

STARTERS

NEW VEGAN BLACK BEAN & CORN TACOS GF / VG

Bright corn and black bean salsa, in three warm corn tortillas, with fresh pico de gallo, mixed greens and vegan queso.

PAIRING: CENCERRO CERVEZA

SPINACH DIP

Creamy spinach and Feta dip, with fresh fried pita points. PAIRING: SMOOTH SAILING LIGHT LAGER

PRETZEL BITES DF / V

Salted pretzel bites, served with Landlord Honey Mustard and house pickles.

PAIRING: ABSENT LANDLORD KOLSCH ALE

PULLED PORK POUTINE GF 18

Slow-smoked $Maple\,BBQ$ pulled pork, served over french fries, sprinkled with Ontario cheese curds, and drizzled gravy.

PAIRING: DRAUGHT NITRO STOUT

CHICKEN WINGS GF / DF

One pound of wings, with your choice of sauced, dry rub or sauce on the side. -Additional sauce \$1

PAIRING: SHINDIG LAGER

DRY RUB OPTIONS: Garlic Parmesan, Salt & Pepper, Lemon Pepper

SAUCE OPTIONS: Maple BBQ, Landlord Honey Mustard, Creole Honey Butter

SALADS / SOUPS

NEW HOUSE GARDEN SALAD GF / V

17

Caprese inspired salad, with crisp heritage greens, tossed in a sweet and savoury balsamic vinaigrette, hand torn mozzarella, fresh cherry tomatoes, and thinly sliced basil.

- Add Chicken or Shrimp Skewer \$6.99, or Salmon \$8.99

CAESAR SALAD

sm 14/Irg 18

Crisp romaine, tossed in a creamy caesar dressing, with Parmesan, bacon crumble, and herb &garlic croutons.

- Add Chicken or Shrimp Skewer \$6.99, or Salmon \$8.99

SOUP OF THE DAY

 $\label{lem:condition} Delicious, fresh, house-made soup. \ Ask for more details.$ - Add Sliced Baguette \$4.99

PIZZAS

All Cowbell wood-fired pizzas are made with fresh dough, brushed crust with garlic butter, and finished with Parmesan and oregano. Gluten-free dough is available upon request. We are not a gluten-free facility, but we do take pride in accommodating gluten sensitive ${\it diets.} \ \ (\textit{Vegan toppings listed in `Pizza Add-Ons'})$

NEW BUTTER CHICKEN

24

Curry coconut cream sauce, chicken, house pickled onions, Bocconcini, tomato bruschetta, cilantro.

PAIRING: HAZY DAYS JUICY IPA

BBQ CHICKEN

24

Maple BBQ Sauce, Bocconcini, chicken, roasted red peppers, caramelized onions, scallions, house ranch.

PAIRING: BOBCAT RED ALE

MARGARITA 🗸

18

Tomato sauce, Bocconcini, fresh basil.

PAIRING: CENCERRO CERVEZA

MEAT LOVER

24

Tomato sauce, Bocconcini, pepperoni, bacon, sausage.

PAIRING: SMOOTH SAILING LIGHT LAGER

BIG MACK

24

Rosé cheese sauce, hamburger meat, shredded Cheddar, bacon, lettuce, shaved pickles, Cowbell Secret Sauce.

PAIRING: SHINDIG LAGER

PEPPERONI

18

13

13

Tomato sauce, Bocconcini, pepperoni. PAIRING: ABSENT LANDLORD KOLSCH ALE

PIZZA ADD-ONS

\$3 PER ITEM: Bacon, Sausage, Cheese, Pepperoni, Tomato Bruschetta.

\$4 PER ITEM: Chicken, Vegan Sausage Crumble, Hamburger Meat.

Vegan cheese substitute available

DESSERTS

CHOCOLATE	PEANUT	BUTTER	CHEESE	CAKE GF

APPLE BLOSSOM TART 12

CARROT CAKE

DAILY CREME BRULEE GF

GF — GLUTEN-FREE

V — VEGETARIAN

VG — VEGAN

DF - DAIRY-FREE



HANDHELDS

Served with french fries, or upgrade to a premium side. Gluten-free bun available on request.

— *Add Gravy* \$1.99

CREOLE CHICKEN SANDWICH

21

Hand breaded, fried chicken tossed in our *Creole Honey Butter Sauce*, topped with pickles, onions and local greens. Served on a toasted potato bun.

PAIRING: HAZY DAYS JUICY IPA

BBQ PULLED PORK SANDWICH DE

19

Slow-smoked Maple BBQ pulled pork, served on a rustic pretzel bun, topped with an apple cider vinegar coleslaw, pickles, crispy onions and garlic aioli.

PAIRING: CENCERRO CERVEZA

SHAVED RIBEYE MELT

25

Shaved premium ribeye steak, topped with caramelized onions, sautéed mushrooms, Cheddar, and herb aioli, served on a toasted ciabatta bun.

PAIRING: BOBCAT RED ALE

BURGER

Served with french fries, or upgrade to a premium side. Gluten-free bun and/or vegetarian $Impossible\ Patty\ available\ on\ request.$ $-Add\ Gravy\ \$1.99$

COWBELL CLASSIC

20

Locally sourced 100% ground beef 50z patty with a crispy crust, topped with pickles, onions, local greens, Cheddar and $Cowbell\,Secret\,Sauce.$

Served on a toasted potato bun.

PAIRING: SMOOTH SAILING LIGHT LAGER

BURGER ADD-ONS

\$2 PER ITEM:

Cracked Pepper Bacon, Sliced Tomato, Cheddar Cheese

\$7 PER ITEM:

Ground Beef Patty (5oz)

MAINS

NOLA FRIED CHICKEN

25

New Orleans inspired boneless fried chicken, drizzled with *Creole Honey Butter Sauce*, served with french fries, apple cider vinegar coleslaw, and jalapeno cornbread.

PAIRING: SHINDIG LAGER

NEW STEAK & FRITES GF

29

8oz flat iron steak, cooked to medium-rare, with herb and garlic compound butter, au jus, french fries, house-made garlic aioli and served with seasonal vegetables.

PAIRING: DRAUGHT NITRO STOUT

FRESH SALMON TABBOULEH GF / DF

27

6oz salmon filet, seared and glazed with ginger soy sauce, over a bed of quinoa and fresh herb tabbouleh, served with a side of seasonal vegetables.

PAIRING: BOBCAT RED ALE

TERIYAKI CHICKEN STIR FRY GF / DF

25

Sautéed seasonal stir fried vegetables, tossed in a house-made Teriyaki sauce, atop a fragrant bed of iasmine rice.

PAIRING: HIJINX HARD ICED TEA

NEW CHICKEN BACON PESTO GNOCCHI

25

Pan seared potato gnocchi, tossed with a sweet and savory pesto sauce, served with crispy bacon, tender chicken thigh, spinach, cherry tomatoes, and garnished with candied walnuts and Parmesan.

PAIRING: ABSENT LANDLORD KOLSCH ALE

FISH & CHIPS

23

Two pieces of lightly breaded, fried yellow perch, drizzled with malt vinegar reduction, served with caper aioli, french fries, apple cider vinegar coleslaw, and jalapeno cornbread.

PAIRING: ORIGINAL DRY CIDER

PREMIUM SIDES

ADD \$4: SWEET POTATO or TRUFFLE PARM FRIES, SEASONAL VEGETABLES

ADD \$6: HOUSE GARDEN or CAESAR SALAD, POUTINE, DAILY SOUP

The Cowbell Culinary Team has worked hard to provide dishes that include locally sourced and sustainable products wherever possible. Focusing on quality ingredients with a broad scope of creative influence from collaboration with local suppliers, and producers.

 $\hbox{^*Many menu items can be modified to meet dietary restrictions, ask server for details} \\$

GF — GLUTEN-FREE

V — VEGETARIAN

VG - VEGAN

DF - DAIRY-FREE