



LUNCH & DINNER

SHARE PLATES

No one will make you actually share.

The Nacho Plate \$20

House-fried tortilla chips topped with pico de gallo, smoked black olives, pickled red onions, candied jalapenos, monteray jack & cheddar cheese.

Add double cooked bacon	\$5	Add roasted chicken	\$7½
Add peameal bacon	\$6	Add smoked brisket	\$8
Add chipotle ground beef	\$6	Make it Double Stacked!	\$15
Add pulled pork	\$6½	Double the nachos on a single plate.	

Giant Pretzels \$19

Two warm pretzels, pilsner cheddar sauce, house beer mustard.

Add pretzel \$6

Pairs well with On the Hunt Italian Style Pilsner

Smoked Chicken Wings \$24

House-fermented fresno chili, Spark House BBQ, Muskoka Bee honey garlic, or secret cajun dust. Served with veggie sticks.

6 wings \$14 12 wings \$24

Beer Battered Onion Rings \$13½

Beer battered, with Muskoka maple aioli.

Sweet Potato Fries \$12

Cajun dusted, with Muskoka maple aioli.

Pairs well with Off the Grid Hazy Pale Ale

The Poutine \$14½

Beef gravy, fries, cheddar cheese curds, crispy rosemary.

Add extra curds	\$5	Add roasted chicken	\$7½
Add bacon lardons	\$5	Add smoked brisket	\$8
Add pulled pork	\$6½		

Pairs well with Spark House Red Ale

Crispy Dry Ribs \$20

Pork riblets, BBQ spice rub, creamy coleslaw, smoked BBQ sauce.

Pairs well with Spark House Red Ale

Deep Fried Pickles \$16

Dill breaded pickle spears, turmeric aioli.

Pairs well with Starboard New England IPA

LARGE PLATES

Willing commitments.

Buttermilk Mac 'n' Cheese \$19¾

Pilsner, 4 cheese blend, garlic bread crumb.

Add bacon lardons	\$5	Add roasted chicken	\$7½
Add peameal bacon	\$6	Add smoked brisket	\$8

Pairs well with On the Hunt Italian Style Pilsner

Pulled Pork Mac 'n' Cheese \$25

Pilsner, 4 cheese blend, jalapenos, crispy onions, hint of Spark House BBQ sauce.

Pairs well with Off the Grid Hazy Pale Ale

Fish & Chips \$21¾

Atlantic cod, pilsner batter, lemon pepper, fries, creamy coleslaw, house tartar sauce.

Add extra fish \$9¾

Pairs well with On the Hunt Italian Style Pilsner

TACOS

Head tilting guaranteed.

Rainbow Trout Tacos \$22½

Blackened trout, wasabi mayo, mixed lettuces, sesame and soy slaw, lime.

Add trout taco \$11¼

Chipotle Brisket Tacos \$21

Avocado mayo, mixed lettuces, pico de gallo, pickled red onions, lime.

Add brisket taco \$10½

Pairs well with Starboard New England IPA

DID YOU KNOW?

WE HAVE BEER TO GO!



ASK YOUR SERVER OR SWING BY THE COOLER.

SOUP & SALADS

A utensil's best friend.

Double Garlic Caesar Salad \$14

House dressing, romaine, bacon lardons, crispy capers, grana padano, sourdough crouton, lemon.

Pairs well with Off the Grid Hazy Pale Ale

Brewhouse Greens \$14

Local greens mix, dried Bala cranberries, shaved radish, candied walnut, crumbled goat cheese, maple dijon vinaigrette.

Pairs well with On the Hunt Italian Style Pilsner

French Onion Soup \$11

Stout braised caramelized onions, rosemary beef stock, sourdough crostini, blistered smoked cheddar & gouda.

Add Ons for Soups & Salads

Add garlic toast \$4	Add roasted chicken \$7½
Add double cooked bacon strips \$5	Add smoked brisket \$8
Add peameal bacon \$6	Add blackened trout \$9
Add pulled pork \$6½	

HANDHELDS

Napkins recommended.

Served with your choice of Brewhouse greens, caesar salad, or fries.

Double BLT \$18

Peameal bacon, double cooked bacon strips, avocado ranch, mixed lettuces, seasoned tomato, grilled sourdough.

Pairs well with Paddle On Session IPA

Add smoked cheddar \$3	Add roasted chicken \$7½
Add double cooked bacon strips \$5	Make it a Clubhouse! \$8
Extra peameal \$6	Add roasted chicken, extra veggies, and a third slice of sourdough.

The Buttermilk Fried Chicken Sandwich \$21¼

Cajun dusted thigh, pickled red onion, mixed lettuce, smoked cheddar, maple cayenne mayo, brioche.

Add double cooked bacon \$5	Add peameal bacon \$6
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Pairs well with Off the Grid Hazy Pale Ale

BBQ Chicken Caesar Wrap \$22

Roasted chicken, Spark House BBQ, romaine, house caesar dressing, double cooked bacon strip, grilled flour tortilla.

Add extra bacon \$5

Pulled Pork Sandwich \$18

House-fried BBQ kettle chips, creamy coleslaw, Spark House BBQ sauce, brioche.

Pairs well with Spark House Red Ale

Smoked Brisket Sandwich \$20½

Crispy onions, horseradish mayo, gouda, ciabatta, brisket jus.

Pairs well with Starboard New England IPA

Soup du Jour \$9

Your server will enlighten you on the details.

Fried Chicken Cobb Salad \$23

Local greens mix, crisp romaine, soft egg, cherry tomatoes, avocado, pickled red onion, bacon lardons, avocado ranch dressing, grana padano.

Pairs well with Starboard New England IPA

Glory Bowl \$18

Brown rice, local greens mix, pickled red onion, shredded carrot & beets, shaved radish, marinated red cabbage, avocado, sesame soy tofu, jalapeno tahini dressing, hemp seed blend.

Soup & Salad Combo \$18

Your choice of Brewhouse greens or caesar with soup de jour & garlic toast.

Upgrade to french onion \$2	Add extra garlic toast \$4
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THE BURGERS

Two handers.

Served with your choice of Brewhouse greens, caesar salad, or fries.

The Standard Burger \$18½

6oz chuck patty, garlic aioli, mixed lettuces, seasoned tomato, dill pickle, brioche.

Add avocado \$2	Add double cooked bacon strips \$5
Add smoked cheddar \$3	Add peameal bacon \$6
Add gouda \$4	Add pulled pork \$6½

The Brewhouse Burger \$21

6 oz. chuck patty, double cooked bacon, smoked cheddar, mixed lettuce, seasoned tomato, diced onion, dill pickle, couple o' ringers, brioche.

The Dirty Burger \$24

6 oz. chuck patty, smoked brisket, caramelized cheese curds, crispy onions, garlic aioli, Spark House BBQ, dill pickle, brioche.

Make it Filthy! \$3¼

Add pulled pork & jalapenos!

Pairs well with Starboard New England IPA

The Fried Tofu Burger \$18¼

Pickle brined tofu, seasoned breading, plant-based thousand island, sweet pickled zucchini, diced onion, plant-based brioche.

Substitutions for Handhelds & The Burgers

Sub gluten-free bun \$3	Sub french onion soup \$6
Sub soup du jour \$4	Sub poutine \$6
Sub sweet potato fries \$4	Sub mac 'n' cheese \$7
Sub beer battered onion rings \$5	