

## SHARABLES & SNACKS

### Beer Braised Pulled Pork Nachos 22

Spiced tortilla chips, *Blood Orange Ale* braised pork shoulder, pulled and tossed in our *Russian Imperial Stout* BBQ sauce, onion, tomato, bell pepper, smoked jalapenos, chipotle sauce, mozzarella cheese, side spiced sour cream.

#### Vegetarian Nachos V - 17

ADD: **Smoked Bacon** + 3  
**Grilled Chicken** + 6

### Confit Chicken Wings D 17

Twelve 24-hr salt cured wings, cooked slowly in duck fat and crisped to order, *Sweet Pure Honey* drizzle, side smoked chili hot sauce, celery and carrots.

### Warm Pretzels & Beer Cheese Sauce V 14

Two pretzels baked to order, *Hefeweizen* gruyere cheese sauce, grainy mustard.

ADD: **Single Pretzel** + 3 ½

### Vegan Pretzels & Mustard D V 10

Two pretzels baked to order, grainy mustard.

ADD: **Single Vegan Pretzel** + 3 ½

### House-Cut Fries V DFO VO Half - 4 ½ Full - 7

Side parmesan garlic mayo dip.

### Poutine Half - 6 ¾ Full - 12

House-cut fries, beef demi, cheddar cheese curds.

ADD: **Side Maple Syrup** + 2  
**Smoked Bacon** + 3  
**Grilled Chicken** + 6  
**Beer Braised BBQ Pulled Pork** + 6

### 10" Thin-Crust Pizza V 14

Mozzarella, house-made tomato sauce, parmesan, side parmesan garlic mayo dip. Sharable or serves one as a main.

ADD: **Caramelized Onion** + 3  
**Smoked Mushrooms** + 3  
**Smoked Bacon** + 3  
**Chris Brothers Pepperoni** + 3 ½  
**Grilled Chicken** + 6  
**Beer Braised Pulled Pork** + 6

## MAINS

### Peppercorn Steak and Potato's 26

6oz Feature steak cut, buttered fingerling potato, Madagascar peppercorn sauce, Seasonal vegetables.

ADD: **Omega3 Sunny Fried Egg G** + 2  
**Caramelized Onion G** + 3  
**Smoked Mushrooms G** + 3  
**Three Garlic Prawns G** + 8

Suggested Beer Pairing: Gentlemen's Stout or Brock & Mortar Porter  
Suggested Wine Pairing: Irony Cabernet Sauvignon

### Meatloaf & Mash 24

*Russian Imperial Stout* glazed AAA chuck beef, smoked bacon lardons asparagus, wild mushroom cream sauce, sour cream mashed potatoes.

Suggested Beer Pairing: Brick & Mortar Porter  
Suggested Wine Pairing: Gregorio De Gregorio Nero D'avola

### Arctic Char with Green Pea Risotto G 25

Seared Arctic Char, green pea risotto, asparagus, herb oil.

ADD: **Three Garlic Prawns G** + 8

Suggested Beer Pairing: Munich Helles Lager  
Suggested Wine Pairing: Seven Terraces Sauvignon Blanc

## SOUPS & SALADS

### Soup of the Day 10

10oz bowl served with toasted crusty beer bread.

#### Starter Soup (6oz) - 6

### Beer Poached Pear Salad DFO VO \*N\* 17 ½

Pride Passion ale poached pears, black garlic & Sweet potato puree, artisan greens, candied pecans, parmesan ribbons, pride passion vinaigrette.

Starter - 9 ½

### Roasted Beet and goat cheese Salad V G DFO VO \*N\* 17 ½

Roasted beets, fresh apple, goat cheese, toasted cashews, mandarin oranges, artisan greens, and citrus vinaigrette.

Starter - 9 ½

### Grilled Romaine Wedge Caesar Salad GFO 18 ½

Caesar salad with flame grilled romaine wedge, smoked bacon, fried capers, garlic croutons, parmesan, anchovy, medium boiled omega-3 egg, lemon.

Starter - 10

### Soup & Salad 15 ½

6oz soup of the day and starter size salad of choice.

ADD-ON: **Toasted Crusty Beer Bread V D** + 1 ½  
**Local Smoked Bacon G** + 3  
**Grilled Chicken Breast G** + 6  
**Beer Braised BBQ Pulled Pork** + 6  
**Three Garlic Prawns G** + 8

## SANDWICHES & BURGERS

### Ace's Bacon & Egg Sandwich VO GFO DFO 12

Over medium fried omega-3 egg, smoked bacon, cheddar cheese, lettuce, tomato, garlic parmesan mayo, grainy mustard, on one of our *Sweet Pure Honey* and *Twin City Lager* brioche buns.

ADD: **Beer Braised BBQ Pulled Pork** + 6

### Grilled Chicken Sandwich GFO \*N\* 15

Grilled chicken breast, smoked bacon, arugula & almond pesto, cheddar cheese, tomato, lettuce, garlic parmesan mayo, on our *Sweet Pure Honey* and *Twin City Lager* brioche bun.

### RIS Mushroom Burger 16

AAA chuck beef patty, smoked mushrooms, caramelized onions, smoked bacon, gruyere cheese, sweet & smoky *Russian Imperial Stout* BBQ sauce, garlic parmesan mayo, *Sweet Pure Honey* and *Twin City Lager* brioche bun.

ADD: **Omega3 Sunny Fried Egg** + 2  
**Beer Braised BBQ Pulled Pork** + 6

### Brew Co. Bacon Cheese Burger GFO DFO 16

Caramelized AAA chuck beef patty, smoked bacon, cheddar cheese, garlic parmesan mayo, ketchup, *Sweet Pure Honey* and *Twin City Lager* brioche bun, butterleaf lettuce, tomato.

ADD: **Omega3 Sunny Fried Egg G** + 2  
**Beer Braised BBQ Pulled Pork** + 6

SIDES: **Fries w. Parmesan Garlic Dip** + 4 ½  
**Soup** + 6  
**Poutine** + 6 ¾  
**Poached Pear Salad** + 9 ½  
**Mandarin & Beet Salad** + 9 ½  
**Grilled Caesar Salad** + 10

## DESSERTS

### Gentlemen's Stout Chocolate Brownie V 10

Callebaut chocolate brownie, fresh berries & Chantilly cream.

### Crème Brulee G V 10

burnt sugar, vanilla custard, fresh berries & Chantilly cream.

Menu items change often, all ingredients may not be listed. Before ordering, **PLEASE INFORM US OF ALL ALLERGIES.**

G Gluten Free

GFO Gluten Free Option Available

D Dairy Free

DFO Dairy Free Option Available

V Vegetarian

VO Vegetarian Option Available

V Vegan

VO Vegan Option Available

\*N\* Contains Nuts / Seeds