



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

APPETIZERS

WEEKLY SOUP FEATURE

Ask your server for details.

CORN CHOWDER \$8.50

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

PICKLE CHIPS \$8.75

Deep fried pickle coins with a smoked paprika and beer aioli dip. V

LOADED GARLIC BREAD \$16.95

Ciabatta baguette, mozzarella, cheddar, smoked bacon, topped with green onions.

PRETZEL \$9.50

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

POUTINE \$10.50

Fresh cut fries, white cheddar cheese curds, beef & bacon gravy, garnished with green onions.

ADD house smoked beef brisket \$4.00

ADD house smoked pulled pork \$3.50

SALADS

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

GARDEN Appetizer \$7.95 Meal \$12.50

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

CAESAR Appetizer \$9.95 Meal \$15.95

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

CLASSIC NACHOS \$19.95

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 \$2.50

SPINACH & CHEESE DIP \$15.95

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

HOT CHARCUTERIE BOARD

For 2 \$24.50 - For 4 \$31.50

House smoked brisket, pulled pork and chicken wings, accompanied by cheddar, beer bbq sauce, mustard, slider buns and pickled vegetables.

ONION RINGS \$9.95

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

WARM GARLIC SHRIMP \$15.95

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

GREEK Appetizer \$8.25 Meal \$13.95

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

COBB Meal \$20.95

Romaine lettuce, sliced egg, chicken breast, tomatoes, maple bacon, shredded cheddar and avocado vinaigrette. GF

V= Vegetarian VG= Vegan GF= Gluten Free

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

SANDWICHES

Served with choice of Fries or Garden Salad

SUB: Caesar or Greek \$3.00 - Soup \$3.50

Onion Rings \$4.50 - Poutine \$5.00 - GF Bun \$3.00

PULLED PORK \$16.95

House smoked pulled pork on an brioche bun, topped with creamy cabbage slaw and crispy fried onions.

BRISKET SANDWICH \$17.95

House smoked beef brisket on a kaiser with caramelized onions, jalapeños, aged cheddar and house made BBQ sauce.

CHICKEN CAESAR WRAP \$15.95

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

CHICKEN CLUB \$17.95

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

VEGGIE BURGER \$17.95

Beet based with lettuce, tomato, pickle, onion and vegan mayo. Served on a GF bun. V, VG

REUBEN \$16.95

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

BURGER \$15.95

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

ADD: Yellow Cheddar or Swiss \$2.00

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 \$11.95 - Medium \$19.95

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

HAWAIIAN: Small \$12.95 - Medium \$21.95

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

MEAT LOVERS: Small \$12.95 - Medium \$21.95

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

WILD MUSHROOM: Small \$12.50 - Medium \$20.95

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

MARGHERITA: Small \$10.95 - Medium \$17.95

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

PEPPERONI: Small \$10.95 - Medium \$17.95

Pepperoni, mozzarella and tomato sauce

BBQ BRISKET: Small \$12.95 - Medium \$21.95

Tomato sauce, house smoked BBQ brisket, caramelized onions, cremini mushrooms, mozzarella, drizzled with medium sauce.

PASTAS & MAINS

Add cheese to toast \$2.00

PUTTANESCA \$17.95

Penne tossed with tomatoes, kalamata olives, capers, garlic, red peppers, onions, parsley and tomato sauce. Served with garlic toast. V

MUSHROOM RAVIOLI \$19.95

Mushroom & garlic ravioli with cremini mushrooms in a cream and parmesan sauce, topped with green onions. Served with garlic toast.

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 \$15.95

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

DRY RUBBED OVEN BAKED CHICKEN WINGS

1 lb \$20.95 - 2 lb \$35.50

Served with house cut fries, carrot & celery sticks, ranch dip and your choice of side sauce
BBQ - Medium - Honey Garlic - 5 Pepper Smoke

FISH & CHIPS \$18.50

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

PORK CHOP \$24.95

Pan seared with apple-cranberry chutney, served with a charred corn, potato and chorizo hash, garnished with brussel sprouts. GF

STUFFED CHICKEN SUPREME \$25.95

Chicken supreme stuffed with goat cheese, spinach, roasted red peppers, accompanied by a piperade sauce and roasted potatoes.

BLACKENED SALMON \$27.95

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 \$8.00 V

Pepperoni Pizza & Fries \$8.00

Chicken Fingers & Fries \$8.00

Burger & Fries \$8.00 Add cheese \$2.00

Pasta: Butter, cream or tomato sauce \$8.00 V

DESSERT

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

CHOCOLATE CAKE: Rich layers of cake and icing, finished with fondant and whipped cream.
\$8.50 V

BROWNIE PARFAIT: House made brownie layered with vanilla ice cream, topped with meringue and caramel. \$7.50 V

APPLE CRUMBLE: Oven baked apples, oats, beer caramel, served with vanilla ice cream.
\$8.95 V

FLOURLESS CHOCOLATE CAKE: Rich dark chocolate torte finished with berry coulis
\$8.50 V, GF

SHERBERT: Refreshing citrus flavour
\$5.00 V, VG, GF

C. L. BAKER ROOM

Our 2nd floor event space is the perfect spot for medium to large sized Weddings, Corporate Events, Social Events, Christmas Parties, Celebrations, Private Dining and much more. We offer a wide variety of culinary and beverage services inside our modern, private and fully accessible space.

COMING SOON! Our 3rd floor will soon be the ideal spot for smaller Corporate Meetings, Intimate Events, Bridal Showers, Private Birthday Dinners, Working Lunches and more.

Book a tour with us today!