

# 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 VEG**.....\$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, Shallots, Lemon, Thyme
- Wings**.....\$18.95  
Confit Fried Wings, Dill Sauce, House-made Hot Sauce

- 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 VE**.....\$10.95  
Rotating Pickled Vegetables
- Striploin Tartare**.....\$23.95  
Egg Yolk, Dijon Aioli, Muijol Roe, Crostini
- Loaded Mash Potatoes**.....\$12.95  
House-cured Bacon, Cheddar Cheese, Pork Jus, Green Onion
- Sautéed Kale VEG**.....\$10.95  
Shallots, Garlic Chips, Chili Oil
- Brussel Sprouts VE**.....\$15.95  
Squash, Balsamic Glaze, Chili Oil, Crispy Shallots

## Salads

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



- 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**
- Plant-Based 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, Pickles
- 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

### Wonder Crush Hazy IPA

Beau's Brewing

### Lug Lite Light Lager

Beau's Brewing

### Juiced AF NEIPA

Beau's Brewing

### Dino Sour Stone Fruit Sour

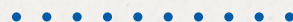
Phillips Brewing

## 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 Blanco Rum

Jameson Irish Whiskey

El Jimador Tequila Blanco

Evan Williams Bourbon

### SIGNATURE

### Steam Whistle

Spaghet.....\$15.95

Vodka, Aperol, Triple

Sec, Lemon Juice

topped up with Pilsner

### Apple Cider

Vodka Mule.....\$15.95

Vodka, Apple Cider,

Spiced Syrup, Lime Juice,

Ginger Beer

### Blackberry

Gin Fizz.....\$15.95

Gin, Elderflower Liqueur,

Sparkling Rosé, 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

### 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

### Rosewood Winery 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 Sparkling Rosé

6oz Glass.....\$13.95

9oz Glass.....\$17.95

Bottle.....\$49.95

### Secco

6oz Glass.....\$13.95

9oz Glass.....\$17.95

Bottle.....\$49.95

## Beverages

### NON-ALC BEER

### Instead Blonde Ale

355ml.....\$7.50

### Instead IPA

355ml.....\$7.50

### Gruvi Golden Lager

355ml.....\$7.50

### SODA

Coke, Diet Coke,

Ginger Ale, Sprite

355ml.....\$3.95

### NON-ALC COCKTAIL

### Bluff Gin & Tonic

355ml.....\$7.50

### Bluff Margarita

355ml.....\$7.50

### SPARKLING

San Pellegrino Grapefruit,

Lemonade, Blood Orange

330ml.....\$4.95

San Pellegrino

Sparkling Water

750ml.....\$5.95