



STARTERS / SHAREABLES

APERITIVO 17.25

Bruschetta. Fresh tomato, garlic, and basil with feta, finished with balsamic reduction and olive oil. Served with toasted French bread.

LOW TIDE 18.25

Shrimp Skewers. Creole blackened with smoked sour honey, served over crisp shreduce with garlic herb butter and grilled lemon.

DOCKSIDE 17.75

Smoked Salmon Dip. House-smoked Atlantic salmon with elote spices, blended with cream cheese, sour cream, mayonnaise, a four cheese blend, roasted corn, and grilled red onion. Served warm with grilled or deep fried naan, or tortilla chips.

WARM-UP 17.25

Smoked Mushroom & Bacon Dip. House-smoked mushrooms and bacon, blended with cream cheese, sour cream, mayonnaise, house-smoked cheddar and drizzled with balsamic glaze. Served warm with grilled or deep fried naan, or tortilla chips.

SWEET SPOT 18.50

Pork Belly Bites. House-smoked and braised, tossed in our Mook BBQ sauce and smoked honey. Served on crispy Cajun tortillas with shreduce, topped with roasted garlic aioli, green onion and toasted sesame seeds.

LAST RIB STANDING 21.50

House Smoked Ribs. Half dozen, cut into singles and fried crispy, tossed in Mookless BBQ glaze, garnished with cajun toasted peanuts and green onions.

PIT STOP 23.75

Nacho Stack. Corn tortillas layered with house queso, diced tomato, red onion, green pepper, jalapeño, and shreduce. Served with sour cream and salsa. +Add chopped brisket(9)/pulled pork(6)/pulled chicken(6).

KITCHEN PARTY 16.25

Garlic Fingers. Pizza oven-fired garlic fingers with melted cheese, served with donair sauce.

TAP ROOM 18.75

Giant Pretzel. Warm, buttery, and salted. Served with our Travel Mug IPA cheese sauce.

GOOD CALL 16.25

Fries Supreme. House-cut fries topped with house queso, bruschetta mix, sour cream, and green onion.

DINGHY BOATS 16.25

Potato Skins. Crispy fried and oven baked Yukon Gold potato skins topped with chopped bacon, triple mix cheese, and green onion. Drizzled with dill buttermilk ranch.

LITTLE PICKLED 14.75

Fried Dill Pickles. Hand beer battered and fried crispy spears. Served with dill buttermilk ranch.

STILL WINGIN' IT 20.50

Chicken Wings. Apple-brined, house seasoned, dusted and double cooked. Served with house-made dill buttermilk ranch and your choice of sauce.

HOUSE-MADE WING SAUCES 3.25

MOOK BBQ • MOOKLESS BBQ • GOLDEN MILE BBQ • DANTE'S INFERNO • PARM HOT HONEY BUTTER • BUFFALO HOT

HOUSE-MADE DIPS 2.50

POMODORO • DONAIR • ROASTED GARLIC AIOLI • DILL BUTTERMILK RANCH • CHIPOTLE AIOLI • BUTTERNUT SQUASH CURRY AIOLI • GOLDEN MILE AIOLI • TRAVEL MUG IPA CHEESE(+4)

SALADS

SLIDING DOOR 17.75

Caesar Salad. Romaine, rye croutons, crispy prosciutto, fresh parmesan, and house-made Caesar dressing.

DAY TRIP 22.75

Blackened Chicken Salad. Garden greens, pico de gallo, triple mix cheese, green pepper, black beans, roasted corn, and crispy tortilla strips. Dressed in our house southern vinaigrette.

BASE CAMP 14.75

House Salad. Garden greens, grape tomato, cucumber, gala apple, and red onion. Dressed with our honey parmesan vinaigrette.

TRAILHEAD 20.25

Chop Salad. Iceberg lettuce, boiled egg, grape tomato, crispy prosciutto, cucumber, house-smoked gouda, roasted Cajun peanuts, and house dill buttermilk ranch dressing.

BROOKSIDE MARKET 18.25

Seasonal Salad. Our rotating feature salad.

+ADD GRILLED • BLACKENED • CRISPY CHICKEN

8

+ADD SHRIMP SKEWER

9

+ADD HOUSE COLD SMOKED SALMON

8

MAINS All mains served with choice of side unless specified.

HOT MESS 16.50 (no side)

Poutine. House-cut fries topped with gravy and cheese curds. *Add chopped brisket(9)/pulled pork(6)/pulled chicken(6)/shaved pastrami(9).*

MO 23.50

Burger. Hand-formed chuck patty, house-smoked aged white cheddar, bacon, shreduce, crispy onions, chipotle aioli, and a dill pickle. Served on a toasted brioche bun.

GARDEN BUILT 21.25

Veggie Burger. Black bean patty, guacamole, shreduce, tomato, pickled red onions, and butternut squash curry aioli. Served on a toasted brioche bun.

DAYBREAK 24.25 (no side)

Chicken 'N Waffles. 24-hour buttermilk marinated chicken thighs, fried crispy. Served on a house-made Belgian waffle, drizzled with maple honey and whipped cream.

ROADSIDE 21.50 (no side)

BBQ Chicken Quesadilla. Pulled chicken, roasted grape tomatoes, sliced red onions, black beans, and roasted corn. Drizzled with roasted garlic aioli and Mook BBQ sauce. Served with sour cream and house-baked beans.

FULL SEND 22.25 (no side)

Pork Belly Quesadilla. House-smoked, with caramelized onions, sautéed fennel, hot honey, goat cheese, and smoked gouda. Served with sour cream and baked beans.

WELL TRAVELED 21.25

Fish 'N Chips. Travel Mug IPA beer-battered haddock, served with house-cut fries, coleslaw, house-made tartar sauce, and a lemon wedge.

BUN VOYAGE 20.25

Fish Sandwich. Travel Mug IPA beer-battered haddock, house-made tartar, crispy capers, pickled onions, and shreduce. Served on a toasted brioche bun.

LULU ISLAND 23.75

Fish Tacos (3). Travel Mug IPA beer-battered haddock, fried crispy. Topped with shreduce, pineapple and jalapeño salsa, and pickled onion. Finished with grilled pineapple aioli. *Substitute with Bang Bang Shrimp(+4)*

DRIFTWOOD 23.75

Smoked Atlantic Salmon Sandwich. Our seasonally rotating smoked salmon sandwich.

CARRY ON 19.75

Chicken Wrap. Piri piri seasoned, with shreduce, diced tomato, red onion, diced cucumber, feta cheese, and house-made dill buttermilk ranch in a grilled wrap.

CLUTCH BUSSIN' 22.75

Fried Chicken Sandwich. 24-hour buttermilk marinated chicken thighs, fried crispy, drizzled with maple honey and topped with southern-style coleslaw. Served on a brioche bun.

SAUCY CLUCKER 23.50

Buffalo Chicken Sandwich. 24-hour buttermilk marinated chicken thighs, fried crispy, tossed in house-made buffalo hot sauce, with shreduce, house-made dill buttermilk ranch, and bread & butter pickles. Served on a toasted brioche bun.

BACKROADS 22.25

Club Sandwich. Grilled chicken on toasted French bread, house-smoked provolone, bacon, tomato, arugula, guacamole, and Golden Mile aioli.

LONG LUNCH 25.25

Reuben Sandwich. House-cured, house-smoked pastrami, sauerkraut, house-made Russian dressing, and Swiss cheese on rye bread. Served with a dill pickle.

HOG RUN 21.50

Pulled Pork Sandwich. House-smoked pork shoulder, pulled and tossed in our Mook BBQ sauce. Topped with fresh apple slaw. Served on a toasted brioche bun.

GLAZED MOOK 24.50

Brisket Sandwich. House-smoked, tossed in our Mook BBQ sauce. Topped with grilled jalapeño, house-smoked gouda, and kettle chips. Served on a toasted brioche bun.

SLIGHTLY DELAYED 28.75

BBQ Brisket. Half pound house-smoked, brushed in our Mook BBQ sauce. Served with smoked paprika honey butter cornbread and baked beans.

SIDE T'RACK'ED 26.25

BBQ Ribs. Half rack, house-smoked and brushed in our Mook BBQ sauce. Served with smoked paprika honey butter cornbread and baked beans.

LONG HAUL 37.50

BBQ Combo. House-smoked brisket and ribs, brushed in our Mook BBQ sauce. Served with smoked paprika honey butter cornbread and baked beans.

CHOICE OF SIDE

HOUSE-CUT FRIES • SWEET POTATO FRIES • MAC N' CHEESE • CAESAR SALAD • HOUSE SALAD • BAKED POTATO • BROCCOLI SALAD • SWEET RUBBED KETTLE CHIPS • LOADED BAKED POTATO(+4) • PARM SMOKED HONEY FRIES(+4) • POUTINE(+4)

PIZZA

MARGHERITA 18.50

Fior di latte mozzarella and fresh basil on a pomodoro base.

PEPPERONI 18.50

Dry-cured pepperoni, mozzarella on a pomodoro base.

PROSCIUTTO BIANCA 22.75

Roasted tomatoes, roasted garlic, fior di latte mozzarella, and prosciutto on an EVOO base. Finished with arugula and a balsamic glaze drizzle.

DIAVOLA 23.25

Spicy Calabrese salami, Calabrian hot peppers, mozzarella, and a hot honey drizzle on a pomodoro base.

NONNA 21.75

House-sliced capicola, black olives, red onion, artichoke hearts, and sliced garlic with mozzarella on a pomodoro base.

CLAY ROOF 22.25

Grilled broccolini, roasted fennel, oven-dried tomatoes, house-smoked cheddar, and goat cheese on a pesto base.

GOUDA COMPANY 24.50

House-smoked brisket, roasted garlic, sautéed leeks, and house-smoked gouda, drizzled with Mook BBQ sauce on a pomodoro base.

OFF COURSE 23.75

House-sliced capicola, grilled pineapple, spicy Calabrian peppers, hot honey, and three cheese on a pomodoro base.

PIT MASTER 22.75

House-smoked pulled pork, gala apples, caramelized onions, roasted fennel, mozzarella, and house-smoked white cheddar. Drizzled with Mook BBQ sauce & house-smoked honey on a garlic butter base.

TICKLED PIG 23.25

House-smoked maple glazed pork belly, caramelized onions, house-smoked white cheddar, and spiced candied pecans. Drizzled with maple honey on a house-smoked mushroom and bacon blanco sauce.

OVER YONDER 23.75

Piri piri chicken, three cheese blend, oven-dried tomatoes, and pickled onions. Topped with crumbled goat cheese, finished with arugula and hot honey on a garlic butter base.

BOARDWALK 24.25

House-smoked Atlantic salmon, artichoke hearts, crispy capers, and pickled red onion. Light mozzarella, topped with baby arugula and house-smoked sour honey on a lemon ricotta and mascarpone base.