

LUNCH

11:30am-4:30pm Daily 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 beats, heirloom carrots, candied pumpkin seeds and cider vinaigrette \$9.95

Caesar Salad

Crisp romaine lettuce, maple smoked bacon, toasted croutons, parmesan cheese and maple garlic caesar dressing \$12.20

Greek Salad *GF*

Crisp romaine lettuce, red peppers, cucumber, black olives, diced tomatoes, feta cheese with a basil vinaigrette \$13.95

APPETIZERS

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

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

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 \$12.95

Root Veggie Fries *VF*

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

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

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

LUNCH ENTREES

Choice of Fries or Garden Salad with cider vinaigrette.

Sub Caesar or Greek Salad or 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

Mushroom Burger

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

Brisket Sandwich

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

Pulled Pork

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

Bratwurst Sausage

Smoked bratwurst on a bun with sauerkraut, honey dijon and fresh jalapeños \$13.95

Rueben

Montreal smoked meat on marble rye with sauerkraut, aged cheddar, pickles and horseradish mayo \$14.50

Grilled Cheese

Made with marble rye, crispy bacon, yellow cheddar and tomato \$11.50

TRIO

1/2 Grilled Cheese \$9.95

1/2 Rueben \$11.95

Choice of Two: Fries, Garden Salad or Corn Chowder

Chicken Club

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

Fish & Chips

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

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

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 - White

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

KIDS

Cheese Pizza \$8.00

Pepperoni Pizza \$8.00

Chicken Fingers \$8.00

Cheese Burger & Fries \$8.00

Pasta: Butter, cream or tomato sauce \$8.00

*Share your experience on
Google, Facebook, Instagram,
OpenTable & TripAdvisor.*

@pieeyedmonk

DINNER
4:30pm to Close
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 beats, heirloom carrots, candied pumpkin seeds and cider vinaigrette \$9.95

Caesar Salad

Crisp romaine lettuce, maple smoked bacon, toasted croutons, parmesan cheese and maple garlic caesar dressing \$12.20

Greek Salad GF

Crisp romaine lettuce, red peppers, cucumber, black olives, diced tomatoes, feta cheese with a basil vinaigrette \$13.95

APPETIZERS

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

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

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 topped with yellow cheddar \$12.95

Root Veggie Fries VF

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

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

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

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 - White XXXX

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 2 pieces of gluten free bread and vegan cheese \$16.95

Meat Lovers Ragù

Penne tossed in tomato sauce with ground beef, brisket, chorizo beer sausage, grilled red onions, roasted peppers and parmesan cheese. Served with two pieces of 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 spaghetti in a tomato basil sauce \$19.95

Pork Chop

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

KIDS

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 \$8.00

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: 5.5% - IBU:24

INGREDIENTS: Water, Barley, Hops, Yeast

NOTES: Hops, Citrus, Medium bodied

CAMBRIDGE ST.

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

Hoppy Hour

4:00pm to 5:00pm Daily

9:00pm to 10:00pm Friday & Saturday

*1/2 Price on Selected Appetizers with beverage

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

Laughing Troll

STYLE: Lager'd Ale

ABV: 5.5% - IBU: 18

INGREDIENTS: Barley, Water, Hops, Yeast

NOTES: Light, Crisp, Mild floral hop

Reid'em & Wheat

STYLE: German Hefeweizen

ABV: 5.5% - IBU: 14.5

INGREDIENTS: Water, Wheat, Barley, Hops, Yeast

NOTES: Full bodied, Mild fruit, Clove

Dirty Bird

STYLE: North American Rye Beer

ABV: 6.5% - IBU: 22.5

INGREDIENTS: Barley, Rye, Water, Hops, Yeast

NOTES: Peppery, Malty, Medium bodied, Dried fruit

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

"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

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

“Our second floor, full accessible special event venue (**The C. L. Baker Room**) is the perfect location for Weddings, Celebrations, Birthday Parties, Anniversaries, Group Dining, Business Meetings and Corporate Functions. Allow our team the opportunity to create something special for you and your guests”

-Erastus Burley, *General Manager*
events@pieeyedmonkbrewery.com