



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

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## Shareables & Small Plates

<b>Soup of the Moment</b>	<b>10</b>
<b>Crispy Pickle Chips</b>	<b>13</b>
Buttermilk ranch	
<b>Tear &amp; Share Pretzel</b>	<b>14</b>
Smoked cheddar-ale dip, parmesan, spent grain salt	
<b>Hummus &amp; Pita</b>	<b>14</b>
Chickpeas, tomato, cucumber, olive oil	
<b>Beef Short Rib Poutine</b>	<b>15</b>
Red wine gravy, cheese curds, scallions	

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## Salads

Add Chicken +7 - Add Shrimp +12

<b>Organic Greens</b>	<b>16</b>
Strawberries, cucumbers, almonds, aged cheddar, tomatoes, white balsamic vinaigrette	
<b>Caesar Salad</b>	<b>17</b>
Romaine hearts, grilled corn, maple bacon, croutons, shaved parmesan	
<b>Roasted Beets and Arugula</b>	<b>18</b>
Hazelnuts, pickled red onions, feta, dill, red wine vinaigrette	

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## Sides

<b>Monk Fries</b>	<b>8</b>
Chipotle-lime aioli	
<b>Organic Greens</b>	<b>9</b>
Strawberries, almonds, cucumbers, tomatoes, white balsamic vinaigrette	
<b>Sweet Potato Fries</b>	<b>11</b>
Chipotle-lime aioli	
<b>Caesar</b>	<b>12</b>
Romaine hearts, grilled corn, maple bacon, croutons, parmesan	

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<b>Fish Tacos</b>	<b>16</b>
Cod, slaw, salsa fresca, chipotle aioli, lime	
<b>Mussels &amp; Fries</b>	<b>18</b>
Chorizo-tomato broth, parsley, garlic bread	
<b>Seared Tuna Tostadas</b>	<b>20</b>
Corn tortillas, seared tuna, cucumber, guacamole, pickled chillies, miso aioli	
<b>Sheet Pan Nachos</b>	<b>21</b>
BBQ Chicken, feta, cheddar, mozzarella, grilled corn, black beans, tomato salsa, guacamole, lime crema	

Ask your server about  
our features and  
house-made  
dessert options

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<b>Grilled Chicken, Kale &amp; Quinoa</b>	<b>20</b>
Chickpeas, tomatoes, cucumbers, apple, currants, pepitas, goat cheese, cider vinaigrette	
<b>Sesame Seared Ahi Tuna</b>	<b>22</b>
Edamame, cucumber, apricot, crushed peanuts, crispy wontons, ginger orange vinaigrette	

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## Kids 12 and under

<b>Chicken Fingers and Fries</b>	<b>12</b>
Plum sauce	
<b>Cheese Pizza</b>	<b>12</b>
Tomato sauce, mozzarella	
<b>Spaghetti</b>	<b>12</b>
Tomato sauce, parmesan	

Ask your server about our  
kids dessert options

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Reservations are encouraged during weekends, but not required.  
Please advise staff of any allergies. Cross contamination may occur.

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## Pizza

Small pizzas are available until 4pm  
GF Dough + 4 - Vegan Cheese +4  
Dipping sauce +2  
Chili Honey - Garlic Parmesan -  
Chipotle Aioli - Ranch

### Margherita 15 / 21

Tomato sauce, fior di latte, parmigiano,  
basil, olive oil

### BBQ Chicken 16 / 22

Tomato sauce, mozzarella, tomatoes, hot  
peppers, grilled corn, bbq mayo, bacon

### Sausage and Rapini 16 / 22

Tomato sauce, mozzarella, charred red  
onion

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## Sandwiches

Served with Fries or Organic Greens  
Gravy + 2 - Caesar + 3 - Soup +3  
Sweet Potato Fries + 4 - GF Bun +3

### Bacon Jam Grilled Cheese 18

White panini, Monterey jack and Swiss

### BBQ Pulled Pork 18

Coleslaw, bbq glaze, pretzel bun

### Sweet Potato & 18

#### Black Bean Burger

Lettuce, tomato, pickled red onions,  
roasted garlic mayo, pretzel bun

### Fried Chicken 19

Sriracha honey, ranch, shredded  
lettuce, brioche bun

### Reuben 19

Montreal smoked meat, marble rye,  
Swiss, sauerkraut, Russian dressing,  
kosher pickle

### The Burger 20

Double patty, lettuce, tomato, pickles,  
white cheddar, monk sauce, brioche  
bun  
Bacon + 3

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### Primavera 16 / 22

Tomato sauce, mozzarella, tomatoes,  
zucchini, roasted peppers, artichokes,  
olives, ricotta

### Pepperoni 15 / 21

Tomato sauce, mozzarella, parmigiano,  
pepperoni

### Mushroom 16 / 22

White sauce, mozzarella, wild and  
cultivated mushrooms, kale, red onion,  
roasted garlic

### Hawaiian 16 / 22

Tomato sauce, mozzarella, pineapple,  
pulled pork, bacon

### Sweet and Spicy 16 / 22

Tomato sauce, mozzarella, pineapple,  
hot peppers, chipotle aioli, bacon,  
pepperoni

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## Mains

### Chicken Fingers and Fries 20

Plum sauce or sriracha honey ranch

### Beer Battered Fish and Chips 22

Cod, coleslaw, tartar sauce, lemon

### Market Vegetable 23

#### Coconut Curry

Steamed rice, naan

### Shrimp & Chorizo 24

#### Spaghetti

Tomato sauce, fennel, parmesan  
breadcrumbs, garlic bread

### Rainbow Trout 28

Chickpeas, sprouts, apple, cucumber,  
sesame, feta

Accessible restrooms and a  
change table are  
located on the 2nd floor.

Our dog friendly patio is  
open, weather permitting.

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The businesses at 8 Cambridge Street N. operate independently from each other.  
Please direct your inquiries to the correct department.  
As a Full Service Event Venue, we do not permit outside food or beverage.

## LOWER LEVEL

### Lindsay Brewing Company

Our 7 barrel system is located in the lower level of the venue.  
We offer retail sales of 473ml cans, along with 32oz & 64oz growlers.  
20L, 30L & 50L kegs are also available for purchase.  
Our Mobile Draught Trailer is available for events, weddings, festivals, sporting events and more.  
[orders@lindsaybrewingcompany.ca](mailto:orders@lindsaybrewingcompany.ca)

## 1ST FLOOR

### Pie Eyed Monk Restaurant

We are open for Lunch & Dinner service, offering weekly features.  
Our open concept kitchen showcases our skilled, creative and dedicated culinary team.  
Our semi-private dining area for up to 18 guests is the perfect spot for celebrations.  
Our dog friendly patio is open, weather permitting.  
Visit [tbdine.com](http://tbdine.com) for fast & easy reservations.

## 2ND FLOOR

### C. L. Baker Room

Our fully accessible special event venue is the ideal spot for weddings and social or corporate events.  
Equipped with a full commercial kitchen, this space offers limitless culinary options.  
This space features white washed walls, live edge accents, large windows and a full bar.  
Suitable for up to 120 guests for a seated meal.  
Contact us today to schedule a tour. [events@pieeyedmonkbrewery.com](mailto:events@pieeyedmonkbrewery.com)

## 3RD FLOOR

### LOFT 1902

Our intimate loft style space is great for private dining, rehearsal dinners and other celebrations.  
This room works well for corporate training sessions, DIY classes and more.  
This space features 14' ceilings, exposed brick walls, live edge accents and a private restroom.  
Suitable for up to 24 guests for a seated meal.  
Contact us today to schedule a tour. [events@pieeyedmonkbrewery.com](mailto:events@pieeyedmonkbrewery.com)

Scan for Event  
Information  
& Tickets



EXECUTIVE CHEF  
Sean Norris

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