

# DRINK STEAM WHISTLE PILSNER

## Shares

- 7" Soft Pretzel **VEG**.....\$10.95  
Steam Whistle Cheese Sauce, Yellow Mustard,  
Butter, Salt
- Garlic 7" Soft Pretzel **VEG**.....\$12.95  
Garlic, Butter, Salt, Parmesan Cheese, Herb Oil,  
Tomato Sauce
- Hummus **VE**.....\$14.95  
Pickled Turnip, Marinated Olives, Pimento, Olive  
Oil, Garlic, Paprika, Pepperoncini, Served with Pita
- Seafood Chowder.....\$15.95  
Housemade Chowder, Served with Bread
- Pickled Shrimp.....\$15.95  
Capers, Onion, Lemon, Thyme
- Wings.....\$18.95  
Confit Fried Wings, Dill Sauce, House-made Hot Sauce

## Salads

- Kale Caesar.....\$19.95  
Shallots, Parmesan, Croutons, House Bacon
- Root Endive **VE**.....\$18.95  
Beets, Parsnip, Heirloom Carrots, Pumpkin  
Seed Puree, Arugula

- Cured Meat Plate.....\$16.95  
Cured Meats, House Pickles, House-made Bread
- Cheese Plate **VEG**.....\$18.95  
Artisanal Cheeses, Preserves, House-made Bread
- Aged Cheddar Fries **VEG**.....\$13.95  
3-year-old Cheddar Cheese, Scallion, Herbs
- House Pickles **VEG**.....\$10.95  
Rotating Pickled Vegetables
- Striploin Tartare.....\$23.95  
Egg Yolk, Dijon Aioli, Muijol Roe, Crustini
- Loaded Mash Potatoes.....\$12.95  
House-cured Bacon, Cheddar Cheese, Pork Jus,  
Green Onion
- Sautéed Kale **VE**.....\$10.95  
Shallots, Garlic Chips, Chili Oil
- Brussel Sprouts **VE**.....\$15.95  
Squash, Balsamic Glaze, Chili Oil, Crispy Shallots



- Chicken.....\$8.95  
Shrimp.....\$8.95  
Bratwurst Sausage.....\$8.95  
Vegan Chicken.....\$9.95

## Mains

- Roundhouse Burger.....\$23.95  
6oz Prime Rib Burger Cooked Medium Well,  
White Alabama BBQ Sauce, Havarti Cheese,  
Shaved Cabbage, Fries **Sub Side Salad +\$2.50**
- Veggie Chicken Sandwich **VEG**.....\$25.95  
Crispy Fillet, Breaded Eggplant, Tomato Sauce,  
Mozzarella, Banana Peppers, Fries  
Vegan Option Available **Sub Side Salad +\$2.50**
- Fish and Chips.....\$23.95  
Potato-Crusted Haddock, Tartar Sauce,  
Coleslaw, Lemon
- Bratwurst Sausage.....\$19.95  
House-made Sausage, Steam Whistle Mustard,  
Crispy Onions, Pickled Cabbage, Fries  
Served on a Bun  
**Sub Vegan Sausage +\$1.99 Side Salad +\$2.50**
- Fried Chicken  
Half.....\$26.95 Full.....\$42.95  
Cheddar Biscuit, Slaw, House Hot Sauce
- Beef Striploin.....\$49.95  
Sautéed Onion, Mashed Potato, Compound  
Butter, Poached Egg
- Picnic Hock.....\$46.95  
Fried Pork Hock, Mashed Potato, Pork Jus,  
Peas, and Carrots
- Butternut Squash **VEG**.....\$23.95  
Creste di Gallo, Ricotta, Sage, Squash,  
Fried Shallots, Herb Oil
- Cabbage Roll **VE**.....\$21.95  
Walnut, Mushroom, Tofu,  
Tomato Sauce, Potato Sticks

Vegan **VE** Vegetarian **VEG**

## Desserts

- Caramel Apple Beer  
Bread with Ice Cream.....\$12.95
- Peanut Butter Smores Jar.....\$12.95

## Beer

### DRAUGHT

Pint...\$9.95 Litre...\$15.95

#### Pilsner

Steam Whistle Brewing

#### Unfiltered Pilsner

Steam Whistle Brewing

#### Fat Tire Classic Ale

New Belgium Brewing

#### Lug Lite Light Lager

Beau's Brewing

#### Juiced AF NEIPA

Beau's Brewing

#### Dino Sour Stone Fruit Sour

Phillips Brewing

## Cider

#### Heritage Dry

Dry Cider.....\$9.95

West Avenue Cider



### BEER COCKTAILS

Pint...\$9.95 Litre...\$15.95

#### Lemon Shandy

Pilsner, Sparkling  
Lemonade San Pellegrino

#### Blood Orange Shandy

Pilsner, Sparkling Blood  
Orange San Pellegrino

#### Grapefruit Shandy

Unfiltered Pilsner, Sparkling  
Grapefruit San Pellegrino

### TALL CANS

473ml.....\$8.95

#### Lug Tread Lagered Ale

Beau's Brewing

#### Nordic Pale Ale

Beau's Brewing

#### Voodoo Ranger IPA

New Belgium Brewing

#### Electric Unicorn White IPA

Phillips Brewing

## Cocktails

### BAR RAIL

1oz.....\$9.95

Tito's Vodka  
Bombay Sapphire Gin  
Bacardi Bianco Rum  
Jameson Irish Whiskey  
El Jimador Blanco Tequila  
Evan Williams Bourbon

### SIGNATURE

#### Steam Whistle

Spaggett.....\$15.95

Vodka, Aperol, Triple  
Sec, Lemon Juice  
topped up with Pilsner

#### Apple Cider

Vodka Mule.....\$15.95

Vodka, Apple Cider,  
Cinnamon Syrup,  
Lime Juice, Ginger Beer

#### Blackberry

Gin Martini.....\$15.95

Gin, Elderflower Liqueur,  
Lime Juice, Simple Syrup,  
Muddled Blackberries

#### Spiced Cranberry

Paloma.....\$15.95

Tequila, Cranberry Juice,  
Grapefruit Juice, Lime  
Juice, Spiced Simple Syrup,  
Soda, Cinnamon Sugar Rim

### CLASSIC

Margarita.....\$14.95

Tequila, Triple Sec, Lime,  
Simple Syrup, Salt Rim  
**Ask your server  
to make it spicy!**

Negroni.....\$15.95

Gin, Campari,  
Sweet Vermouth

Espresso Martini.....\$14.95

Vodka, Kahlua,  
Espresso, Simple Syrup

#### Maple

Old-Fashioned.....\$15.95

Bourbon, Angostura  
Bitters, Maple Syrup

### CANNED COCKTAILS

#### MTV Hard Seltzer

Juicy Shore.....\$7.95

Tropical Fruit Punch,  
Vodka Seltzer

#### Sandbagger

Hard Seltzer.....\$7.95

Refreshing Lemon & Lime,  
Gin Seltzer

#### Walter Craft Caesar

Classic

458ml.....\$8.95

## Wine

### Rosewood Winery White

#### Riesling AF

6oz Glass.....\$13.95

9oz Glass.....\$17.95

Bottle.....\$49.95

#### White Rabbit

#### Chardonnay Blend

6oz Glass.....\$13.95

9oz Glass.....\$17.95

Bottle.....\$49.95

### Rosewood Winery Red

#### Night Moves Gamay Noir

6oz Glass.....\$15.95

9oz Glass.....\$20.95

Bottle.....\$54.95

### Looking Glass

#### Cabernet Blend

6oz Glass.....\$15.95

9oz Glass.....\$20.95

Bottle.....\$54.95

#### Pelee Island

#### Lola Sparking Rose

6oz Glass.....\$13.95

9oz Glass.....\$17.95

Bottle.....\$49.95

#### Prosecco

6oz Glass.....\$13.95

9oz Glass.....\$17.95

Bottle.....\$49.95

## Beverages

### NON-ALC BEER

#### Lager

355ml.....\$7.50

### NON-ALC COCKTAIL

#### Bluff

#### Gin & Tonic

355ml.....\$7.50

#### Bluff Margarita

355ml.....\$7.50

### SODA

#### Coke, Diet Coke,

Ginger Ale, Sprite...\$3.95

### SPARKLING

#### San Pellegrino Grapefruit,

Lemonade, Blood Orange

330ml.....\$4.95

#### San Pellegrino Water

750ml.....\$5.95