

counter service
taxes included
no tipping

feel free to ask at counter for further clarification on any items prices and information on menu board or available upon request

vegan = vg
vegetarian = v

everything on menu could be exposed to gluten or nuts

bbq wednesdays & thursdays 3-8 pm

carefully crafted assortment of smoked or bbq'd foods prepared by our lovely pit expert Tim

saturday 3-8 pm
sheet pan nachos

EATS & TREATS

sandwiches served on housemade focaccia

flatbread served with garlic aioli to dip



treat flight | \$15 12 pcs
a small variety of sweets selected by our treats team

treat bundles | \$5
sponge toffee, salted caramels, barks, maple fudge, peppermint patties and many more (available in the retail fridge to eat in/take home or gift)

shareables 2-3 ppl

vegetarian mezze | \$27
seasonal veggies, hummus, marinated feta & olives, red pepper dip, flatbread wedges **v**

brewer's board | \$31
chef's selection of meats and cheeses, cheeseball, summer sausage, grainy mustard, pickles and focaccia crostini

pretzel bites & beer cheese dip | \$21
bacon, cream cheese, cheddar and monterey jack cheese, craft beer, pretzel bites

pretzel bites & beer mustard dip | \$15
dijon & yellow mustard, brown sugar, craft beer, pretzel bites **v**
extra bites | \$10 15 pcs

cauliflower fritters | \$19 vg
cauliflower, cumin, turmeric, onion, parsley and cinnamon served with mint yogurt dip

daily featured soup | \$10

classic soup & grilled cheese | \$25
roasted red pepper & tomato soup accompanied by grilled cheese with brie, mozzarella, honey mustard and fresh apple slices **v**

spinach & artichoke flatbread | v
artichokes, spinach, roasted red peppers, pesto, mozzarella and parmesan on a roasted garlic base

bbq chicken & pepperoni flatbread | \$22
chicken, pepperoni, red onion and a blend of cheeses on a bbq sauce base

spicy italian flatbread |
hot italian sausage, sautéed mushrooms & onions, with a blend of cheeses on a marinara sauce base

roasted veg panini |
grilled zucchini, artichoke, roasted red peppers, hummus and house vinaigrette **vg**

chicken banh mi panini | \$20
lime seasoned chicken thigh, pickled veggies, cilantro and mayo

smoked pork panini |
smoked pork loin, caramelized onions, gouda and garlic aioli

chop salad | \$17
dry salami, provolone, chickpeas, pepperoncini, market vegetables and romaine lettuce dressed with house vinaigrette

brewed in midland | ON

CRAFT BEER

flip for drink menu

follow us wherever