



FEATURE MENU

Tomato & White Bean Bruschetta

Feta & white bean puree, balsamic stout reduction, grana padano, toasted ciabatta.

\$16

Honey Dill Crunch Bowl

Roasted turmeric cauliflower, coriander pickled carrots, dill marinated beets, hot honey chickpeas, buckwheat, honey dill aioli, toasted pumpkin seeds.

\$18

Manitoba Fried Chicken Sando

Buttermilk marinated thigh, honey dill aioli, gouda, dill pickle, mixed lettuces, brioche, fried pickle skewer.
With your choice of side.

\$22

Brewhouse Reuben Sando

Double-smoked pastrami, house-made sauerkraut, gouda, signature thousand island, dill pickles, marble rye.
With your choice of side.

\$19

Big Cliff Burger

Two fresh ground chuck patties, two slices of smoked cheddar, sweet pickled zucchini, diced onion, mixed lettuces, a brioche and a half.
With your choice of side.

\$27

Pollo Pesto Penne







Smoked chicken and cherry tomato, bacon lardons, grana padano, pesto alfredo sauce.

\$24

Eggnog Creme Brulee

Spiced rum, caramelized sugar.

\$12

 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.