



# DINNER

## Hoppy Hour

4:00pm to 5:00pm Daily - 9:00pm to 10:00pm Friday & Saturday 1/2 Price on Appetizers\* with beverage purchase

### ONTARIO CRAFT BEER

10oz \$3.75 - 20oz \$7.25 - 24oz \$8.75

#### Available in Cans & Growlers

#### FLIGHTS \$12.00

Five x 5oz pours of our Ontario Craft Beer

#### LOCK 33

STYLE: Golden Ale

ABV: 5% - IBU: 13.5

INGREDIENTS: Wheat, Water, Hops, Yeast

NOTES: Light, Clean, Refreshing

#### SECOND ACT

STYLE: Altbier (German; Old Beer)

ABV: 4.5% - IBU: 28

INGREDIENTS: Water, Yeast, Hops, Wheat, Malt

NOTES: Malty, Caramel, Apple, Smooth

#### FIRST RESPONSE

STYLE: American Amber Ale

ABV: 5% - IBU: 24

INGREDIENTS: Water, Barley, Hops, Yeast

NOTES: Hops, Citrus, Medium bodied

#### OLDE GAOL

STYLE: Pale Ale

ABV: 5.6% - IBU: 50

INGREDIENTS: Water, Barley, Wheat, Hops, Yeast

NOTES: Pine, Lasting mouth feel, Hop forward

#### SMOKE STACK

STYLE: Stout

ABV: 4.8% - IBU: 25

INGREDIENTS: Water, Oats, Barley, Hops, Yeast

NOTES: Chocolate, Coffee

## ASK YOUR SERVER ABOUT OUR ROTATING GUEST TAPS

### COCKTAILS

#### Rosemary Mint Mule \$9.75

1oz Vodka, lime juice, ginger beer, rosemary & mint

#### Blackberry Mojito \$9.00

1.5 oz Rum, simple syrup, mint, blackberries & soda water

#### Peach Basil Lemonade \$9.00

1 oz Bourbon, peach basil simple syrup & lemonade

#### Cucumber G&T \$9.00

1oz Gin, tonic, lime & cucumber

#### Paloma \$9.00

1oz Tequila, simple syrup, grapefruit juice, soda water & a salt rim

#### Red Wine Sangria \$11.00

Red wine, triple sec, southern comfort, cranberry juice, 7UP, blackberries, orange & lemon

#### White Wine Sangria \$8.00

White wine, peach schnapps, triple sec, pineapple juice, 7UP, peaches, orange & lemon

#### Classic Caesar \$7.50

1 oz Vodka, Clamato juice, caesar rim mix, worcestershire, tabasco, olive, pickle & aged cheddar

#### Monks Caesar \$10.00

1 oz Vodka, 1 oz Gin, tabasco, sriracha, worcestershire, pickle juice, horseradish, olive, pickle & aged cheddar

## BUBBLES

5oz - Bottle  
**Bottega Vino Dei Poeti**  
**Prosecco DOC, Italy**  
8.00 - 43.00

Pale straw colour, fine bubbles;  
fresh & fragrant with delicate  
apple, pear, and citrus

## RED

6oz - 9oz - 1/2 Litre - Bottle

**Beringer Cabernet**  
**Sauvignon, California**  
7.25 - 10.75 - 20.25 - 31.95  
Medium bodied with rich colour;  
aromas of dark berries, cassis,  
vanilla & juicy berry fruit

**Trapiche Malbec, Argentina**  
7.50 - 11.00 - 21.25 - 33.75  
Bright in colour; notes of cherry,  
mocha, mint & leather flavours

## Santa Carolina Merlot, Chile

6.50 - 9.50 - 18.25 - 29.00  
Garnet red colour; aromas of  
cassis and black raspberries.  
Medium-full bodied with ripe fruit  
flavour

## WHITE

6oz - 9oz - 1/2 Litre - Bottle

**Trapiche Pinot Grigio,**  
**Argentina**  
7.75 - 11.75 - 21.95 - 34.50  
Refreshing with aromas of pear,  
lemon, and tropical fruit. Dry, with  
balanced acidity and medium body

**Two Oceans Sauvignon**  
**Blanc, South Africa**  
7.25 - 10.75 - 20.00 - 32.00  
Pale straw colour; gooseberry,  
herbaceous, pink grapefruit & fresh  
lemon aromas; dry and light-  
medium bodied

## Santa Carolina Chardonnay, Chile

6.75 - 9.75 - 18.50 - 29.00  
Light lemon colour; vanilla, slightly  
tropical aromas and flavours with  
subdued apple notes; Dry,  
medium-bodied with a tangy lemon  
finish

"Customer service and quality  
are our top priorities. If you  
have an issue with any aspect  
of your stay with us, please ask  
to speak with a manager to  
allow us an opportunity to  
make things right."

**-Erastus Burley,**  
*General Manager*

## KIDS UNDER 12

**Pasta** with butter, cream or tomato sauce \$8.00  
**Cheese Pizza** \$8.00  
**Pepperoni Pizza** \$8.00  
**Cheese Burger & Fries** \$8.00  
**Chicken Fingers & Fries** \$8.00

## SOUP

### Corn Chowder

Classic corn chowder with potatoes, corn,  
smoked bacon and garnished with cheddar  
cheese. Served with crackers \$6.50

## SALADS

Add chicken \$4.95

### Garden Salad GF, VF

Baby mixed greens, yellow and candy-striped  
beets, heirloom carrots, candied pumpkin seeds  
and cider vinaigrette *Small* \$7.50 *Large* \$11.50

### Caesar Salad

Crisp romaine lettuce, maple smoked bacon,  
toasted croutons, parmesan cheese and maple  
garlic caesar dressing *Small* \$9.50 *Large* \$14.50

### Greek Salad GF

Crisp romaine lettuce, red peppers, cucumber,  
black olives, diced tomatoes, feta cheese with a  
basil vinaigrette *Small* \$10.50 *Large* \$15.50

## APPETIZERS

### Pickle Chips\*

Deep fried pickle coins with a smoked paprika  
and beer aioli dip \$7.95

### Loaded Garlic Bread with Cheese\*

Artisan garlic toast topped with mozzarella,  
cheddar, smoked bacon and green onions \$11.50

### Pretzel\*

Wood oven baked pretzel with spent grain and  
sea salt, served with grainy beer mustard and  
beer caramel \$7.95

### Poutine

Fresh cut fries, white cheddar cheese curds, beef  
and bacon gravy and garnished with green onions  
\$8.50  
Add house smoked beef brisket \$3.50  
Add house smoked pulled pork \$3.50

**Deep Fried Mushroom Caps**

Battered and served with horseradish mayo  
\$11.95

**Onion Rings**

Beer battered and served with smoked ketchup  
\$9.95

**Spinach & Cheese Dip**

Creamy cheese dip with spinach and served with  
naan bread and nacho chips \$13.95

**Root Veggie Fries VF**

Fried beets, parsnips, sweet potato with spicy  
ranch dip \$8.50

**Charcuterie Board**

House smoked brisket, pulled pork and chicken  
wings, accompanied with white cheddar, beer bbq  
sauce, mustard, slider buns & pickled vegetables  
\$24.95

**Dry Rubbed Smoked Chicken Wings**

**1lb \$13.95 - 2 lb \$25.50**

House smoked chicken wings with carrot sticks  
and ranch dip and your choice of sauce. House  
BBQ - Medium - Honey Garlic - Spicy Kansas City

**Classic Nachos**

Tortilla chips garnished with cheddar, mozzarella,  
green peppers, red peppers, red onions,  
tomatoes, jalapeños, served with sour cream and  
salsa \$15.95

Chicken \$4.95 - Beef \$4.95 - Guacamole \$2.50

**Buffalo Cauliflower**

Tempura battered and tossed in smoked paprika.  
Served with beer aioli \$10.95

**BURGERS & SANDWICHES**

Choice of Fries or Garden Salad with cider  
vinaigrette.

Sub Caesar/Greek Salad/Soup \$3

Poutine \$5 - Root Veggie Fries \$3.50

Add Cheddar/Bacon/Beer Mustard/Beer Aioli \$2

**Classic Burger**

All beef patty on a brioche bun with lettuce,  
tomato, onion & pickle \$14.95

**Bacon Cheeseburger**

All beef patty on a brioche bun with maple  
smoked bacon, aged cheddar, lettuce, tomato,  
onion & pickle \$16.95

**Chef's Burger**

All beef patty on an onion bun with pulled pork,  
yellow cheddar, lettuce, tomato, pickle and deep  
fried onion ring \$17.95

**Veggie Burger GF, V**

Veggie burger with chickpea hummus, lettuce,  
tomato, onion and pickle served on a gluten free  
bun \$16.95

**Mushroom & Swiss Burger**

All beef patty on a brioche bun with sautéed  
mushrooms, caramelized onions, Swiss cheese  
lettuce and pickles \$16.95

**Pulled Pork (Mild Spice)**

House smoked pulled pork, on an onion bun  
topped with creamy cabbage slaw and crispy  
sweet potato straws \$15.95

**Brisket Sandwich**

House smoked beer brisket on a kaiser with  
caramelized onions, jalapeños, aged cheddar and  
house made BBQ sauce \$16.95

**Chicken Club**

Breaded chicken fillets on a brioche bun with  
creamy coleslaw, Swiss cheese, tomato and  
prosciutto \$14.95

**WOOD FIRED OVEN PIZZA**

*Our pizzas are medium size (8 slices) and made  
exclusively with 00 Caputo flour*  
GF Dough or Vegan Cheese \$4.00

**Classic**

Pepperoni, green peppers, mushrooms,  
cheddar, mozzarella & tomato sauce  
\$19.95

**Hawaiian Smoke (Spicy)**

Pulled pork, charred pineapple, crispy prosciutto,  
mozzarella, chilli flakes & tomato sauce \$21.95

**Meat Lovers**

Chorizo beer sausage, smoked bacon, BBQ  
ground beef, tomato sauce & mozzarella \$21.95

**Wild Mushroom**

Mozzarella, roasted cremini mushrooms,  
shiitake mushrooms, dried porcini mushrooms,  
caramelized onion & truffle infused oil \$20.95

**Margherita Pizza**

Buffalo mozzarella, hothouse tomatoes,  
fresh basil, tomato sauce & garlic oil  
\$17.95

## **BUILD YOUR OWN**

*Includes choice of cheese and sauce \$13.50*

**CHEESE:** Mozzarella - Parmesan  
Buffalo Mozzarella - Cheddar - Goat  
**SAUCE:** Tomato - Truffle Infused Oil  
Pesto - Garlic Cream

### **TOPPINGS \$1.95**

Roasted Red Peppers - Green Peppers  
Pineapple - Cauliflower - Red Onions  
Spinach - Tomatoes - Caramelized Onions  
Cremeni Mushrooms - Chives  
Shiitake Mushrooms - Basil

### **TOPPINGS \$2.95**

Chorizo Beer Sausage - Smoked Beef Brisket  
Smoked Pulled Pork - Roasted Chicken  
Maple Smoked Bacon - Ground Beef - Pepperoni

## **PASTAS & MAINS**

### **Meat Lovers Ragu**

Penne tossed in tomato sauce with ground beef, brisket, chorizo beer sausage, grilled red onions, roasted peppers and parmesan cheese.  
Served with garlic toast \$19.95

### **Mushroom Ravioli**

Mushroom stuffed ravioli in a cremeni and chive parmesan and goat cheese cream sauce.  
Served with garlic toast \$17.95

### **Carbonara**

Roasted chicken tossed with sweet peas, fresh herbs and served in a parmesan cream sauce and finished with prosciutto and grana padano.  
Served with garlic toast \$17.95

### **Vegan Bolognese GF, VF**

GF Penne tossed in tomato sauce with mushrooms, roasted peppers, cauliflower and spinach. Served with gluten free bread and nutritional yeast \$16.95

### **Fish & Chips**

Golden Ale beer battered haddock, with creamy cabbage coleslaw, fresh cut fries & beer aioli sauce \$17.95

### **Classic Chicken Parmesan**

Breaded chicken breast topped with tomato sauce, mozzarella and parmesan cheese.  
Served with spaghetti in a tomato basil sauce and garlic toast \$19.95

### **Pork Chop**

Ontario pork served with green beans, baby carrots, roasted potatoes and finished with an apple honey glaze \$21.95

## **DESSERT**

### **Carrot Cake**

Moist cake with almonds, walnuts, pineapple and classic cream cheese icing \$7.50

### **Chocolate Cake**

Rich layers of cake and icing, finished with fondant and whipped cream \$7.50

### **Pecan Pie**

Classic flavours of Sweet and salty with pecans and served with vanilla ice cream \$7.50

### **Sharing Sundae**

Cookie crumble, rich chocolate brownies, beer caramel, whipped cream and 2 scoops of Chocolate, Vanilla or Strawberry ice cream \$11.50

### **Flourless Chocolate Cake GF**

Rich dark chocolate torte finished with raspberry coulis \$7.50

*Are you planning a gathering with friends, a work party or looking for a place to host a sports team for lunch or dinner?*

*Reserve a group of 16 or more guests and your entree is on us!*

**events@pieeyedmonkbrewery.com**  
*For more details!*

*The **C. L. Baker Room**, our 2nd floor, fully accessible special event venue, is the perfect location for weddings, corporate functions, and social celebrations. Ask us about our social distancing event options for up to 50 guests.*

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Google, Facebook, Instagram,  
OpenTable & TripAdvisor.**

**@pieeyedmonk**