



LUNCH & DINNER

SHARE PLATES

No one will make you actually share.

The Nacho Plate \$22

House-fried tortilla chips topped with pico de gallo, smoked black olives, pickled red onions, candied jalapeños, Monterey 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	\$7	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 \$25

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

6 wings \$14½ 12 wings \$25

Beer Battered Onion Rings \$14

Beer battered, with Muskoka maple aioli.

Sweet Potato Fries \$13

Cajun dusted, with Muskoka maple aioli.

Pairs well with Off the Grid Hazy Pale Ale

The Poutine \$15

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

Add extra curds	\$5½	Add roasted chicken	\$7½
Add bacon lardons	\$5	Add smoked brisket	\$8
Add pulled pork	\$7		

Pairs well with Spark House Red Ale

Truffle Waffle Fries \$16

Lattice-cut fries, black truffle oil, grana padano, parsley, roasted garlic aioli.

Pairs well with Spark House Red Ale

Deep Fried Pickles \$16½

Dill breaded pickle spears, turmeric aioli.

Pairs well with Starboard New England IPA

LARGE PLATES

Willing commitments.

Buttermilk Mac 'n' Cheese \$20

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, jalapeños, crispy onions, hint of Spark House BBQ sauce.

Pairs well with Off the Grid Hazy Pale Ale

Fish & Chips \$22

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

Add extra fish \$10

Pairs well with On the Hunt Italian Style Pilsner

TACOS

Head tilting guaranteed.

Rainbow Trout Tacos \$23½

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

Add trout taco \$11¼

Chipotle Brisket Tacos \$22

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







Add brisket taco \$11

Pairs well with Starboard New England IPA

DID YOU KNOW?
WE HAVE BEER TO GO!



ASK YOUR SERVER OR SWING BY THE COOLER.

 Vegetarian  Gluten free  Gluten aware  Vegan  Dairy free  Spicy

Please let your server know about any food allergies or special dietary needs. We will do our best to accommodate your requests.

SOUP & SALADS

A utensil's best friend.

Double Garlic Caesar Salad \$14¾

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

Pairs well with Off the Grid Hazy Pale Ale

Brewhouse Greens \$15

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 \$11½

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 \$7	

HANDHELDS

Napkins recommended.

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

Double BLT \$18½

Peameal bacon, double cooked bacon strips, avocado ranch, mixed greens, 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 \$21½

Cajun dusted thigh, pickled red onion, mixed greens, 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 \$18½

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

Pairs well with Spark House Red Ale

Smoked Brisket Sandwich \$21

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 \$24

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 \$19

Brown rice, local greens mix, pickled red onion, shredded carrot & beets, shaved radish, marinated red cabbage, avocado, sesame soy tofu, jalapeño 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 \$2½	Add extra garlic toast \$4
	Add cheese to toast \$2

THE BURGERS

Two handers.

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

The Standard Burger \$19

Fresh ground 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 \$7

The Brewhouse Burger \$22

Fresh ground chuck patty, double cooked bacon, smoked cheddar, mixed greens, seasoned tomato, diced onion, dill pickle, couple o' ringers, brioche.

The Dirty Burger \$25

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

Make it Filthy! \$4

Add pulled pork & jalapeños!

Pairs well with Starboard New England IPA

The Fried Tofu Burger \$18¾

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 beer battered onion rings \$5	Sub mac 'n' cheese \$7



FEATURE MENU

Cantina Tostada

Fried corn tortillas, refried black beans, avocado, red cabbage slaw, mixed greens, Pico de Gallo, roasted sweet potato, avocado crema & cilantro.

\$18

White Bean & Feta Bruschetta Dip

Whipped feta & white bean, bruschetta mix, pesto, balsamic reduction, served with tortilla chips & crostini's.

\$14

Chicken Tinga Tacos

Tomato & chipotle smoked chicken, feta cheese, mixed greens, Pico de Gallo, avocado crema.

\$21

Smoked Trout Niçoise Salad

Smoked trout, green beans, smashed red potatoes, heirloom cherry tomatoes, hard boiled egg, smoked olives, tossed in a maple Dijon vinaigrette.

\$21

Burger Del Cabra

Mexican spiced beef patty, avocado crema, crispy fried onions, fried goat cheese, Pico de Gallo, mixed greens, on a brioche bun.
Served with your choice of side.

\$23

Buffalo Bacon Blue Sandwich

Fresno hot sauce tossed fried chicken thigh, bacon, blue cheese dressing, creamy coleslaw.
Served with your choice of side.

\$22

Vanilla Panna Cotta

Vanilla custard, raspberry compote, shaved dark chocolate.

\$12



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