

CLEAN SIDE

These beers are a showcase of our innovative approach to traditional styles of beer. Our Clean Beers are brewed to be very approachable and consistent in profile. Inspired by our community, our Clean Beers are truly enjoyable for all.

1. Lincoln Lager *Helles Lager*

ABV 4.5% | IBU 30 | 4oz \$2.25 | 12oz \$6
A light and easy drinking lager brewed with noble German hops that impart delicate notes of sweet fruit and spicy pepper balanced with a gentle malt backbone.

2. Stone Road *White Ale*

ABV 4.1% | IBU 15 | 4oz \$2.25 | 12oz \$6
Inspired by the Belgian Wit style, this ale has a hazy white appearance, aromas of orange zest and ginger, and a dry finish.

3. Ball’s Falls *Session IPA*

ABV 4.5% | IBU 30 | 4oz \$2.25 | 12oz \$6
This light ale is dry-hopped with Simcoe and Mosaic hops for juicy aromas of peach and sweet pine. It’s designed to be highly drinkable with a soft bitterness that delivers a balanced and refreshing finish.

4. Jordan Harbour *Belgian Pale Ale*

ABV 5.4% | IBU 25 | 4oz \$2.25 | 12oz \$6
This Pale Ale is fermented with a Belgian yeast strain and dry-hopped with our estate grown Centennial and Cascade hops, producing a beer with delicate aromas of grapefruit and spice, with a soft, slightly bitter finish.

5. Short Hills *Hazy IPA*

ABV 6.5% | IBU 40 | 4oz \$3 | 12oz \$7.25
Double dry-hopped with Citra and Amarillo hops, this hazy IPA boasts juicy aromas of tropical fruit with a soft, round body and moderate bitterness.

6. Green Fields *Sour IPA*

ABV 6.5% | IBU 13 | 4oz \$2.50 | 12oz \$6.25
Green Fields is tart and hazy mixed-fermentation ale great for craft drinkers just starting to explore the sour beer scene! Designed to have a refreshing acidity and dry-hopped for bright citrus and tropical flavour.

FUNK SIDE

These artisanal small batch brews truly showcase our local terroir and neighbouring orchards. They are brewed with wild yeast strains to impart funky and sour flavours. Our Funk Beers are barrel aged to add an incredible depth and nuance that continue to age beautifully over time.

7. Clean Slate *Brett Saison*

ABV 5.7% | IBU 35 | 4oz \$2.75 | 12oz \$7
This crisp and rustic Brett Saison is medium bodied, with aromas of honey, pineapple and white grapes.

8. Apricot Wildwood *Barrel-aged Golden Sour*

ABV 6.1% | IBU 7 | 4oz \$3.50 | 12oz \$8.25
Barrel-aged golden sour aged on Niagara Apricots. Bright aromas of stone fruit, marmalade, tea and gooseberry.

9. Plum Darkwood *Barrel-aged Dark Sour*

ABV 7.2% | IBU 10 | 4oz \$4 | 12oz \$8.50
Barrel-aged dark sour aged on purple Italian Niagara plums from our neighbours at Greenlane Farms. This dark sour displays light tannins and notes of stone fruit, dark chocolate and blueberry tea.

10. Fortified Golden

Canadian Whisky Barrel-aged Golden Sour
ABV 10.2% | IBU 10 | 4oz \$4 | 12oz \$8.50
Small batch blend of premium golden sour beer aged in Forty Creek whisky barrels. Bold notes of honey, vanilla and sponge toffee finishing with a moderate tangy acidity.

11. Fortified Manhattan

Canadian Whisky Barrel-aged Golden Sour
ABV 10.5% | IBU 5 | 4oz \$4 | 12oz \$8.50
Small batch blend of premium golden sour beer aged in Forty Creek whisky barrels. With notes of bright cherry paired with candied orange peel, cinnamon and butterscotch, finishing smooth with a mellow acidity.

12. Nano IPA

ABV 3% | IBU 22 | 4oz \$2.25 | 12oz \$6
This delicate, low ABV beer is designed to be refreshing and easy going! Dry-hopped with Equanot hops, hibiscus and lemon zest, this blush IPA carries notes of lemon, grapefruit and red berry.

BOTTLE LIST

2019 Citra Grove *Dry-Hopped Sour*

ABV 6.5% | IBU 40 | 500ml \$13.95
Bright and hazy with notes of orange, pineapple and melon. A balance of fruity, dry, tart and lightly funky. Fermented with our house culture of yeasts and dry-hopped with Citra hops.

2019 Simcoe Grove *Dry-Hopped Sour*

ABV 6% | IBU 14 | 500ml \$13.95
Bright and hazy dry-hopped sour ale fermented with our house culture of yeasts and a single varietal of hops called Simcoe. Notes of passionfruit and pine, Simcoe Grove has a tangy acidity and subtle earthiness.

2019 Oak Grove *Golden Sour*

ABV 7% | IBU 8 | 500ml \$13.95
Oak Grove is our Golden Sour Ale aged in local wine barrels. This tart beer displays soft notes of orange, lime zest and stone fruit with a distinct oak character. Finishes with a pleasing, crisp, dry acidity.

2020 Peach Wildwood *Barrel-aged Fruit Sour*

ABV 6.1% | IBU 5 | 500ml \$13.95
Golden sour aged in foeder and refermented on local peaches. Bright aromas of stone fruit, marmalade, tea and gooseberry. Made with wild yeast, this sour ale displays an approachable funk that will continue to develop over time.

Take a peek into the Bench Cellar by enjoying these premium, aged bottles. Our cellared beers develop and age elegantly, showcasing more nuance and funk over time. Explore how our house strain Brettanomyces yeast shapes your favourite Bench beers with extended bottle conditioning.



POP-UP BOTTLE SHOP AT BENCH

Open 7 days a week
11am – 9pm

Check out our Brewery-exclusive swag and the largest selection of Bench beers available anywhere.

Curbside pick-up available 7 days a week.



Shop right from your table!

Let your server know, and we will have your beer order ready for pickup on your way out!

Have you heard about...

ENTRENCHED IN BENCH BEER CLUB

6-month and 1-year long memberships starting at \$150.

Ask your server about the New Member sign-up Bonus!

Tell us about your visit today!
comeseeus@benchbrewing.com

For your safety and sanitization, these menus are single-use and recycled after each use.

KITCHEN AT BENCH

BENCH BITES

Pickles, Chips and Dip

House BBQ kettle chips, dill pickle spears with Bench's house Caesar dip
-7.5-

Warm Buttered Pretzel

House mustard, pickles and baby watercress
-10-

Hummus

Tomato-chili and spring onion salad, EVOO, and toasted pita
-11-

Pork and Ginger Dumplings

Quick kimchi, ponzu, radish, scallion and sesame
-14-

Piri Piri Chicken Wings

Oven roasted with ancho chili, scallion, spiced sweet potato chips, cilantro and mint yogurt
-16-

Chicken Satays

Malaysian marinated chicken skewers with lemongrass, ginger and lime leaf, pineapple-cabbage slaw and spicy peanut sauce
-12-

BENCH Nachos

Overnight BBQ brisket, cotija cheese, lime crema, salsa verde, fresh tomato salsa, pickled jalapeno and coriander
-21-

SALADS

Rustic Greek

Cucumber, tomato, olive, red onion, bell pepper, romaine hearts, sheep's milk feta, toasted pumpkin seeds, fresh oregano and dill vinaigrette
-15-

Beets and Greens

Pickled beets with baby kale, apple, candied walnuts, Upper Canada Nosey Goat and maple mustard vinaigrette
-16-

Coppa Carpaccio

Pingue's cured coppa with baby arugula, pecorino Romano, marinated artichoke, toasted rosemary breadcrumbs, balsamic and truffled oil
-18-

SANDWICHES

Grilled Cheese

Upper Canada Niagara Gold with smoked bacon and onion jam, sundried tomato, basil, on De La Terre herb and cheese sourdough
-21-

BENCH Cubano

Mojo marinated pork roast, smoked ham, Upper Canada Heritage Cheddar, thin pickle and house mustard on De La Terre mini baguette
-20-

Shaved Beef

Argentinian style with chimichurri, roasted peppers, provolone cheese and smoked chili mayo on De La Terre ciabatta
-21-

Vegan 'Banh Mi'

BBQ tempeh, chickpea and miso, cashew-coconut cream, pickled veg and fresh mint on De La Terre ciabatta
-19-

MAINS

Sicilian Flatbread

Mild Italian sausage, fennel tomato sauce, roasted peppers, mozzarella, asiago, kale and walnut pesto with baby arugula and fresh parmesan
-18-

Macaroni and Cheese

Baked with mozzarella, asiago and parmesan, bechamel sauce, and toasted herb breadcrumbs. Served with field green salad with shaved raw veg
-18-

Roasted Cauliflower

Zucchini and Farro with soft goat cheese, smoked Romesco sauce, pickled carrot and fennel salad, pistachio and lemon gremolata (can be made vegan)
-20-

Chicken Shawarma Bowl

Turkish spiced chicken, turmeric rice, hummus, Fattoush salad and Lebanese minted yogurt
-22-

Substitute BBQ tempeh for brisket or chicken to make your dish vegetarian.

Please speak with your server regarding any dietary restrictions or allergies.

In an effort to remain as contactless as possible, we are not accepting cash and only providing one bill per table at this time.