

APPETIZERS

Wings\$14

One pound wings, lightly dusted.

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| <ul style="list-style-type: none"> 🍷 HOUSE BUFFALO 🍷 SWEET CHILI 🍷 THE WRATH 🍷 SMOKED SEA SALT & PEPPER 🌱 TRY IT VEGAN! SUBSTITUTE CRISPY CAULIFLOWER \$15 | <ul style="list-style-type: none"> 🍷 CHIPOTLE MANGO RUB WHISKY BBQ 🍷 KOREAN GLAZE 🍷 HONEY GARLIC |
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Chili Chicken\$13

Crispy chicken bites tossed in a sweet chili glaze, with cashews, cucumbers, red peppers & jalapenos. Topped with fried gyoza strips, sesame seeds and green onions.

- 🌱 TRY IT VEGAN! SUBSTITUTE TOFU
- 📦 WRAP IT UP! ADD LETTUCE CUPS \$2

Tacos\$15.5

Three per order, served on flour tortillas. Coleslaw, house pickled jalapenos and onions, topped with cilantro. Add fries, or mixed greens \$4

CHOOSE ONE OF:

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| <ul style="list-style-type: none"> CHICKEN TINGA 🌱 BBQ JACKFRUIT OR, JUST ONE TACO \$6 EACH | <ul style="list-style-type: none"> SLOW BRAISED PORK 🌱 🍷 BUFFALO CAULIFLOWER |
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BBQ Pulled Pork Sliders (3)\$13

Slow braised BBQ pork, coleslaw, aioli, crispy fried onions, and jalapenos on sesame buns. Add a slider \$5

- 🌱 TRY IT VEGAN - SUBSTITUTE BBQ JACKFRUIT

Smashed Pretzels\$13

📦 Curly pretzel bites, with lemon pepper butter and fresh dill. Served with house made beer cheese.

Brussels\$12

🍷 🍷 Brussels sprouts with a drizzle of miso maple glaze.

SOUPS & SALADS

Dill Pickle & Pepperoncini Soup \$5.5 cup | \$8 bowl

🍷 📦 Creamy, savoury and tart.
ADD A HOUSE MADE CHEDDAR & ALE BISCUIT \$2

Farro Salad\$14

📦 Arugula, farro, roasted red peppers, kalamata olives, cucumber, crispy chickpeas, almonds & feta tossed in a djon vinaigrette.

Caesar Salad\$13

Romaine tossed in a dill Caesar dressing, topped with "Naan-tons", shaved parmesan & peppered bacon.

- 🍷 ADD GRILLED CHICKEN \$6
- 🌱 ADD SMOKED TOFU \$6

SNACKS

Malt Pickle Chips\$6

🍷 📦 Thin cut, fried crisp. Served with ranch.

Sweet Potato Fries\$6

🍷 📦 Served with spicy aioli.

Fried Mushrooms\$8

🍷 📦 Lightly battered oyster mushrooms, seasoned with Chaat masala, served with spicy aioli.

BURGERS & SANDWICHES

SERVED WITH FRIES OR MIXED GREENS.

SUB CAESAR SALAD, OR DILL PICKLE SOUP \$1

SUB SWEET POTATO FRIES \$2

SUB POUTINE, OR CRISPY BRUSSELS SPROUTS \$4

House Burger\$16

Double stacked 4oz Ground Chuck brisket patties topped with onion, pickle, lettuce, smoked tomato jam & house burger sauce.

- 🌱 TRY IT VEGAN. SUBSTITUTE BEYOND MEAT \$17
- ADD CHEDDAR, SWISS OR BLUE CHEESE \$2
- ADD PEPPERED BACON \$2
- ADD FRIED EGG \$2

Korean Fried Chicken Sandwich\$17

🍷 Battered & fried chicken breast, Gochujang glaze, mayo, coleslaw and pickles.

- 🌱 SUBSTITUTE A CAULIFLOWER STEAK

Cubano\$16

Havana's famed pressed sandwich! Slow braised pork, pickles, mustard & Swiss cheese.

- 📦 SUBSTITUTE BBQ JACKFRUIT

ENTREES

Mac & Cheese\$16

📦 Corkscrew noodles with cheese curds and drunken beer cheese. Baked with a panko topping.

- ADD PULLED CHICKEN OR BRAISED PORK \$6
- ADD BACON & JALAPENO \$3
- ADD MIXED GREENS \$4 OR CAESAR SALAD \$5

Buddha Bowl\$16

🍷 🍷 Seasoned brown rice topped with a sweet chili soy, brussels sprouts, red peppers, onions, mushrooms & crispy chickpeas. Finished with a maple tahini glaze.

- 🍷 ADD GRILLED CHICKEN \$6
- 🌱 ADD SMOKED TOFU \$6

DAILY FEATURES

Tuesday Tacos \$3.50 each (min 2)

Wednesday Wings \$6 / lb

With beverage purchase. House rules apply.

Happy Hour

Monday to Friday 3-6pm

\$4 Malt Pickle chips

🍷 GLUTEN FREE 📦 VEGETARIAN 🌱 VEGAN 🍷 SPICY  FEATURED ITEM

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