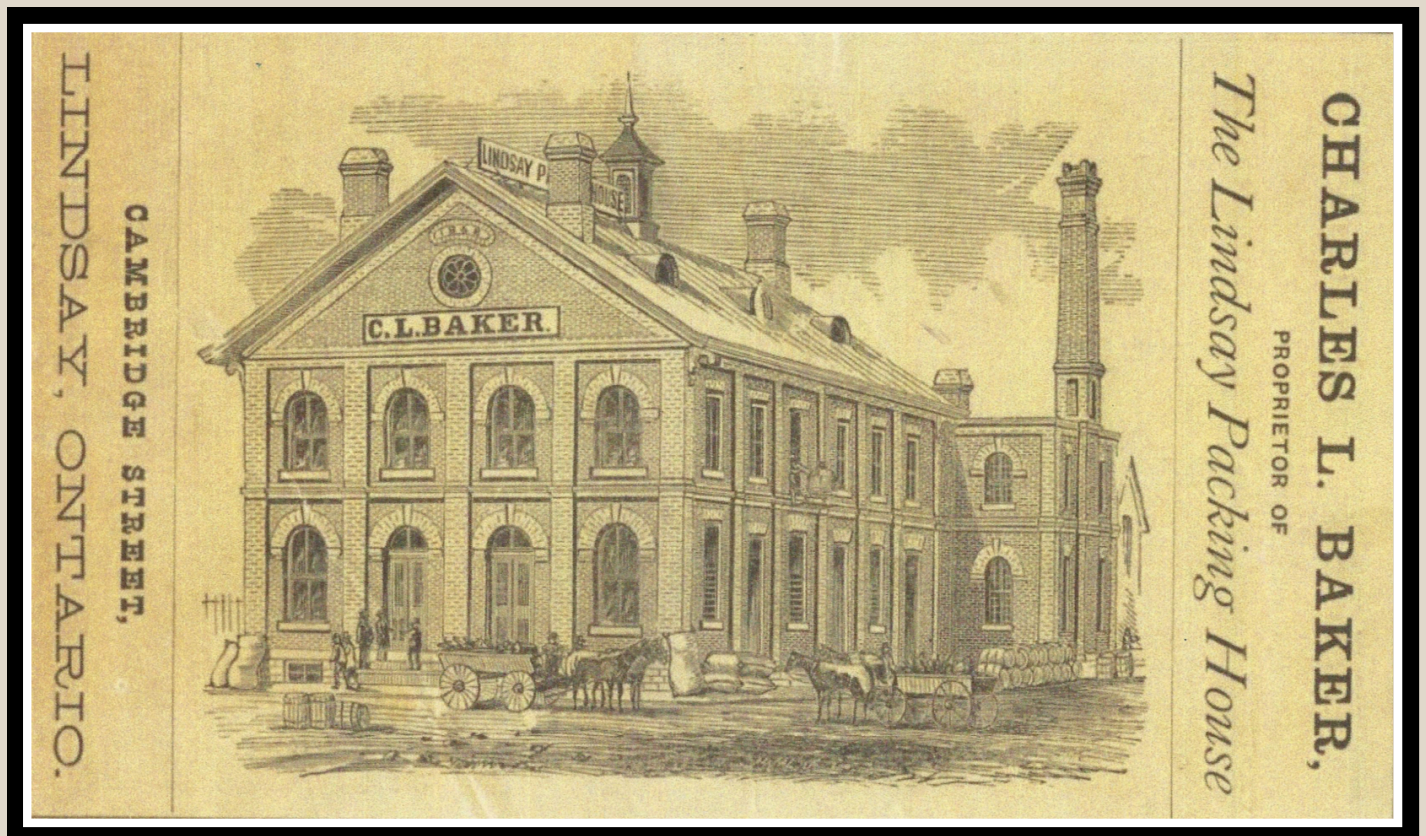




**LINDSAY
BREWING
COMPANY**



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

Appetizers

Soup of the Moment 10

Crispy Pickle Chips 13

Buttermilk ranch dip V

Pretzel 14

Spent grain, salt served with choice of
Smoked cheddar-ale dip or beer
caramel V

Hummus & Pita 14

Chickpeas, feta, tomatoes, cucumber,
olive oil V

Poutine 14

Gravy, white cheddar cheese curds,
scallions V
Add bacon +3 - pulled pork +4

Salads

Add Chicken +7 - Add 5 Shrimp +12

Large Organic Greens 16

Strawberries, cucumbers, almonds,
tomatoes, white balsamic vinaigrette
V, VG, DF, GF

Large Caesar Salad 17

Romaine hearts, maple bacon, toasted
croutons, shaved parmesan

Grilled Chicken, Kale & Quinoa 20

Chickpeas, tomatoes, cucumbers, apple,
currants, pepitas, goat cheese, cider
vinaigrette GF

Small Bites

Monk Fries 8

Chipotle-lime aioli DF

Small Organic Greens 9

Strawberries, cucumbers, almonds,
tomatoes, white balsamic vinaigrette
V, VG, DF, GF

Sweet Potato Fries 11

Chipotle-lime aioli DF

Small Caesar 12

Romaine hearts, maple bacon, toasted
croutons, shaved parmesan

2 Fish Tacos 16

Beer battered Cod, slaw, salsa fresca,
chipotle-lime aioli DF
Add taco + 8

Spinach & Cheese Dip 17

Cream cheese, cheddar, spinach, pita,
nachos V

Mussels 18

Chorizo-tomato broth, parsley, garlic
toast

Seared Ahi Tuna Tostadas 20

Corn tortillas, cucumber, guacamole,
pickled chilies, miso aioli DF

Sheet Pan Nachos 20

Feta, cheddar, mozzarella, grilled corn,
black beans, tomato salsa, guacamole,
lime crema V
Add BBQ chicken +6

Sesame Seared Ahi Tuna 22

Edamame, cucumber, apricot, crushed
peanuts, crispy wontons, ginger orange
vinaigrette DF

Rainbow Trout 28

Chickpeas, sprouts, apple, cucumber,
sesame, feta GF

Follow us
@pieeyedmonk

Kids 12 and under

Chicken Fingers and Fries 12

Plum sauce

Cheese Pizza 12

Tomato sauce, mozzarella

Spaghetti 12

Tomato sauce or butter V

Ask about our
house-made desserts

Please advise staff of any allergies. Cross contamination may occur.

Some menu items can be made V, VG, GF, DF with modifications.

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

Reservations are encouraged during weekends, but not required.

Pizza

Small pizzas are only available until 4pm
Dipping sauce +2 - Sriracha honey - Ranch
Garlic parmesan - Chipotle-lime aioli
Vegan Cheese +4 - GF Dough + 4 (One size)

Margherita 15 / 21

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

Pepperoni 15 / 21

Tomato sauce, mozzarella, parmigiano,
pepperoni

Hawaiian 16 / 22

Tomato sauce, mozzarella, pineapple,
pulled pork, bacon

Sandwiches

Served with Fries or Organic Greens
Gravy + 2 - Caesar + 3 - Soup +4
Sweet Potato Fries + 4 - Poutine +5
GF Bun +3

Grilled Cheese 18

White panini, bacon, Monterey jack
and Swiss

BBQ Pulled Pork 18

Coleslaw, bbq glaze, pretzel bun

Sweet Potato & 18

Black Bean Burger

Lettuce, tomato, pickled red onions,
vegan mayo, pretzel bun V, VG, DF

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
Add bacon + 3

BBQ Chicken 16 / 22

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

Wild Mushroom 16 / 22

Mozzarella, chives, roasted cremini
mushrooms, oyster mushrooms, dried
porcini mushrooms, caramelized
onions, truffle infused oil V

Sweet and Spicy 16 / 22

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

Meat Lover 17 / 23

Tomato sauce, mozzarella, chorizo
sausage, smoked bacon, pepperoni

Mains

Chicken Fingers and Fries 20

Plum sauce, Sriracha-honey or ranch

Market Vegetable 21

Coconut Curry

Steamed rice, yogurt, naan V, VG, DF
Add Chicken +7 - Add 5 Shrimp +12

Beer Battered Fish and Chips 22

Cod, coleslaw, tartar sauce, lemon DF

Shrimp & Chorizo 24

Spaghetti

Tomato sauce, fennel, parmesan
breadcrumbs, garlic toast

Mushroom Ravioli 26

Cremini mushrooms, spinach, cream,
parmesan, green onions, garlic toast V
Add Chicken +7 - Add 5 Shrimp +12

Stuffed Chicken Supreme 26

Goat cheese, spinach, baby red potatoes,
cream, red peppers, saffron

1/2 Rack BBQ Pork Back Ribs 29

Cider coleslaw, buttermilk & smoked
cheddar cornbread
Add 1/2 Rack + 15
Served with Fries or Organic Greens
Caesar + 3 - Sweet Potato Fries + 4
Poutine +5

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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

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 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

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

Scan for Event
Information
& Tickets



VENUE MANAGEMENT
erastus@creativeforce.ca