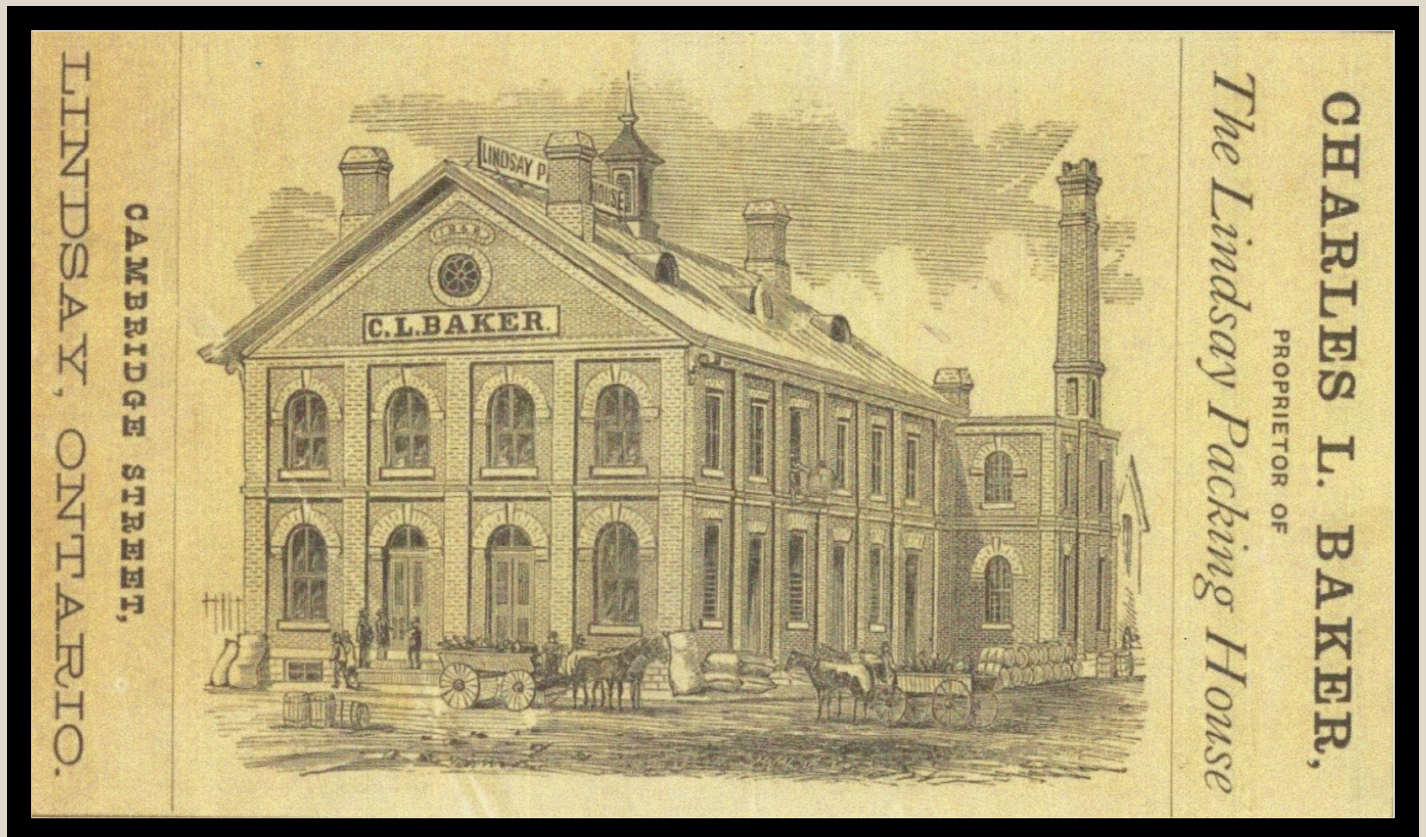


DINNER

Daily from 4:00pm



BREWERY - RESTAURANT

SEASONAL PATIO - SPECIAL EVENT VENUE

RETAIL & LICENSEE BEER - MOBILE DRAUGHT TRAILER

APPETIZERS

Corn Chowder \$10

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

Hummus & Pita \$14

Chickpeas, feta, tomatoes, cucumbers, olive oil **V**

Pretzel \$14

Spent grain & salt. Served with choice of smoked cheddar-ale dip or beer caramel **V**

Crispy Pickle Chips \$15

Buttermilk ranch dip **V**

Two 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 \$21

Tomatoes, white wine broth, parsley, garlic, shallots, fennel, garlic toast

Warm Garlic Shrimp \$21

Garlic, chili flakes, lime juice, garlic toast

Sheet Pan Nachos \$21

Feta, mixed cheese, grilled corn, salsa fresca, lime crema, BBQ sauce **V**
Add guacamole +3 - tofu +4
bacon +3 - pulled pork +4
BBQ chicken +6

SMALL BITES

Monk Fries \$7

Chipotle-lime aioli **DF**

Truffle Parmesan Fries \$11

Garlic aioli **V**

Sweet Potato Fries \$10

Chipotle-lime aioli **DF**

Poutine \$14

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

Small Mixed Green Salad \$9

Spring mix, cucumbers, heirloom carrots, tomatoes, white vinaigrette **V, VG, DF, GF**

Small Greek Salad \$10

Romaine, cucumbers, red peppers, red onions, kamalata olives, feta, red wine vinaigrette **V, GF**

Small Caesar Salad \$11

Romaine hearts, maple bacon, toasted croutons, shaved parmesan, lemon

Our menu is comprised of over 85% Canadian ingredients. We source many items from local suppliers within our community.

Lead by Chef Marc Shier, our open concept kitchen provides a view of a full service, a la carte culinary operation.

V= Vegetarian - **VG**= Vegan - **GF**= Gluten Free - **DF**= Dairy Free

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.

SALADS

Add Tofu +4 - Chicken +7 - Shrimp +12

Large Mixed Greens \$16

Spring mix, cucumbers, heirloom carrots, tomatoes, white vinaigrette **V, VG, DF, GF**

Large Greek Salad \$17

Romaine, cucumbers, red peppers, red onions, kamalata olives, feta, red wine vinaigrette **V, GF**

Large Caesar Salad \$18

Romaine hearts, maple bacon, toasted croutons, shaved parmesan, lemon

Heirloom Tomato Salad \$19

Mixed greens, red onions, fresh basil, feta, basil vinaigrette **V, GF**

Kale & Quinoa \$20

Chickpeas, tomatoes, cucumbers, apple, currants, pumpkin seeds, goat cheese, cider vinaigrette **V, GF**

Sesame Seared Ahi Tuna \$26

Edamame, cucumbers, radish, arugula, mixed greens, crispy wontons, ginger orange vinaigrette **GF, DF**

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, parmigiano, tomatoes, basil, olive oil **V**

Pepperoni \$21

Tomato sauce, mozzarella, pepperoni

Hawaiian \$22

Tomato sauce, mozzarella, pineapple, pulled pork, prosciutto

Wild Mushroom \$22

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

Sweet & Spicy \$23

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

Meat Lover \$23

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

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SANDWICHES

Served with fries or mixed greens
Add gravy +2 - GF bun +3
Sub caesar or greek +3
Truffle fries, corn chowder or sweet
potato fries +5
Poutine +6

Pulled Pork \$20

Coleslaw, bbq glaze, pretzel bun

Veggie Burger \$20

Beyond meat patty, lettuce, tomatoes,
pickles, vegan mayo, pretzel bun **V, VG**

Fried Chicken \$21

Chicken thigh, shredded lettuce, ranch,
sriracha-honey, brioche bun

Reuben \$21

Montreal smoked meat, Swiss cheese,
sauerkrut, marble rye, Russian dressing,
pickle spear

Burger \$21

7oz fresh ground chuck from Nesbitt's
Meat Market, lettuce, tomatoes, pickles,
white cheddar, Monk sauce, brioche bun
Add bacon +3

Pork Belly Sandwich \$21

House slaw, tomatoes, fresh jalapeños,
bbq drizzle, pretzel bun

Brisket \$22

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

Our location (*Originally the Lindsay Packing House*) in the background of the Baker Block



PASTA

Add chicken +7 - Add shrimp +12

Mac & Cheese \$17

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

Pesto Spaghetti \$21

Roasted mushrooms, charred tomatoes,
asparagus, poached garlic, pesto,
parmesan, garlic toast **V**

Carbonara \$23

Fusilli, chicken, sweet peas, cured egg
yolk, prosciutto, cream sauce, grana
padano, garlic toast

Bolognese \$24

Spaghetti, brisket, chorizo, ground beef,
tomato sauce, fresh herbs, grana
padano, garlic toast

Shrimp Fettuccine \$26

Asparagus, roasted red peppers, basil,
parmesan, lemon, olive oil, garlic toast

Mushroom Ravioli \$26

Cremini mushrooms, spinach, cream,
parmesan, scallions, garlic toast **V**

**Ask your
server
about our
house-made
desserts**

MAINS

Beer Battered Fish & Chips \$22

Cod, coleslaw, tartar sauce, lemon **DF**

Chicken Fingers & Fries \$20

Plum sauce, Sriracha-honey or ranch

Chicken Parmesan \$25

Spaghetti, mozzarella, parmesan, tomato
sauce, garlic toast

Stuffed Chicken Supreme \$26

Goat cheese, spinach, roasted potatoes,
carrots, asparagus, tomato & basil puree

Porcini Rubbed Pork Tenderloin \$27

Potato puree, asparagus, carrots, grape
tomatoes, salsa verde

Pan Seared Blackened Salmon \$30

Dry spices, roasted potatoes, tomatoes,
corn, red onion, asparagus, lime crema

Braised Short Rib \$37

Potato puree, carrots, asparagus, charred
tomatoes, Hazy Hot Rod IPA demi-glace

KIDS MENU \$12 (12 and under)

Penne - Tomato sauce or butter

Cheese or Pepperoni Pizza

Chicken Fingers & Fries with plum sauce

Burger & Fries with lettuce & pickles

Follow us on social media to hear about
upcoming features, promotions & events!

@pieeyedmonk

Our dog friendly patio is open daily,
weather permitting

The businesses at 8 Cambridge Street North 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 & licensee 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're open daily for Lunch & Dinner service.

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 daily, weather permitting.

Visit **tbdine.com** for fast & easy online 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 wood 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.

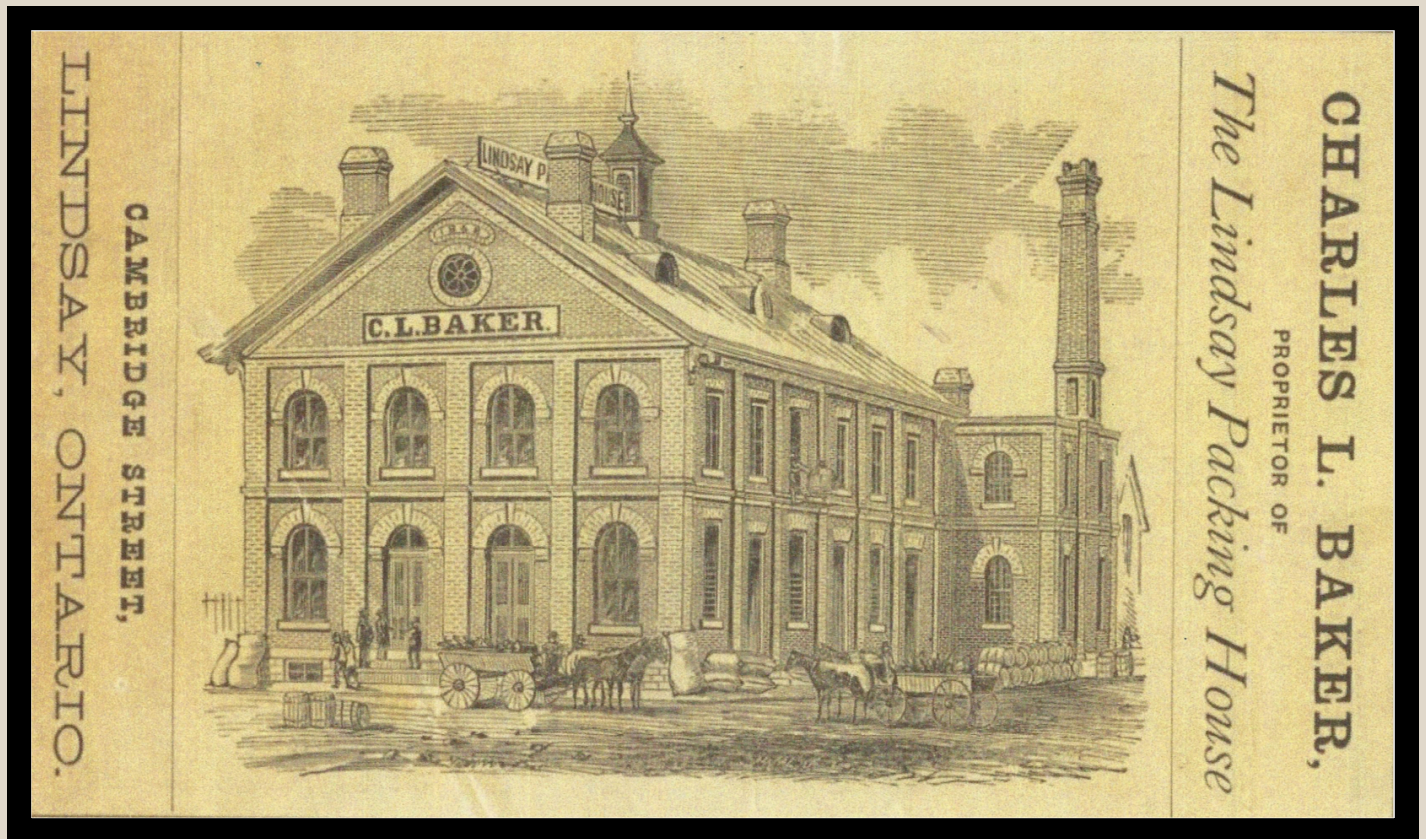
This space features 14' ceilings, exposed brick walls, live edge wood accents and a private restroom.

Suitable for up to 24 guests for a seated meal.

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LUNCH

Daily from 11:00am



BREWERY - RESTAURANT

SEASONAL PATIO - SPECIAL EVENT VENUE

RETAIL & LICENSEE BEER - MOBILE DRAUGHT TRAILER

APPETIZERS

Corn Chowder \$10

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

Hummus & Pita \$14

Chickpeas, feta, tomatoes, cucumber, olive oil **V**

Pretzel \$14

Spent grain & salt. Served with choice of smoked cheddar-ale dip or beer caramel **V**

Crispy Pickle Chips \$15

Buttermilk ranch dip **V**

Two 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 \$21

Tomatoes, white wine broth, parsley, garlic, shallots, fennel, garlic toast

Warm Garlic Shrimp \$21

Garlic, chili flakes, lime juice, garlic toast

Sheet Pan Nachos \$21

Feta, mixed cheese, grilled corn, salsa fresca, lime crema, BBQ sauce **V**
Add guacamole +3 - tofu +4
bacon +3 - pulled pork +4
BBQ chicken +6

SMALL BITES

Monk Fries \$7

Chipotle-lime aioli **DF**

Truffle Parmesan Fries \$11

Garlic aioli **V**

Sweet Potato Fries \$10

Chipotle-lime aioli **DF**

Poutine \$14

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

Small Mixed Green Salad \$9

Spring mix, cucumbers, heirloom carrots, tomatoes, white vinaigrette **V, VG, DF, GF**

Small Greek Salad \$10

Romaine, cucumbers, red peppers, red onions, kamalata olives, feta, red wine vinaigrette **V, GF**

Small Caesar Salad \$11

Romaine hearts, maple bacon, toasted croutons, shaved parmesan, lemon

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Reservations are encouraged during weekends, but not required.

SALADS

Add Tofu +4 - Chicken +7 - Shrimp +12

Large Mixed Greens \$16

Spring mix, cucumbers, heirloom carrots, tomatoes, white vinaigrette **V, VG, DF, GF**

Large Greek Salad \$17

Romaine, cucumbers, red peppers, red onions, kalamata olives, feta, red wine vinaigrette **V, GF**

Large Caesar Salad \$18

Romaine hearts, maple bacon, toasted croutons, shaved parmesan, lemon

Heirloom Tomato Salad \$19

Mixed greens, red onions, fresh basil, feta, basil vinaigrette **V, GF**

Kale & Quinoa \$20

Chickpeas, tomatoes, cucumbers, apple, currants, pumpkin seeds, goat cheese, cider vinaigrette **V, GF**

Sesame Seared Ahi Tuna \$26

Edamame, cucumbers, radish, arugula, mixed greens, crispy wontons, ginger orange vinaigrette **GF, DF**

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, parmigiano, tomatoes, basil, olive oil **V**

Pepperoni \$15 / \$21

Tomato sauce, mozzarella, pepperoni

Hawaiian \$16 / \$22

Tomato sauce, mozzarella, pineapple, pulled pork, prosciutto

Wild Mushroom \$16 / \$22

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

Sweet & Spicy \$16 / \$23

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

Meat Lover \$17 / \$23

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

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SANDWICHES

Served with fries or mixed greens

Add gravy +2 - GF bun +3

Sub caesar or greek +3

Truffle fries, corn chowder or sweet

potato fries +5

Poutine +6

Grilled Cheese \$18

Sourdough panini, aged white cheddar,

Swiss, bacon

Crispy Chicken Caesar Wrap \$17

Romaine, maple bacon, parmesan, tortilla

wrap

California Chicken Wrap \$17

Mixed greens, tomatoes, red peppers,

mixed cheese, guacamole, chipotle lime

aioli

Pulled Pork \$20

Coleslaw, bbq glaze, pretzel bun

Veggie Burger \$20

Beyond meat patty, lettuce, tomatoes,

pickles, vegan mayo, pretzel bun **V, VG**

LUNCH TRIO

½ Sandwich served with mixed greens & fries

Sub caesar or greek +3 - corn chowder +5

Grilled Cheese \$15

Sourdough panini, aged white cheddar, Swiss, bacon

Reuben \$17

Montreal smoked meat, Swiss cheese, sauerkraut,

marble rye, Russian dressing, pickle spear

Flank Steak Wrap \$21

Mixed cheese, lettuce, corn, tomatoes,

chimichurri

Fried Chicken \$21

Chicken thigh, shredded lettuce, ranch,

sriracha-honey, brioche bun

Reuben \$21

Montreal smoked meat, Swiss cheese,

sauerkraut, marble rye, Russian dressing,

pickle spear

Burger \$21

7oz fresh ground chuck from Nesbitt's

Meat Market, lettuce, tomatoes, pickles,

white cheddar, Monk sauce, brioche bun

Add bacon +3

Pork Belly Sandwich \$21

House slaw, tomatoes, fresh jalapeños,

bbq drizzle, pretzel bun

Brisket \$22

Jalapeno Monterey Jack, caramelized

onions, Kansas City BBQ sauce, onion

bun

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PASTA & MAINS

Add chicken +7 - Add shrimp +12

Mac & Cheese \$17

Macaroni, cheddar cheese sauce,
parmesan & herb breadcrumbs **V**

Add bacon +3 - pulled pork +4

Pesto Spaghetti \$16

Roasted mushrooms, charred tomatoes,
asparagus, poached garlic, pesto,
parmesan, garlic toast **V**

Carbonara \$18

Fusilli, chicken, sweet peas, cured egg
yolk, prosciutto, cream sauce, grana
padano, garlic toast

Beer Battered Fish & Chips \$22

Cod, coleslaw, tartar sauce, lemon **DF**

Chicken Fingers & Fries \$20

Plum sauce, Sriracha-honey or ranch

Mushroom Ravioli \$26

Cremini mushrooms, spinach, cream,
parmesan, scallions, garlic toast **V**

KIDS MENU \$12 (12 and under)

Penne - Tomato sauce or butter

Cheese or Pepperoni Pizza

Chicken Fingers & Fries with plum sauce

Burger & Fries with lettuce & pickles

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