# SHARE-ABLES

#### **BREW-HOUSE PRETZEL - 13.00**

Served with beer cheese sauce or dijon mustard V EXTRA PRETZELS Each - 5.50 EXTRA CHEESE SAUCE - 2.50

#### **BUFFALO CAULIFLOWER BITES - 15.00**

Breaded cauliflower, buffalo sauce, blue cheese crumble, buttermilk ranch dip V

#### **BIG BLOCK NACHOS - 25.00**

Nacho chips, mozzarella, cheddar, smoked chicken, pickled onion, pickled jalapenos, and avocado crema. Served with pico de gallo and sour cream

#### **DEEP FRIED BRUSSELS SPROUTS - 13.00**

**ADD BACON - 2.00** 

Sambal-lime-honey glaze and toasted pumpkin seeds **V GF\*** 

**DEEP FRIED PICKLES - 13.00** 

Beer battered dill pickle spears. Served with buttermilk ranch dip VG

#### **JALAPENO POPPER DIP - 18.00**

Mozzarella, cheddar, roasted jalapeno, and hot sauce. Topped with panko crumbs.

Served hot with baked naan bread and nacho chips

#### WINGS - 2LB 30.00 / 1LB 17.00

Served Breaded or Naked

Served with carrots, celery, ranch or blue cheese dip

Choice of rub/sauce

DRY RUBS: cajun, chipotle mango, lemon pepper, salt & pepper SAUCES: atomic bomb, barn burner, buffalo, gochujang, honey garlic, hot, IPA bbq

**ADD FRIES - 2.00** 

**ADD SPECIALTY FRIES, POUTINE, OR SALAD - 5.00** 

# SALADS

Add Grilled Chicken to any salad for \$8.00

#### **CAESAR SALAD - 16.00**

Romaine hearts, asiago cheese, crumbled bacon, house made caesar dressing, garlic croutons

#### **HOUSE SALAD - 14.00**

Mixed greens, red onion, carrots, cucumbers, tomato, honey-thyme dressing V

#### **APPLE POMEGRANATE SALAD - 19.00**

Spring mix, Honey Crisp apples, celery root, pomegranates, candied walnuts, blue cheese crumble, honey-thyme dressing

# **ROASTED PEAR SALAD - 19.00**

Mixed greens, roasted pears, goat cheese, candied walnuts, crispy prosciutto, honey-vanilla vinaigrette dressing GF

# SPECIALTY FRIES

#### FRIES - 6.00/3.00

Fries, salt & pepper VG

#### **JALAPENO HONEY BACON FRIES - 10.00/7.00**

Fries, jalapeno-infused honey, bacon crumble, charred onion aioli

#### **BUTTER CHICKEN POUTINE - 18.00**

Fries, marinated chicken thigh, butter chicken curry, cheese curds, cilantro

### **POUTINE - 12.00/7.00**

Fries, Ontario cheese curds, gravy

### **SWEET POTATO FRIES - 9.00/6.00**

Sweet potato fries, salt & pepper, chipotle aioli VG

# HANDHELDS

ALL HANDHELDS ARE SERVED WITH FRIES OR HOUSE SALAD. SUBSTITUTE YOUR SIDE WITH AN ORDER OF SPECIALTY FRIES, SIDE CAESAR SALAD, SIDE ROASTED PEAR SALAD, SIDE APPLE POMEGRANATE SALAD, OR SOUP FOR \$5.00 EXTRA

#### **CLASSIC BURGER - 20.00**

Hangar-brisket-chuck patty, lettuce, tomato, onion, pickle, charred onion aioli ADD BLUE, CHEDDAR, OR GOAT CHEESE - 2.50 ADD BACON - 2.00

### **FANCY PANTS BURGER- 24.00**

Hangar-brisket-chuck patty, bacon onion jam, smoked cheddar, truffle aioli, arugula, brioche bun

### **EGGPLANT PARMESAN SANDWICH - 20.00**

Fried Italian eggplant, marinara, mozzarella, and basil. Served on a demi-baguette

### FRIED NASHVILLE HOT CHICKEN SANDWICH - 22.00

Hand floured buttermilk marinated chicken thigh, spicy nashville rub, pickle, lettuce, charred onion aioli

# **GRILLED CHEESE - 17.00**

Aged cheddar, apple chutney, sourdough ADD BACON - 2.00

#### **SHAWARMA WRAP - 22.00**

Marinated chicken, tahini sauce, sriracha, hummus, pickles, tomato, pickled onions, arugula. Served on Naan bread

### **SMOKED BEEF BRISKET - 22.00**

Beef brisket braised in beer, dry rubbed and smoked in-house. Dill pickle, cabbage slaw, buttermilk fried onions, and a roasted poblano bbq sauce, brioche bun

ADD BLUE, CHEDDAR, OR GOAT CHEESE - 2.50

ADD BACON - 2.00

# **CRISPY CAULIFLOWER TACOS - 20.00**

EXTRA TACOS - 5.00 Each

Crispy cauliflower, gochujang sauce, sesame seeds, cabbage slaw, pickled onion, radish, and cilantro yogurt **V** 

### **FISH TACOS - 20.00**

**EXTRA TACOS - 5.00 Each** 

Beer Battered haddock, baja sauce, coleslaw, pineapple salsa, cilantro

# MAIN DISHES

#### **CHICKEN TENDERS - 19.00**

Hand floured chicken tenders
Plain or tossed in your choice of dry rub or sauce.
Served with ranch or blue cheese dip
Served with fries or salad

**DRY RUBS:** cajun, chipotle mango, lemon pepper, salt & pepper

**SAUCES:** atomic bomb, barn burner, buffalo, gochujang, honey garlic, hot, IPA bbg

#### **BUTTER CHICKEN - 24.00**

Basmati rice, marinated chicken thigh, butter chicken curry, cilantro yogurt. Served with curry butter naan bread

#### **HADDOCK & CHIPS - 21.00**

**ADD EXTRA FISH - 9.00** 

Beer battered haddock, rolled in kettle cooked chips, caper aioli, and cabbage slaw. Served with fries or salad

### **TRIPLE CHEESE MAC - 24.00**

Macaroni, aged cheddar and gruyere sauce, herb and garlic Boursin crumble. Topped with panko crumbs. Served with toasted flatbread

# PIZZA

#### **B1**

LG 28.00 / SM 19.00

House pizza sauce, mozzarella, pepperoni, crumbled bacon, Italian sausage, salami, mushroom, green olives

#### **CAT III WHITE OUT**

Garlic cream sauce, mozzarella, grilled chicken, crumbled bacon, mushroom, caramelized onion, arugula

#### **CRASH & BURN**

House pizza sauce, mozzarella, prosciutto, jalapeno, diced pineapple

#### **CO-PILOT**

House pizza sauce, mozzarella, goat cheese, eggplant, roasted red pepper, mushroom, pesto V

# **DILLICIOUS**

Garlic cream sauce, mozzarella, cheddar, dill pickle, crumbled bacon, caramelized onion, chili flakes

#### **SPICY FLYING PIG**

House pizza sauce, mozzarella, goat cheese, Italian sausage, hot banana peppers, green olives

# **BUILD YOUR OWN PIZZA**

LG 16.00 / SM 12.00

Served with mozzarella cheese and choice of house pizza sauce or garlic cream sauce

#### **ADD ON TOPPINGS \$\$\$**

CHEESES - LG 3.50/ SM 2.50 \*per topping\*

Blue Cheese, Cheddar, Double Mozzarella, Goat Cheese

# MEATS - LG 3.50/ SM 2.50 \*per topping\*

Crumbled Bacon, Grilled Chicken, Italian Sausage, Pepperoni, Proscuitto, Salami

#### VEGETABLES - LG 2.50 / SM 1.50 \*per topping\*

Arugula, basil, banana pepper, caramelized onion, eggplant, green olive, green pepper, jalapeno, mushroom, pesto, pickles, pineapple, red onion, roasted red pepper, tomato

#### DIPS - \$1.00 Each

Atomic bomb, blue cheese, caesar, charred onion aioli, chipotle mayo, hot, IPA bbq, ranch, regular mayo, truffle aioli

# DESSERTS

# **CREME BRULEE - 8.00**

Vanilla infused custard topped with caramelized sugar. Topped with fresh berries

# **STICKY TOFFEE PUDDING - 8.00**

Warm date pudding, toffee sauce, whipped cream

#### **XANGO - 8.00**

Banana cheesecake wrapped in a flour tortilla, deepfried, dusted with churro, whipped cream and chocolate sauce

# **WEEKLY CHEESECAKE - 8.00**

Ask Server for details

# **ALL PRICES SUBJECT TO CHANGE & APPLICABLE TAXES**

GF - Gluten-Free V - V

V - Vegetarian

VG - Vegan

# SPECIALS DINE-IN ONLY

- \*All specials served with your choice of brew from the Tap List
- \*Glutenberg not included\*
- \*Additional toppings extra\*
- \*Non-alcoholic options available\*

#### **MONDAY - SMALL PIZZA & BEER - 20.00**

10" pizza served with mozzarella cheese and choice of house pizza sauce or garlic cream sauce.

#### **TUESDAY - TACOS & BEER - 20.00**

Choose either fish or cauliflower tacos.

Deal comes with 3, no side.

- \*Additional tacos for \$5.00 each\*
- \*All three tacos and additional tacos must be the same style\*

### **WEDNESDAY - BURGER & BEER - 20.00**

Hangar-brisket-chuck patty, lettuce, tomato, onion, pickle, charred onion aioli, brioche bun. Served with fries or house salad.