

# COWBELL KITCHEN

LOCAL • WHOLESOME • FUN

## STARTERS

**NEW** **VEGAN JACKFRUIT MOLE TACOS** GF / VG 17

Sweet and savoury jackfruit, pulled and tossed with our rich Mole Sauce, served in three warmed corn tortillas with iceberg lettuce and fresh pico de gallo.

**PAIRING:** CENCERRO CERVEZA

**SPINACH DIP** 14

Creamy spinach and feta dip, served with fresh fried kettle chips.

**PAIRING:** SMOOTH SAILING LIGHT LAGER

**PRETZEL BITES** DF / V 12

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

**NEW** **TEMPURA CAULIFLOWER BITES** 17

Cauliflower pieces, coated in a rich tempura batter and deep fried until golden, paired with homemade *Buttermilk Hot Ranch Sauce*.

**PAIRING:** SHINDIG LAGER

## SALADS / SOUPS

**NEW** **ROASTED PEAR & WALNUT SALAD** GF / V sm 12 / lrg 17

Crisp heritage greens, tossed in a white wine and shallot vinaigrette, garnished with roasted sliced pear, creamy goat cheese and candied walnuts.

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

**CAESAR SALAD** sm 14 / lrg 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** 9

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 diets. (*Vegan toppings listed in 'Pizza Add-Ons'*)

**NEW** **CHICKEN CAESAR** 23

Caesar dressing, chicken, bacon, Parmesan, lettuce and Bocconcini cheese.

**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** V 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

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 CHEESECAKE** GF 13

**APPLE BLOSSOM TART** 12

**CARROT CAKE** 13

**DAILY CREME BRULEE** GF 9

GF — GLUTEN-FREE

V — VEGETARIAN

VG — VEGAN

DF — DAIRY-FREE

*An automatic 18% gratuity will be added to groups over 6 people.*

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## 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 garlic aioli, pickles, onions and local greens. Served on a toasted potato bun.

PAIRING: HAZY DAYS JUICY IPA

### BBQ PULLED PORK SANDWICH DF 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

### TURKEY, BACON & BRIE CLUB (THE HOLY GRAIL) 25

Slow-roasted turkey breast, served on a toasted focaccia bun, topped with herb aioli, tart cranberry sauce, cracked pepper bacon, spiced pear chutney, and double cream Brie.

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 5oz 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

### 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

### NEW SEARED SALMON ROMESCO GF / DF 27

6oz salmon filet, seasoned and seared, accompanied by crispy onion fried rice and seasonal vegetables, paired with our homemade *Pumpkin Seed Romesco Sauce*.

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 jasmine rice.

PAIRING: HIJINX HARD ICED TEA

### 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: ROASTED PEAR & WALNUT SALAD 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.

\*Many menu items can be modified to meet dietary restrictions, ask server for details \*

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