



**NIGHTLY
9PM
UNTIL CLOSE**

LATE NIGHT

The Nacho Plate **\$20**

House-fried tortilla chips topped with pico de gallo, smoked black olives, pickled red onions, candied jalapeños, Monterey Jack & cheddar cheese.

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|--------------------------|------|--------------------------------------|-------------|
| 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.

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| Add pretzel | \$6 |
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Pairs well with On the Hunt Italian Style Pilsner

Smoked Chicken Wings

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

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| 6 wings | \$14 | 12 wings | \$24 |
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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.

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|-------------------|------|---------------------|------|
| 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

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

The Buttermilk Fried Chicken Sandwich **\$16**

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

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

Pulled Pork Sandwich **\$14**

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

Pairs well with Spark House Red Ale

The Fried Tofu Burger **\$18¼**

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