

COWBELL KITCHEN

LOCAL • WHOLESOME • FUN

STARTERS

NEW **WAGYU GYOZA DUMPLINGS** DF 17

Wagyu beef with green cabbage and onion, in a fried crispy wonton wrapping, served with Ponzu soy sauce.

PAIRING: BOBCAT RED ALE

TEMPURA CAULIFLOWER BITES V 17

Cauliflower pieces, coated in a rich tempura batter and deep fried until golden, paired with house-made Cow Sauce (Hot Ranch).

PAIRING: SHINDIG LAGER

PULLED PORK POUTINE GF 18

Slow-smoked *Smokey BBQ Sauce* pulled pork, served over french fries, sprinkled with Ontario cheese curds, and drizzled gravy.

PAIRING: NITRO STOUT

SPINACH DIP V 15

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

PAIRING: SMOOTH SAILING LIGHT LAGER

NEW **COUNTY GARLIC BREAD** 15

Wood-fired pizza crust generously topped with house garlic butter, hand torn Bocconcini, crispy bacon and dusted with our Parmesan oregano blend.

PAIRING: SUNSPASH SESSION IPA

PRETZEL BITES DF / V 12

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

PAIRING: ABSENT LANDLORD KOLSCH ALE

CHICKEN WINGS 1 lb 18 / 2 lbs 35

Breaded, crispy chicken wings deep fried and served with french fries, choice of sauced, dry rub or sauce on the side. *Additional sauce \$1*

PAIRING: SHINDIG LAGER

DRY RUB OPTIONS: Cajun, Salt & Pepper

SAUCE OPTIONS: Cow Sauce (*Hot Ranch*), Smokey BBQ, Creole Honey Butter, Absent Landlord Honey Mustard

DESSERTS

DAILY CREME BRULEE GF 10

CHOCOLATE STRAWBERRY TORTE GF / VG 12

SALTED CARAMEL COFFEE CAKE V 13

VERY BERRY CHEESECAKE GF / V 13

PIZZAS

All Cowbell wood-fired pizzas are made with fresh dough, brushed crust with garlic butter, and finished with our Parmesan oregano blend. We are not a gluten-free facility, but we do take pride in accommodating gluten sensitive diets. (*Vegan toppings listed below*)

MEAT LOVER 24

Tomato sauce, Bocconcini, pepperoni, bacon, sausage.

PAIRING: SMOOTH SAILING LIGHT LAGER

BBQ CHICKEN 24

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

PAIRING: HAZY DAYS JUICY IPA

BIG MACK 24

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

PAIRING: SHINDIG LAGER

MARGARITA V 18

Tomato sauce, Bocconcini, fresh basil.

PAIRING: CENCERRO CERVEZA

PEPPERONI 18

Tomato sauce, Bocconcini, pepperoni.

PAIRING: ABSENT LANDLORD KOLSCH ALE

PIZZA ADD-ONS Vegan cheese substitute available

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

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

SALADS / BOWL

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

NEW **STRAWBERRY AVOCADO SALAD** GF / VG sm 14 / lrg 18

Fresh spring greens tossed in a lemon poppy seed vinaigrette, garnished with tart strawberries, red grapes, diced avocado and candied walnuts.

CAESAR SALAD sm 14 / lrg 18

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

NEW **GREEN GODDESS POWER BOWL** GF / VG 18

Mixed greens and seasoned quinoa base, topped with cucumber, avocado, edamame, fried kale, and drizzled with house-made Green Goddess dressing.

GF — GLUTEN-FREE

V — VEGETARIAN

VG — VEGAN

DF — DAIRY-FREE

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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

TURKEY, BACON & BRIE CLUB 25

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

PAIRING: BOBCAT RED ALE

NEW CHICKEN CAESAR WRAP 21

Grilled chicken breast, crisp bacon, fresh romaine lettuce and Parmesan flakes, drizzled with creamy Caesar dressing, wrapped in a flour tortilla, and seared until crispy.

PAIRING: SUNSPLASH SESSION IPA

CREOLE CHICKEN SANDWICH 21

Hand breaded, fried chicken tossed in our *Creole Honey Butter Sauce*, topped with garlic aioli, pickles, onions and iceberg lettuce, served on a toasted sesame seed bun.

PAIRING: HAZY DAYS JUICY IPA

BBQ PULLED PORK SANDWICH DF 19

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

PAIRING: CENCERRO CERVEZA

NEW DOUBLE STACK COWBELL CLASSIC CHEESEBURGER 21

Two juicy 3oz ground beef patties, topped with sliced pickles, diced onion, cheddar cheese, iceberg lettuce and our *Cowbell Secret Sauce*, served on a toasted sesame seed bun.

(Impossible Patty available on request)

PAIRING: SMOOTH SAILING LIGHT LAGER

BURGER ADD-ONS

.50¢ ITEM: Sliced Tomato

\$2 ITEM: Cracked Pepper Bacon, Cheddar Cheese

\$6 ITEM: Ground Beef Patty (3oz)

MAINS

STEAK & FRITES GF 30

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: NITRO STOUT

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

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

TERIYAKI STIR FRY GF / DF / V 18

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

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

PAIRING: HIJINX HARD ICED TEA

NEW BASIL PESTO FARFALLE 18

Traditional durum wheat farfalle, tossed with house-made basil pesto, crispy bacon bits, seared cherry tomatoes, spinach, and topped with Parmesan flakes and candied walnuts.

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

PAIRING: HAZY DAYS JUICY IPA

PREMIUM SIDES

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

ADD \$6 PER ITEM: STRAWBERRY AVOCADO SALAD, 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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An automatic 18% gratuity will be added to groups over 6 people.