



## APPETIZERS

### CHARCUTERIE \$27.50

Artisan meats & cheeses, flat bread, salted pretzel, cornichon pickles, fresh fruit, beer mustard, house-made berry compote

### NACHO BOARD HALF \$15.75 FULL \$25.75

Single layer nachos, mozzarella, cheddar, jalapeños, pico de gallo

**Add chicken or beef HALF \$4.95 | FULL \$8.95**

### MARGHERITA FLATBREAD \$18.50

Tomato sauce, mozzarella, bocconcini, cherry tomatoes, basil oil, balsamic reduction, fresh basil

### SMOKED CHICKEN PESTO FLATBREAD \$19.00

Smoked chicken, basil pesto, mozzarella, bocconcini, tomatoes, fresh basil

### COCONUT MUSSELS & HOPS \$17.25

PEI mussels, coconut lime broth, IPA, fresh herbs, baked bread

**Add frites \$4.00**

### DRUNKEN' DUCK WINGS \$17.50

Marinated and beer-brasied duck wings, gold BBQ sauce

**Add 4 duck wings \$6.00**

### CHICKEN WINGS 1 LB. \$17.25 2 LBS. \$31.00

Mild, medium, hot, BBQ or cajun dry rub, celery, blue cheese dip

**Add frites \$4.00**

### BEER CHEESE DIP \$17.75

Beer dip with Swiss, American, cheddar and IPA, salted pretzels

### CAULIFLOWER BITES \$15.50

Crispy beer-battered cauliflower bites, gold BBQ sauce

### CALAMARI \$17.00

Beer-battered steak-cut calamari, banana peppers, house-made lemon garlic aioli

### BAVARIAN PRETZELS \$10.00

Salted pretzels, beer mustard

### CLASSIC POUTINE \$12.00

Frites, Québec cheese curds, stout gravy

**Add Bacon \$2.99**

### DAILY SOUP \$8.00

Made with fresh seasonal ingredients

## SALADS & BOWLS

### TUNA POWER BOWL \$24.00

Searred tuna sashimi, arugula, quinoa, cucumber, carrots, red and yellow beets, chickpeas, cider vinaigrette

### CHIMICHURRI CHICKEN SALAD \$24.00

Smoked chicken, chimichurri, romaine, kale and spinach blend, grape tomatoes, braised red cabbage, soft boiled egg, goat cheese, poppy seed dressing, candied pecans

### CHICKEN BACON CAESAR \$19.50

Chicken breast, romaine hearts, baby kale, croutons, bacon, Caesar dressing, shaved Grana Padano

**Substitute salmon \$1.00**

**Substitute sirloin steak \$2.00**

## BURGERS & HANDHELDS

All burgers & handhelds are served with your choice of frites or house salad

Plant-based patty substitution available

### THE BIG SCHNITZ \$22.50

Choice of hand-breaded chicken or pork schnitzel, lemon butter, baby spinach, pickled banana peppers, roasted garlic, caramelized onions, peri peri mayo, Swiss cheese

### BEEF BRISKET DIP \$22.00

Slow braised beef brisket, smoked gouda, caramelized onions, horseradish aioli, mushrooms, toasted pretzel bun, side au jus

### THE HOLY GUAC \$20.00

Chicken breast, bacon, Swiss cheese, lettuce, pico de gallo, guacamole

### BREWHOUSE BURGER \$20.00

BBQ sauce, bacon, coleslaw, gouda cheese, crispy onions

### BRIE BURGER \$21.00

Arugula, bacon, melted brie, house-made lemon garlic aioli and berry compote

### MARKT BURGER \$19.00

Tomato, iceberg lettuce, red onion, kosher pickle, dijonaise

#### UPGRADE

Sweet potato fries \$2.50

Daily soup, poutine or bacon Caesar \$3.50

#### ADD ONS

Extra burger patty \$4.95 | American cheese \$1.25 | Bacon \$1.95

Guacamole \$2.50 | Sunny side egg \$2.25 | Berry compote \$0.95

#### SPICE IT UP

Banana peppers \$0.95 | Spicy mayo \$0.95 | Pico de gallo \$0.95

## MAINS

### 8 OZ. SIRLOIN \$28.00

8 oz. sirloin, market vegetables, choice of side

**Add lemon garlic prawns \$6.95**

**Add roasted mushrooms \$5.95**

### SCHNITZEL \$25.00

Choice of hand-breaded chicken or pork schnitzel, lemon butter, Emmental cheese spaetzle, braised cabbage, pan gravy

### ATLANTIC SALMON \$27.00

Atlantic salmon, quinoa pilaf, market vegetables, pickled red onion, basil pesto

### ROASTED CAULIFLOWER \$19.50

Cauliflower steak, curried cauliflower purée, quinoa pilaf, roasted tomatoes, basil pesto

### FISH & CHIPS \$19.00

Two Beer-battered fillets of Pacific cod, cider slaw, house-made lemon garlic aioli, frites

## DESSERTS

### NEW YORK STYLE CHEESECAKE \$8.00

New York style cheesecake, house-made berry compote, icing sugar

### FLOURLESS CHOCOLATE CAKE \$10.00

House-made chocolate cake, vanilla anglaise, milk chocolate ice cream