



RESTAURANT - BREWERY
SEASONAL PATIO - SPECIAL EVENT VENUE
RETAIL & LICENSEE BEER - MOBILE DRAUGHT TRAILER

APPETIZERS

CORN CHOWDER \$8.50

Corn, bacon, potato, cheddar, finished with smoked paprika and green onions.

PICKLE CHIPS \$8.95

Deep fried pickle coins dusted with smoked paprika and served with beer aioli. V

LOADED GARLIC BREAD \$14.50

Ciabatta baguette, mozzarella, cheddar, and topped with green onions.

ADD: Maple bacon \$3.00

PRETZEL \$9.75

Wood oven baked pretzel with sea salt. Served with grainy beer mustard and beer caramel. V

POUTINE \$13.50

Fresh cut fries, white cheddar cheese curds, gravy, garnished with green onions. V

ADD: Maple bacon \$3.00

ADD: House smoked beef brisket \$4.00

ADD: House smoked pulled pork \$3.50

CLASSIC NACHOS \$21.95

Tortilla chips garnished with cheddar, mozzarella, green peppers, red peppers, red onions, tomatoes, jalapeños, served with sour cream and salsa. V, GF
ADD Chicken \$4.95 - Beef \$4.95 - Guacamole \$3.00

SPINACH & CHEESE DIP \$16.50

Creamy cheese dip with spinach and served with naan bread and nacho chips. V

HOT CHARCUTERIE BOARD

For 2 \$26.50 - For 4 \$36.50

House smoked brisket, pulled pork and dry rubbed chicken wings, accompanied by smoked cheddar, beer bbq sauce, grainy mustard, slider buns, gerkins and extreme beans.

ONION RINGS \$9.95

House-made and battered in Lock 33 Golden Ale. Served with smoked ketchup. V

WARM GARLIC SHRIMP \$16.50

5 Pacific white shrimp, pan tossed with garlic, chili flakes and lime juice. Served with garlic toast.

SALADS

 ADD: Chicken Breast \$7.00 - 5 Pacific White Shrimp \$12.00

GARDEN Appetizer \$8.75 Meal \$13.75

Baby mixed greens, heirloom carrots, cherry tomatoes, cucumber, roasted pumpkin seeds and white balsamic vinaigrette. V, VG, GF

CAESAR Appetizer \$10.75 Meal \$17.95

Crisp romaine lettuce, maple smoked bacon, toasted croutons, parmesan and house-made caesar dressing.

GREEK Appetizer \$9.75 Meal \$14.95

Romaine lettuce, cucumber, red peppers, black olives, tomatoes, red onions, feta and red wine vinaigrette. V, GF

FIELD BERRY Appetizer \$12.75 Meal \$18.95

Fresh raspberries and blueberries on a bed of mixed greens with goat cheese, toasted almonds and strawberry vinaigrette. GF

EXECUTIVE CHEF: Marc Shier
GENERAL MANAGER: Erastus Burley

V= Vegetarian VG= Vegan GF= Gluten Free

Please inform your server of any allergies. Cross contamination may occur.

Many of our items are prepared fresh, in-house and may not always be available during your visit.

Restrooms are located in the main floor hallway and on the 2nd floor.

SANDWICHES

Served with choice of Fries or Garden Salad

SUB: Caesar or Greek \$3.50 - Soup \$3.50

Onion Rings \$4.50 - Poutine \$6.00 - GF Bun \$3.00

PULLED PORK \$16.95

House smoked pulled pork on a artisan Kaiser bun, topped with creamy cabbage slaw and crispy fried onions.

BRISKET SANDWICH \$18.95

House smoked beef brisket on a artisan Kaiser bun with caramelized onions, pickled jalapeños, aged cheddar and house made BBQ sauce.

CHICKEN CAESAR WRAP \$16.95

White wrap with chicken breast, romaine lettuce, maple bacon, parmesan and house-made caesar dressing.

CHICKEN CLUB \$18.95

Roasted chicken breast on a brioche bun with yellow cheddar, tomato, peameal bacon, lettuce and beer aioli.

VEGGIE BURGER \$17.95

Beet based patty with lettuce, tomato, pickle, onion and vegan mayo. Served on a Brioche bun. V - GF Bun \$3.00

REUBEN \$17.95

Montreal smoked meat served on marble rye bread with sauerkraut, Swiss cheese, pickles and horseradish mayo.

BURGER \$16.95

All beef patty on a brioche bun with lettuce, tomato, onion and pickle.

ADD: Yellow Cheddar or Swiss \$2.75

ADD: Maple Bacon \$3.00

WOOD FIRED OVEN PIZZA

SMALL PIZZAS ARE ONLY AVAILABLE UNTIL 4PM

GF Dough or Vegan Cheese: Small \$3.00 - Medium \$4.00

CLASSIC: Small \$13.50 - Medium \$21.95

Pepperoni, green peppers, mushrooms, cheddar, mozzarella and tomato sauce.

HAWAIIAN: Small \$14.95 - Medium \$23.95

Smoked pulled pork, pineapple, crispy prosciutto, mozzarella, tomato sauce and finished with chilli flakes.

MEAT LOVERS: Small \$14.95 - Medium \$23.95

Chorizo beer sausage, smoked bacon, BBQ ground beef, tomato sauce and mozzarella.

WILD MUSHROOM: Small \$13.95 - Medium \$21.95

Mozzarella, roasted cremini mushrooms, button mushrooms, dried porcini mushrooms, chives, caramelized onions and truffle infused oil. V

MARGHERITA: Small \$12.50 - Medium \$18.95

Buffalo mozzarella, hothouse tomatoes, fresh basil, tomato sauce and garlic oil. V

PEPPERONI: Small \$12.95 - Medium \$19.95

Pepperoni, mozzarella and tomato sauce

BBQ BRISKET: Small \$14.95 - Medium \$23.95

House smoked BBQ brisket, caramelized onions, cremini mushrooms, mozzarella, with a tomato base and drizzled with mild sauce.

PASTAS & MAINS

ADD: Cheese to garlic toast \$2.75

PESTO LINGUINI \$18.50

Tossed with cherry tomatoes, spinach and roasted mushrooms. Served with garlic toast. V
ADD: Chicken Breast \$7.00 - 5 Pacific White Shrimp \$12.00

MUSHROOM RAVIOLI \$22.95

Mushroom & garlic ravioli with cremini mushrooms in a cream and parmesan sauce, topped with green onions. Served with garlic toast. V
ADD: Chicken Breast \$7.00 - 5 Pacific White Shrimp \$12.00

RAGU \$23.95

Rigatoni tossed with brisket, chorizo, ground beef, grilled onion, roasted red peppers in a tomato sauce. Served with garlic toast.

CHICKEN FINGERS \$18.95

House breaded chicken fingers served with fresh cut fries, house made coleslaw and plum sauce.

DRY RUBBED OVEN BAKED CHICKEN WINGS

10 Wings \$21.50 - 20 Wings \$36.50
Served with fresh cut fries, carrot & celery sticks, ranch dip and your choice of side sauce:
BBQ - Mild - Honey Garlic - Hot

SPECIAL EVENTS

The **C. L. Baker Room** is the perfect spot for medium to large Weddings, Corporate Events, Christmas Parties, Celebrations of Life, Private Dining, Social Events and much more.
2nd Floor - Suitable for up to 120 seated guests.

LOFT 1902 is the ideal spot for small Corporate Meetings, Intimate Events, Bridal Showers, Birthday Dinners, Working Lunches and more.
3rd Floor - Suitable for up to 24 seated guests.

Book a tour with us today!

Our venue is equipped with a passenger elevator and is fully accessible.

FISH & CHIPS \$18.95

Beer battered cod with coleslaw, fresh cut fries and house made tartar sauce.

PORK CHOP \$24.95

Pan seared with roasted potatoes, accompanied by mixed vegetables and a honey mustard BBQ sauce. GF

CHICKEN PARMESAN \$24.95

Fresh, house breaded chicken breast with tomato sauce, linguini, mozzarella and served with garlic toast.

BLACKENED SALMON \$28.95

Seared with dry spices and accompanied by tomato and corn hash, brussel sprouts, finished with a cilantro lime cream sauce. GF

KIDS UNDER 12

Cheese Pizza & Fries \$12.00 V
Pepperoni Pizza & Fries \$12.00
Chicken Fingers & Fries \$12.00
Burger & Fries \$12.00 Add cheese \$2.75
Pasta: Butter, cream or tomato sauce \$12.00 V

DESSERT

CRÈME BRÛLÉE OF THE WEEK: Ask your server for details. \$8.50

CHOCOLATE CAKE: Rich layers of cake and icing, finished with fondant and whipped cream.
\$9.50 V

SUNDAE: Warm, house made brownie with vanilla ice cream, topped with whipped cream and beer caramel. \$7.50 V

NY CHEESECAKE: Served with chocolate sauce, beer caramel or berry compote. \$9.50 V

VEGAN CHOCOLATE CAKE: Rich, dark chocolate torte finished with berry compote. \$9.50 V, GF

SHERBERT V, VG, GF or ICE CREAM V, GF
3 scoops. Ask your server for details. \$5.00