasco, worcestershire, salt, pepper

**DAIQUIRI | 1.5oz • 12**
**FROZEN | SHAKEN**
white rum, sugar rim
**STRAWBERRY | MANGO | LIME | PEACH**

**MARGARITA | 1.5oz • 12**
**FROZEN | SHAKEN**
tequila gold, orange liqueur, lime juice, salt rim

**MOJITO | 1.5oz • 12**
white rum, fresh mint, lime wedge, housemade syrup, soda

**MOODIE BERRY | 1.5oz • 12**
ciroc red, lemon, raspberry, housemade syrup, soda

**SANGRIA | 5oz • 12**
**RED | WHITE WINE**
chilled red or white wine, melon liqueur, orange liqueur, housemade fruit mix, 7up

**GIN BASIL SMASH | 1.5oz • 12**
gin, fresh basil, housemade syrup, fresh lemon, soda

**SPICED PINA COLADA | 1.5oz • 12**
spiced rum, lime juice, pina colada mix

**BT MULE | 1.5oz • 12**
vodka, ginger beer, lime

**OLD FASHIONED | 2.5oz • 14**
collingwood whiskey, bitters, simple syrup, orange peel, king cube

**CLASSIC MARTINI | 2oz • 14**
tanqueray n° ten gin or ketel one vodka, vermouth

**PEACH MANGO BELLINI | 2.5oz • 14**
peach ciroc, vanilla galliano, folonari prosecco, mango

**DRAGON FRUIT MARGARITA | 2oz • 14**
1800 coconut tequila, dragon fruit, lime juice, black lava salt rim

**BLUEBERRY GIN SOUR | 1.5oz • 14**
blueberry simple syrup, paperboat artisanal gin, lemon juice, blueberries

**LONG ISLAND | 1.5oz • 12**
pepsi, lime juice, tequila, long island mix

# ZERO PROOF

**GRAPEFRUIT FIZZ • 8**
grapefruit juice, ginger beer, lime juice, mint

**RASPBERRY SPARKLER • 8**
raspberry, mint, housemade syrup, soda

**MANGO GINGER BEER MULE • 8**
mango, lime juice, ginger beer, housemade syrup

**SPICY BLOOD ORANGE • 8**
blood orange, lime juice, spicy syrup, soda

**ZERO PROOF WHITE SANGRIA • 8**
tarapacá dealcoholized sauvignon blanc, housemade fruit mix, 7up

# WHITE WINE

**PELLER ESTATES CHARDONNAY**
**(niagara)** extra dry 6g/l abv 12
green apple, citrus, hints of oak. light and crisp.
**5oz • 7.25 | 8oz • 11 | 10oz • 12.25**

**FOLONARI PINOT GRIGIO DELLE VENEZIE**
**(italy)** extra dry 5g/l abv 12
aromas of bread dough, nuts, citrus, and light floral notes. crisp and easy.
**5oz • 9 | 8oz • 13.25 | bottle • 37**

**LOUIS LATOUR CHARDONNAY BOURGOGNE**
**(france)** extra dry 2g/l abv 13
medium-bodied with nutty notes and aromas of honeysuckle and pear.
**5oz • 13.25 | 8oz • 19.25 | bottle • 60**

**ROSEHALL RUN UNOAKED CHARDONNAY**
**(prince edward county, on)** extra dry 5g/l abv 13
beautiful sipping wine with aromas of apricot, red apple and wet stone. nice rich and refreshing finish.
**5oz • 9.5 | 8oz • 13.75 | bottle • 40**

**TRIUS SAUVIGNON BLANC**
**(vqa niagara)** extra dry 2g/l abv 12.7
floral, gooseberry, and passionfruit aromas. long refreshing finish.
**5oz • 9.5 | 8oz • 14 | bottle • 41**

**VILLA MARIA SAUVIGNON BLANC MARLBOROUGH**
**(new zealand)** extra dry 6g/l abv 13.5
pale straw colour, intense aromas of grapefruit, herbs, gooseberry with a mineral streak.
**5oz • 11.25 | 8oz • 16 | bottle • 47**

**SANTA MARGHERITA PINOT GRIGIO**
**(italy)** extra dry 2g/l abv 12
refreshing quince, nuts, yellow pear, and pastry notes. top selling vintage release.
**5oz • 12.25 | 8oz • 17.25 | bottle • 50**

**TARAPACÁ DEALCOHOLIZED SAUVIGNON BLANC**
**(chile)** dry 27g/l abv 0.5
this 'better for you' de-alcoholized sauvignon blanc has plenty of citrus fruit.
**5oz • 7.25 | 8oz • 11 | bottle • 24**

# ROSÉ + SPARKLING

**GÉRARD BERTRAND CÔTE DES ROSES ROSÉ**
**(france)** dry 2g/l abv 13
a classically styled blend of grenache, cinsault and syrah. vibrant red berry and pear, lees and mushroom.
**5oz • 11.25 | 8oz • 16 | bottle • 46**

**FOLONARI PROSECCO**
**(italy)** dry 13g/l abv 13
a dry refreshing prosecco with a subtle balance of sweetened and freshness.
**5oz • 9.5 | 8oz • 13.75 | bottle • 40**

# RED WINE

**PELLER ESTATES CABERNET MERLOT**
**(niagara)** extra dry 2g/l abv 12
hints of chocolate, black plum, cedar, and cassis.
**5oz • 7.25 | 8oz • 11 | 10oz • 12.25**

**YELLOW TAIL SHIRAZ**
**(australia)** dry 9g/l abv 13.5
medium bodied and softly structured. aromas and flavours of coffee, prune, smoke and licorice. long, spicy finish.
**5oz • 9 | 8oz • 13.25 | bottle • 37**

**TARAPACA RESERVA CABERNET SAUVIGNON**
**(chile)** extra dry 4g/l abv 13.5
dark fruit, chocolate and spice with light hints of smoke and prune.
**5oz • 9 | 8oz • 13.25 | bottle • 37**

**TRAPICHE RESERVE MALBEC**
**(argentina)** extra dry 4g/l abv 13.5
full bodied, black cherry, plum and spice.
**5oz • 9.5 | 8oz • 13.75 | bottle • 38**

**ROSEHALL RUN CABERNET MERLOT**
**(prince edward county, on)** extra dry 3g/l abv 13
medium bodied and supple to the palate. notes of crushed red fruit and firm acidity.
**5oz • 10.75 | 8oz • 15 | bottle • 45**

**FRESCOBALDI CHIANTI**
**(italy)** extra dry 4g/l abv 13
dry, full bodied and exceptionally balanced with hints of red fruit, leather and spice.
**5oz • 10 | 8oz • 14.25 | bottle • 42**

**LEYDA RESERVA PINOT NOIR**
**(chile)** extra dry 3g/l abv 13.5
aromas of red cherries, raspberries and blueberries with light notes of herbs and spices.
**5oz • 9 | 8oz • 13.25 | bottle • 37**

**TORRES GRAN CORONAS RESERVA**
**(spain)** extra dry 3g/l abv 14
cedar and black plum, chocolate, floral and herbal flavours.
**5oz • 11.25 | 8oz • 16 | bottle • 46**

**GEORGES DUBOEUF BEAUJOLAIS-VILLAGES**
**(france)** extra dry 3g/l abv 13
a well-executed gamay noir. aromas of dark fruit and spice.
**5oz • 11.25 | 8oz • 16 | bottle • 46**

**PORCUPINE RIDGE SYRAH**
**(south africa)** extra dry 3g/l abv 14.5
dark and smoky, black olive, black pepper, floral and black plum.
**5oz • 10.25 | 8oz • 14.5 | bottle • 39**

**TOMMASI RIPASSO VALPOLICELLA**
**(italy)** extra dry 4g/l abv 13.5
smoky, floral, with black plum and spice. elegant and delicious.
**5oz • 12.25 | 8oz • 17.25 | bottle • 50**

All prices plus applicable taxes. TBTDM1026

# DAILY INTERMISSION

BETWEEN **2PM-5PM / 8PM-CLOSE**

## FOOD SPECIALS

**DAY SOUP & SALAD • 11**
choice of house or ceasar salad

**SWEET POTATO FRIES • 9**
chipotle mayo

**POUTINE • 9**
fresh-cut fries, house gravy, cheese curds

**DUMPLINGS • 12**
**VEGGIE**
pan-seared veggie gyoza (cabbage, sweet potatoes & carrots)

**CHICKEN WINGS 1LB • 12**
with carrots, choice of blue cheese, ranch or sour cream
**HOT | WHISKEY BBQ | JERK**
**HONEY GARLIC | DRY CAJUN**
**SWEET CHILI THAI | SALT & PEPPER**
**GARLIC PARM | HOT & HONEY**

**CALAMARI FRITTI • 14.75**
breaded calamari, roasted red pepper aioli, chili maple sauce

**WHIPPED FETA • 14**
mediterranean feta, roasted garlic, sun-dried tomato pesto, cucumbers, toasted naan

**STEAK BITES • 14.75**
fried steak bites, green onions, cilantro lime aioli
**WHISKEY BBQ | HOT & HONEY**
**SALT & PEPPER**

**NASHVILLE CHICKEN SANDWICH • 15**
crispy chicken breast, havarti, nashville hot sauce, lettuce, tomatoes, dill pickles, potato bun, fries

**FISH SANDWICH • 14.5**
crisp beer-battered haddock, house slaw, tartar sauce, potato bun, fries

**PERSONAL NACHO**
**VEGGIE • 9 | BEEF • 11 | CHICKEN • 12**
three-cheese blend, pico de gallo, green onions, salsa, sour cream

**TACO • 5**
**JERK CHICKEN:** pineapple jalapeño salsa, three-cheese blend, cabbage slaw, housemade jerk sauce, flour tortillas

**FISH:** haddock, pico de gallo, three-cheese blend, cabbage slaw, sriracha cream, flour tortillas

**PLEASE INFORM US OF ANY ALLERGIES, SENSITIVITIES OR DIETARY RESTRICTIONS AS ALL INGREDIENTS ARE NOT LISTED.**

# DAILY INTERMISSION

BETWEEN **2PM-5PM / 8PM-CLOSE**

## DRAFT BEER 18oz

**DOMESTIC • 5**
bud light, budweiser, labatt 50, pabst blue ribbon

**CRAFT & LOCAL • 6**
landshark, redneck, abc brown, 1000 island radler

**UPPER TIER • 7**
michelob ultra, barking squirrel, keith's, broadhead neipa, farmer's daughter

**IMPORT • 8**
guinness, stella artois, harp, sapporo, batch 1904 cider

## WINE 5oz

**CABERNET MERLOT • 5**
peller estates

**CHARDONNAY • 5**
peller estates

**PINOT GRIGIO • 7**
folonari

**CABERNET SAUVIGNON • 7**
tarapaca reserva

## COCKTAILS

**APEROL SPRITZ | 4.5oz • 9**

**PEACH MANGO BELLINI | 2.5oz • 9**

**SANGRIA | 5oz • 9**
RED | WHITE WINE

**BT MULE | 1.5oz • 9**

**MOODIE BERRY | 1.5oz • 9**

**LONG ISLAND | 1.5oz • 9**

**PABST BLUE RIBBON TALL CANS $5 ALL DAY**

**SLEEMAN CLEAR 2.0 TALL CANS $6 ALL DAY**

**LANDSHARK TALL CANS $6 ALL DAY**

**ENJOY YOUR TIME WITH US AND IF THERE IS ANYTHING WE CAN DO TO ENHANCE YOUR VISIT, PLEASE ASK.**

All prices plus applicable taxes. We take extreme pride in preparing our food fresh daily.

# DESSERTS

**APPLE CRUMBLE • 11**
ice cream, caramel drizzle

**CRÈME BRÛLÉE • 9**
smooth custard & crunchy, slightly burnt sugar crust

**STICKY TOFFEE PUDDING • 11**
housemade baked daily, pecans & ice cream

**PEANUT BUTTER FUDGE CHEESECAKE • 11**
chocolate drizzle

**RASPBERRY GREEK YOGURT CHEESECAKE • 11**
raspberry drizzle

**CHOCOLATE LAVA CAKE • 12**
served warm topped with ice cream, chocolate drizzle

**CARROT CAKE • 11**
ice cream, caramel drizzle

**PERSONAL PIE • 10**
housemade baked daily, ask your server

# SPECIALTY COFFEE

| | 1oz \| 2oz |
|---|---|
| **FRENCH CONNECTION**<br>cognac, amaretto, almonds, coffee, whipped cream | 8 \| 12.5 |
| **MEXICAN COFFEE**<br>coffee liqueur, tequila, coffee, vanilla & topped with ice cream | 8 \| 12.5 |
| **IRISH COFFEE**<br>irish whiskey, coffee, whipped cream, sugar rim | 8 \| 12.5 |
| **SPANISH COFFEE**<br>coffee liqueur, grand marnier, coffee, whipped cream, sugar rim | 8 \| 12.5 |
| **JOSIES CHOICE**<br>bailey's, frangelico, coffee, whipped cream, sugar rim | 8 \| 12.5 |
| **MAPLE WHISKEY COFFEE**<br>crown royal, maple syrup, coffee, topped with ice cream, brown sugar, pecans | 9 \| 13.5 |

# SCOTCH

| | 1oz \| 2oz |
|---|---|
| OBAN | 16 \| 24 |
| BALVENIE DOUBLEWOOD 12YR | 14 \| 21 |
| DALWHINNIE 15YR | 14 \| 21 |
| GLENFIDDICH | 12 \| 18 |
| LAPHROAIG | 12 \| 18 |
| GLENLIVET | 10 \| 16 |
| JOHNNIE WALKER BLACK | 10 \| 16 |
| JOHNNIE WALKER RED | 7 \| 11 |
| JOHNNIE WALKER BLUE | 30 |

# RYE / WHISKEY

| | 1oz \| 2oz |
|---|---|
| BUSHMILLS MALT 10 YR | 10 \| 16 |
| WRITER'S TEARS | 10 \| 16 |
| CROWN ROYAL NORTHERN HARVEST | 7.5 \| 11.25 |
| J.P. WISER'S DELUXE | 7.5 \| 11.25 |
| JAMESONS | 7 \| 11 |
| BUSHMILLS ORIGINAL | 7 \| 11 |
| CANADIAN CLUB | 6.75 \| 10.5 |
| CROWN ROYAL | 6.75 \| 10.5 |

# TEQUILA

| | 1oz \| 2oz |
|---|---|
| CLASE AZUL | 25 |
| DON JULIO 1942 | 25 |
| PATRON REPOSADO | 10 \| 16 |
| DON JULIO REPOSADO | 10 \| 16 |
| 1800 COCONUT | 8 \| 12 |
| 1800 REPOSADO | 7.5 \| 11.25 |
| ASTRAL BLANCO | 7.5 \| 11.25 |
| JOSE CUERVO ESPECIAL GOLD | 6.75 \| 10.5 |