

LUNCH

11:30am-4:30am

Hoppy Hour

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

*1/2 Price on Selected 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

Laughing Troll

STYLE: Lager'd Ale

ABV: 5.5% - IBU: 18

INGREDIENTS: Barley, Water, Hops, Yeast

NOTES: Light, Crisp, Mild floral hop

FIRST RESPONSE

STYLE: American Amber Ale

ABV: 5.5% - IBU:24

INGREDIENTS: Water, Barley, Hops, Yeast

NOTES: Hops, Citrus, Medium bodied

Reid'em & Wheat

STYLE: German Hefeweizen

ABV: 5.5% - IBU: 14.5

INGREDIENTS: Water, Wheat, Barley, Hops, Yeast

NOTES: Full bodied, Mild fruit, Clove

CAMBRIDGE ST.

STYLE: Altbier (German; Old Beer)

ABV: 5% - IBU: 28

INGREDIENTS: Water, Yeast, Hops, Wheat, Malt

NOTES: Copper, Malty, Caramel, Apple, Smooth

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

OLDE GAOL

STYLE: Pale Ale

ABV: 5.6% - IBU: 50

INGREDIENTS: Water, Barley, Wheat, Hops, Yeast

NOTES: American Pine, Lasting mouth feel, Hop forward

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 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, 7 up, blackberries, orange & lemon

White Wine Sangria \$8.00

White wine, peach schnapps, triple sec, pineapple juice, 7 up, 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, fully 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

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

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 Burger

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

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

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, 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 - Garlic Mascarpone

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