

DINNER

4:30pm-Close

Hoppy Hour

4:00pm to 5:00pm Daily - 9:00pm to 10:00pm Friday & Saturday

1/2 Price on Appetizers* with beverage purchase

OUR ONTARIO CRAFT BEER

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

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

FIRST RESPONSE

STYLE: American Amber Ale

ABV: 5% - IBU:24

INGREDIENTS: Water, Barley, Hops, Yeast

NOTES: Hops, Citrus, Medium bodied

SECOND ACT

STYLE: Altbier (German; Old Beer)

ABV: 5% - IBU: 28

INGREDIENTS: Water, Yeast, Hops, Wheat, Malt

NOTES: Copper, Malty, Caramel, Apple, Smooth

OLDE GAOL

STYLE: Pale Ale

ABV: 5.6% - IBU: 50

INGREDIENTS: Water, Barley, Wheat, Hops, Yeast

NOTES: American Pine, Lasting mouth feel,
Hop forward

SMOKE STACK

STYLE: Stout

ABV: 4.8% - IBU: 25

INGREDIENTS: Water, Oats, Barley, Hops, Yeast

NOTES: Chocolate, Coffee

Last Call Selections

(While they last)

REID'EM & WHEAT

STYLE: German Hefeweizen

ABV: 5.5% - IBU: 14.5

INGREDIENTS: Water, Wheat, Barley, Hops, Yeast

NOTES: Full bodied, Mild fruit, Clove

MURPH'S DAILY RATION

STYLE: Irish Extra Stout

ABV: 4.5% - IBU:35

INGREDIENTS: Barley, Oats, Water, Hops, Yeast

NOTES: Full bodied, Chocolate, Roasted 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, citrus and hints of honeysuckle on the nose; dry, with barely a hint of sweetness

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 and versatile with pronounced aromas of ripe pear, lemon, marzipan 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

Cono Sur Bicicleta Pinot Noir Rosé, Chile

7.50 - 11.25 - 21.25 - 34.00

Pale salmon colour with a pomegranate and cranberry nose; juicy, sweet cherry flavours followed by a dry 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*
events@pieeyedmonkbrewery.com

KIDS UNDER 12

Pasta

Choice of 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 \$13.50*

Greek Salad GF

Crisp romaine lettuce, red peppers, cucumber, black olives, diced tomatoes, feta cheese with a basil vinaigrette *Small \$10.25 Large \$15.50*

APPETIZERS

Pickle Chips*

Deep fried pickle coins with a smoked paprika and beer aioli dip \$6.95

Cheese Stuffed Jalapeños*

Jalapeños stuffed with cheddar cheese and served with dijon aioli \$9.50

Loaded Garlic Bread with Cheese*

Artisan garlic toast topped with mozzarella, cheddar, smoked bacon and green onions \$9.50

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

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 \$12.95

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 \$22.95

Dry Rubbed Smoked Chicken Wings

1lb \$12.95 - 2 lb \$24.50

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 \$13.95

Bacon Cheeseburger

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

Pulled Pork

House smoked pulled pork, on an onion bun with creamy cabbage slaw, and sweet potato straws \$14.95

Brisket Sandwich

House smoked beer brisket on a kaiser with caramelized onions, jalapeños, aged cheddar and house made BBQ sauce \$15.95

Chicken Club

Breaded chicken fillets on a brioche bun with creamy coleslaw, Swiss cheese, tomato and prosciutto \$13.95

Veggie Burger GF, V

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

Mushroom & Swiss Burger

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

WOOD FIRED OVEN PIZZA

Our pizzas are 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 \$16.95

Hawaiian Smoke

Pulled pork, charred pineapple, crispy prosciutto, mozzarella, chilli flakes & tomato sauce \$17.95

Meat Lovers

Chorizo beer sausage, smoked bacon, BBQ ground beef, tomato sauce & mozzarella \$18.95

Wild Mushroom

Mozzarella, roasted cremini mushrooms, shiitake mushrooms, dried porcini mushrooms, caramelized onion & truffle infused oil \$18.95

Margherita Pizza

Buffalo mozzarella, hothouse tomatoes, fresh basil, tomato sauce & garlic oil \$15.95

BUILD YOUR OWN

Includes choice of cheese and sauce \$12.95

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
Cremini 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

Baked Cheese Stuffed Tortellini

Cheese stuffed pasta in a goat cheese and gorgonzola cream sauce, topped with herb breadcrumbs and served with two pieces of garlic toast \$16.95

Vegan Bolognese GF, VF

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

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 \$17.95

Mushroom Ravioli

Mushroom stuffed ravioli in a cremini 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

Fish & Chips

Golden ale beer battered haddock, with creamy cabbage coleslaw, fresh cut fries & tartar 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