

counter service
taxes included
no tipping

everything on menu could be
exposed to gluten or nuts

vegan = vg
vegetarian = v



**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

prices and information on menu
board or available upon request

EATS & TREATS

shareables

2-3 ppl

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

brewer's board | \$31
chef's selection of meats &
cheeses, pimento cheese,
summer sausage, grainy
mustard, pickles, seasonal
veggies & focaccia crostini

pickle de gallo | \$12 vg
dill pickle, cucumber, red
peppers & red onion
served with tortilla chips

**pretzel bites & beer
cheese dip | \$21**
bacon, craft beer, cream cheese,
a mixed cheese blend & scallions
served with pretzel bites

**pretzel bites &
beer mustard dip | \$15 v**
dijon, yellow mustard, craft
beer & brown sugar served
with pretzel bites

extra bites | \$10 15 pcs vg

chickpea salad on naan | \$17
chickpeas, celery, scallions, lettuce,
dill, & microgreens with dijon mustard
& coconut yogurt dressing **vg**

greek salad | \$17 v
cucumber, cherry tomato, red onion
& black olives dressed in oregano
vinaigrette then topped with feta

buffalo chicken flatbread |
shredded chicken, bacon, scallions,
cheddar & mozzarella with buffalo sauce
on a ranch dressing base

garlic cheesesteak flatbread |
smoked beef eye of round, sautéed
onions, green peppers, mozzarella &
provolone on a garlic aioli base

pepperoni & cheese flatbread |
pepperonis & mozzarella cheese on a
marinara base

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

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

\$10 | daily featured soup
\$25 | classic soup & grilled cheese

v roasted red pepper & tomato soup
accompanied by grilled cheese with
havarti, mozzarella, balsamic onions
& pear slices

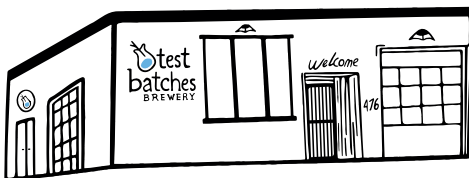
| chicken shawarma panini
garlicy chicken thigh, dill pickle
slices, pepperoncini, monterey
jack cheese & fresh herb tahini

\$20 v | caprese panini
basil pesto, tomato slices,
mozzarella & balsamic

| cuban panini
smoked pork loin, summer
sausage, monterey jack cheese,
dill pickle & beer mustard mayo

sandwiches served on
housemade focaccia
flatbread served with
garlic aioli to dip

treat bundles | \$5
sponge toffee, salted caramels, barks,
maple fudge & so much more (available
in retail fridge to eat in, take home or gift)



brewed in midland | ON

CRAFT BEER

flip for drink menu

follow us wherever