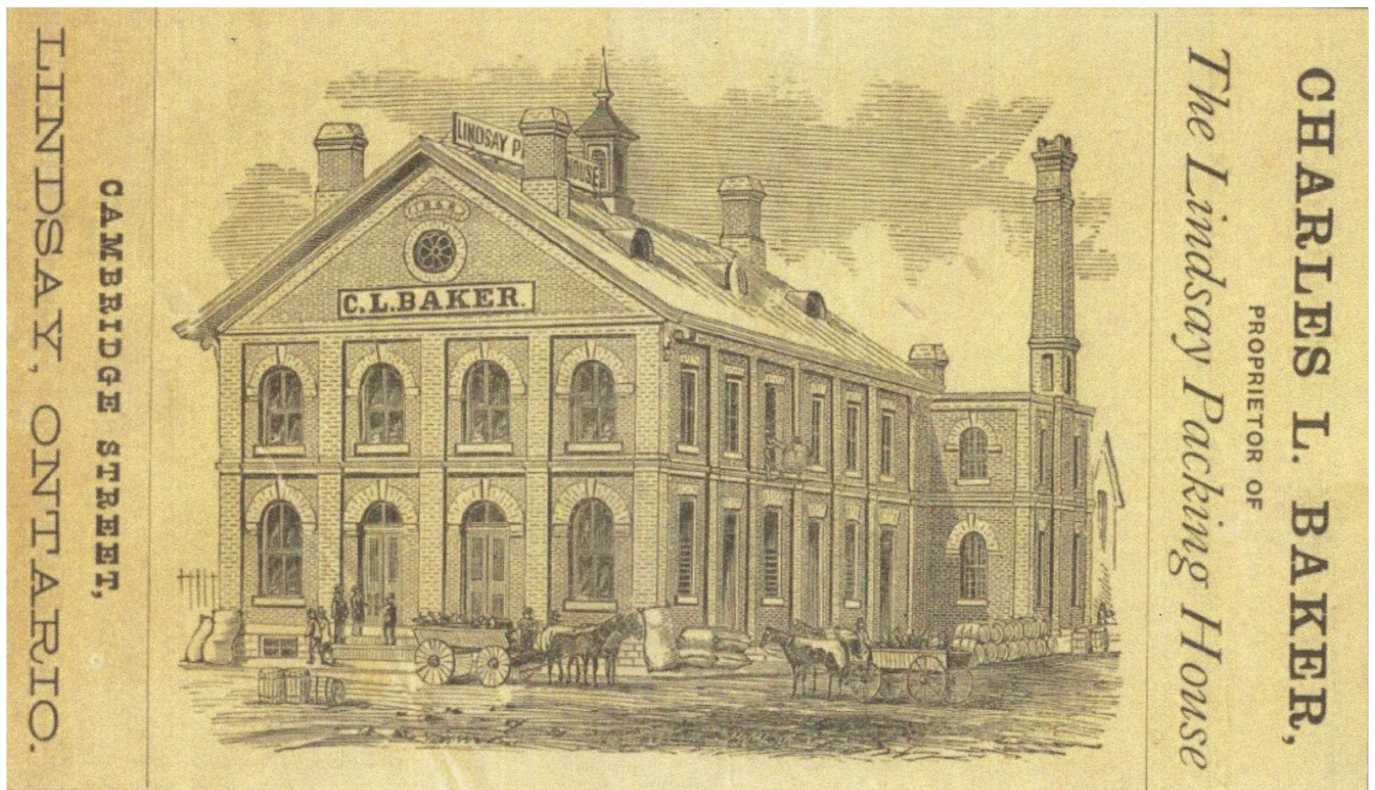


DINNER

Daily from 4:00pm



BREWERY – RESTAURANT

SEASONAL PATIO – SPECIAL EVENT VENUE

RETAIL & LICENSEE BEER – MOBILE DRAUGHT TRAILER

APPETIZERS

Soup of the Moment 8

Corn Chowder 10

Cream, bacon, corn, potato, scallions, cheddar, chicken stock, paprika

Crispy Pickle Chips 13

Buttermilk ranch dip V

Pretzel 14

Spent grain, salt. Choice of smoked cheddar-ale dip or beer caramel V

Beet Hummus & Pita 14

Pickled beets, ninja radish, pita V, VG, DF

Quesadillas 14

Monterey Jack, roasted chicken, tomato, jalapeños, green pepper, lime crema Add guac +3

Warm Garlic Shrimp 17

Garlic, chili flakes, lime juice, garlic toast

Spinach & Cheese Dip 17

Cream cheese, cheddar, spinach, pita, house cut tortilla V

Sheet Pan Nachos 20

Mixed cheese, diced tomatoes, peppers, onions, lime crema, BBQ sauce V

Add chicken +6 - pulled pork +4

tofu +3 - bacon +3 - guac +3

This historic building was constructed in 1868 by C. L. Baker. An addition to the east side of the 3rd floor was completed in 1902.

SALADS

Add chicken +7 - tofu +3
chicken fingers +5 - shrimp +12

Large Mixed Greens 16

Spring mix, cucumbers, heirloom carrot, radish, honey dijon V, DF, GF

Large Caesar Salad 17

Romaine hearts, maple bacon, toasted croutons, shaved parmesan

Large Greek Salad 17

Romaine, cucumber, red peppers, red onions, kamalata olives, tomato, feta V, GF

Harvest Power Bowl 21

Quinoa, kale, sweet potato, heirloom carrot, beet, pear, candied walnuts, sweet apple vinaigrette V, VG, GF, DF

Mixed Quinoa Kale Salad 22

Pear, carrot, cucumber, goat cheese candied walnuts, honey dijon V, GF

SMALL BITES

Monk Fries 7

Chipotle aioli V, DF

Sweet Potato Fries 10

Chipotle aioli V, DF

Truffle Parmesan Fries 10

Roasted garlic aioli V

Small Mixed Greens 9

Spring mix, cucumbers, heirloom carrots, radish, honey dijon V, DF, GF

Small Caesar Salad 10

Romaine hearts, maple bacon, toasted croutons, shaved parmesan

Small Greek Salad 10

Romaine, cucumber, red peppers, red onions, kamalata olives, tomato, feta V, GF

Poutine 14

Gravy, white cheddar cheese curds, scallions V

Add bacon +3 - pulled pork +4

Chilli 16

Jalapeño cheddar cornbread

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, but not required.

SANDWICHES

Served with fries or mixed greens

Add gravy +2 - GF bun +3

Sub soup, caesar or greek +3 - truffle fries,
chowder or sweet potato fries +5 - poutine +6

Pulled Pork 19

Coleslaw, bbq glaze, pretzel bun

Veggie Burger 19

Lettuce, tomato, pickles, vegan mayo,
pretzel bun V, VG, DF

Fried Chicken Club 19

Lettuce, tomato, roasted garlic aioli,
bacon, aged white cheddar, brioche
bun

Reuben 19

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

Burger 20

7oz ground chuck, lettuce, tomato,
pickle, white cheddar, Monk sauce,
brioche bun Add bacon + 3

Brisket 21

Jalapeño Monterey Jack, caramelized
onions, onion bun, Kansas City BBQ
sauce

PASTA

Mac & Cheese 17

Macaroni, cheddar cheese sauce,
parmesan herb breadcrumbs V
Add bacon +3 - pulled pork +4

Pesto Alfredo Fusilli 20

Basil & cream sauce, roasted cremini
mushrooms, red peppers, shallots,
toasted walnuts, garlic toast V
Add chicken +7 - shrimp +12

Beef & Brisket Lasagna 22

Ricotta, mozzarella, marinara, garlic toast

Shrimp & Chorizo Spaghetti 25

Tomato sauce, fennel, parmesan
breadcrumbs, garlic toast

Mushroom Ravioli 26

Cremini mushrooms, spinach, cream,
parmesan, scallions, garlic toast V
Add chicken +7 - shrimp +12

PIZZA

12" Medium

Dipping sauce +2 - Sriracha honey - Ranch

Garlic parmesan - Chipotle aioli

Vegan cheese +4 - GF dough +4 (10" Only)

Margherita 21

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

Pepperoni 21

Tomato sauce, mozzarella, pepperoni

Hawaiian 22

Tomato sauce, mozzarella, pineapple,
prosciutto, pulled pork

Sweet & Spicy 22

Tomato sauce, mozzarella, pineapple,
banana peppers, maple bacon,
pepperoni, chipotle mayo

Wild Mushroom 22

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

Autunno 22

Beet hummus, apple, sweet potato,
parmigiano, prosciutto, toasted
walnuts, micro greens

Meat Lover 23

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

*Take home some
Lindsay Brewing Company
craft beer today.*



Ask your server for details.

MAINS

Chicken Fingers and Fries 20

Plum sauce, Sriracha-honey or ranch

Beer Battered Fish and Chips 22

Cod, coleslaw, tartar sauce, lemon DF

Chicken Parmesan 24

Spaghetti, shredded mozzarella, marinara, garlic toast

Bourbon & Apple Pork Chop 26

Sous vide pearl onions, brussel sprouts, baby carrots, potato purée

Herb Roasted Chicken 26

Roasted sweet potato, sous vide pearl onions, baby carrots, herb brown butter

Braised Short Rib 37

Potato purée, sous vide pearl onions, brussel sprouts, baby carrots, beer demi-glace

DESSERTS

*Ask your server about our
housemade features*

KIDS 12 & Under

Spaghetti 12

Tomato sauce or butter

Pizza 12

Cheese or pepperoni

Chicken Fingers & Fries 12

Plum sauce

Burger & Fries 12

Lettuce, pickle

Celebrate with us! Ask your server about group reservation options.

LOWER LEVEL

Lindsay Brewing Company

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

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.

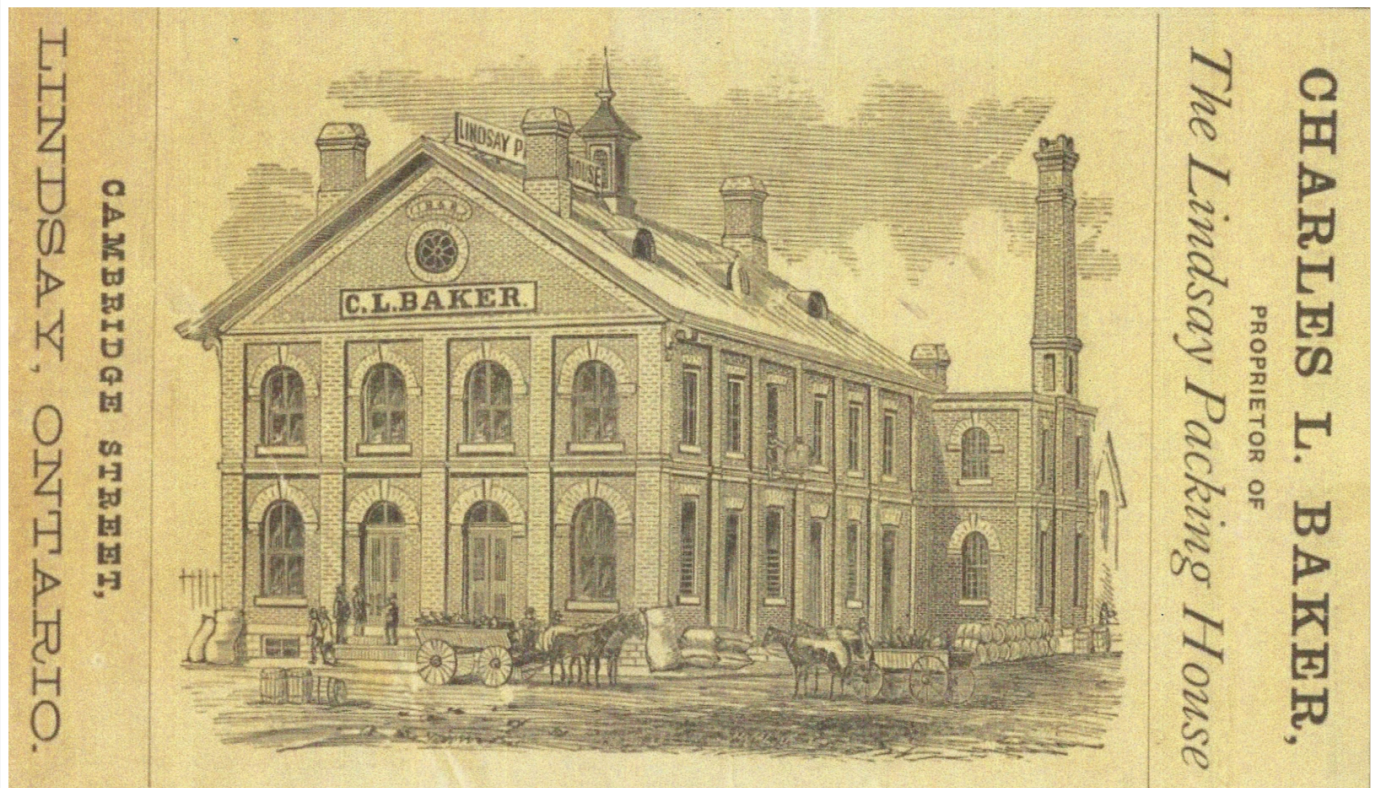
This space features 14' ceilings, exposed brick walls, live edge accents and a private restroom.

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LUNCH

Daily from 11:00am-4:00pm



BREWERY – RESTAURANT

SEASONAL PATIO – SPECIAL EVENT VENUE

RETAIL & LICENSEE BEER – MOBILE DRAUGHT TRAILER

APPETIZERS**Soup of the Moment** 8**Corn Chowder** 10

Cream, bacon, corn, potato, scallions, cheddar, chicken stock, paprika

Crispy Pickle Chips 13

Buttermilk ranch dip V

Pretzel 14

Spent grain, salt. Choice of smoked cheddar-ale dip or beer caramel V

Beet Hummus & Pita 14

Pickled beets, ninja radish, pita V, VG, DF

Quesadillas 14

Monterey Jack, roasted chicken, tomato, jalapeño, green pepper, lime crema Add guac +3

Warm Garlic Shrimp 17

Garlic, chili flakes, lime juice, garlic toast

Spinach & Cheese Dip 17

Cream cheese, cheddar, spinach, pita, house cut tortilla V

Sheet Pan Nachos 20Mixed cheese, diced tomatoes, peppers, onions, lime crema, BBQ sauce V
Add chicken +6 - pulled pork +4
tofu +3 - bacon +3 - guac +3

This historic building was constructed in 1868 by C. L. Baker. An addition to the east side of the 3rd floor was completed in 1902.

SALADSAdd chicken +7 - tofu +3
chicken fingers +5 - shrimp +12**Large Mixed Greens** 16

Spring mix, cucumbers, heirloom carrot, radish, honey dijon V, DF, GF

Large Caesar Salad 17

Romaine hearts, maple bacon, toasted croutons, shaved parmesan

Large Greek Salad 17

Romaine, cucumber, red peppers, red onions, kamalata olives, tomato, feta V, GF

Harvest Power Bowl 21

Quinoa, kale, sweet potato, heirloom carrot, beet, pear, candied walnuts, sweet apple vinaigrette V, VG, GF, DF

Mixed Quinoa Kale Salad 22

Pear, carrot, cucumber, goat cheese candied walnuts, honey dijon V, GF

SMALL BITES**Monk Fries** 7

Chipotle aioli V, DF

Sweet Potato Fries 10

Chipotle aioli V, DF

Truffle Parmesan Fries 10

Roasted garlic aioli V

Small Mixed Greens 9

Spring mix, cucumbers, heirloom carrots, radish, honey dijon V, DF, GF

Small Caesar Salad 10

Romaine hearts, maple bacon, toasted croutons, shaved parmesan

Small Greek Salad 10

Romaine, cucumber, red peppers, red onions, kamalata olives, tomato, feta V, GF

Poutine 14Gravy, white cheddar cheese curds, scallions V
Add bacon +3 - pulled pork +4**Chilli** 16

Jalapeño cheddar cornbread

Please advise staff of any allergies. Cross contamination may occur.
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Accessible restrooms & change table are located on the 2nd floor.
Reservations are encouraged, but not required.

SANDWICHES & WRAPS

Served with fries or mixed greens

Add gravy +2 - GF bun +3

Sub soup, caesar or greek +3 - truffle fries,
chowder or sweet potato fries +5 - poutine +6

Grilled Cheese 17

Sourdough panini, aged white cheddar,
Swiss, bacon

Crispy Chicken Caesar Wrap 17

Maple bacon, romaine, parmesan

Chicken & Goat Cheese Wrap 17

Spring mix, garlic aioli, balsamic glaze

California Chicken Wrap 17

Mixed cheese, spring mix, guac, tomato,
green pepper, chipotle aioli

Pulled Pork 19

Coleslaw, bbq glaze, pretzel bun

Veggie Burger 19

Lettuce, tomato, pickles, vegan mayo,
pretzel bun V, VG, DF

Fried Chicken Club 19

Lettuce, tomato, roasted garlic aioli,
bacon, aged white cheddar, brioche
bun

Reuben 19

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

Burger 20

7oz ground chuck, lettuce, tomato,
pickle, white cheddar, Monk sauce,
brioche bun Add bacon + 3

Brisket 21

Jalapeño Monterey Jack, caramelized
onions, onion bun, Kansas City BBQ
sauce

PIZZA

8" Small - 12" Medium

Dipping sauce +2 - Sriracha honey - Ranch

Garlic parmesan - Chipotle aioli

Vegan cheese +4 - GF dough +4 (10" Only)

Margherita 15 / 21

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

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Tomato sauce, mozzarella, pepperoni

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Tomato sauce, mozzarella, pineapple,
prosciutto, pulled pork

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Tomato sauce, mozzarella, pineapple,
banana peppers, maple bacon,
pepperoni, chipotle mayo

Wild Mushroom 16 / 22

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

Autunno 16 / 22

Beet hummus, apple, sweet potato,
parmigiano, prosciutto, toasted
walnuts, micro greens

Meat Lover 17 / 23

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

Celebrate with us!

*Ask your server about
group reservation options.*

LUNCH TRIO 1/2 sandwich served with soup of the moment, mixed greens or fries Sub caesar or greek +3 - chowder +5

Grilled Cheese 15

Sourdough panini, aged white cheddar,
Swiss, bacon

Reuben 16

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

PASTA & MAINS

Pesto Alfredo Fusilli 16

Basil & cream sauce, roasted cremini mushrooms, red peppers, shallots, toasted walnuts, garlic toast V
Add chicken +7 - shrimp +12

Mac & Cheese 17

Macaroni, cheddar cheese sauce, parmesan herb breadcrumbs V
Add bacon +3 - pulled pork +4

Beef & Brisket Lasagna 22

Ricotta, mozzarella, marinara, garlic toast

Shrimp & Chorizo Spaghetti 25

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