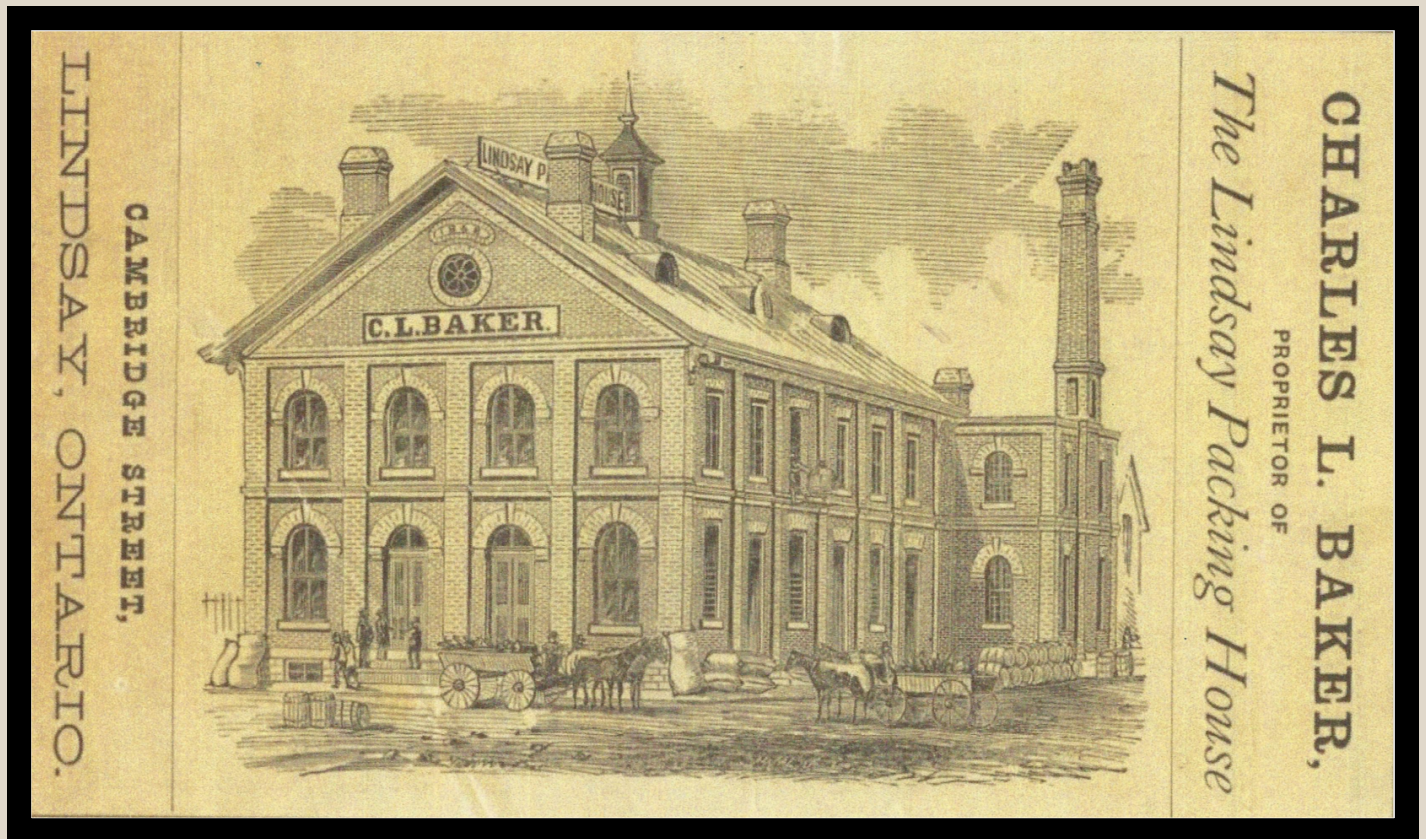


LUNCH

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

Classic Hummus \$14

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

Pretzel \$14

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

Crispy Pickle Chips \$16

Buttermilk ranch dip **V**

Italian Flat Bread \$18

Roma tomatoes, fior de latte, pesto, balsamic drizzle, micro greens **V**

BBQ Flat Bread \$19

Brisket, bacon, mixed cheese, tomatoes, tomato sauce, caramelized onions, BBQ sauce, lime cilantro crema

Spinach & Cheese Dip \$17

Cream cheese, cheddar, spinach, pita, nachos **V**

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 - bacon +3
Tofu - pulled pork +4
BBQ chicken +6

1LB Steamed Mussels \$25

Plum tomatoes, garlic, pesto, garlic toast

Two Fish Tacos \$16

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

Two Pulled Pork Tacos \$14

Guacamole, house slaw, jalapeños, sriracha, bold BBQ sauce
Add taco +7

SMALL BITES

Monk Fries \$8

Chipotle-lime aioli **DF**

Truffle Parmesan Fries \$12

Garlic aioli **V**

Sweet Potato Fries \$12

Chipotle-lime aioli **DF**

Poutine \$14

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

Small Mixed Green Salad \$10

Spring mix, cucumbers, heirloom carrots, tomatoes, pumpkin seeds, maple vinaigrette **V, VG, DF, GF**

Small Greek Salad \$11

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

Small Caesar Salad \$12

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

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

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Reservations are encouraged during weekends, but not required.

SALADS

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

Large Mixed Greens \$17

Spring mix, cucumbers, heirloom carrots, tomatoes, pumpkin seeds, maple vinaigrette **V, VG, DF, GF**

Large Greek Salad \$19

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

Large Caesar Salad \$20

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

Beet Salad \$21 *Contains nuts

Arugula, fresh greens, goat cheese, Granny Smith apples, shallots, walnuts, maple mustard vinaigrette **V**

Sesame Seared Ahi Tuna \$26

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

Our menu is comprised of over 90% 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.

PIZZA

8" Small - 12" Medium

Dipping sauce +2 - Sriracha honey - Ranch, Garlic parmesan - Chipotle aioli
Vegan cheese +4 - GF dough +4 (10" Only)

Margherita \$16 / \$22

Tomato sauce, fior di latte, parmigiano, tomatoes, basil, garlic oil **V**

Pepperoni \$16 / \$22

Tomato sauce, mozzarella, pepperoni

Hawaiian \$17 / \$23

Tomato sauce, mozzarella, pineapple, pulled pork, prosciutto

Wild Mushroom \$17 / \$23

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

Sweet & Spicy \$17 / \$23

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

Meat Lover \$18 / \$24

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

BBQ Brisket \$18 / \$24

Tomato sauce, caramelized onion, fresh jalapeños, cremini mushrooms, mozzarella, cheddar, BBQ sauce

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An addition to the east side of the 3rd floor was completed in 1902.*

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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 \$17

Sourdough panini, aged white cheddar,

Swiss, bacon

Crispy Chicken Caesar Wrap \$18

Romaine, maple bacon, parmesan, tortilla wrap

Veggie Wrap \$17

Hummus, tomatoes, roasted red peppers, cucumbers, feta, spinach **V**

California Chicken Wrap \$18

Mixed greens, tomatoes, red peppers, mixed cheese, guacamole, chipotle lime aioli

Pulled Pork \$21

House slaw, 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 \$22

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

Burger \$22

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

Double Pork Sandwich \$22

Pork belly, pulled pork, house slaw, fresh jalapeños, bbq drizzle, pretzel bun

Brisket \$23

Jalapeno Monterey Jack, caramelized onions, Kansas City BBQ sauce, potato & scallion bun

LUNCH TRIO

½ Grilled Cheese \$15

Sourdough panini, aged white cheddar, Swiss, bacon

½ Reuben \$17

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

Served with mixed greens & fries

Upgrade to caesar or greek +3 - corn chowder +5

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PASTA & MAINS

Add tofu +4 - chicken +7 - Add shrimp +12

Mac & Cheese \$18

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

Add bacon +3 - pulled pork +4

Pesto Spaghetti \$16

Roasted mushrooms, charred tomatoes,
roasted red peppers, poached garlic,
pesto, parmesan, garlic toast **V**

Gnocchi \$15

Zucchini, tomatoes, corn, basil, spinach,
herb butter

Stir Fry \$15

Broccoli, green & red peppers, carrots,
snow peas, green onions, wontons **V**

Carbonara \$18

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

Beer Battered Fish & Chips \$22

Cod, house slaw, tartar sauce, lemon **DF**

KIDS MENU \$12 (12 and under)

Penne - Tomato sauce or butter

Cheese or Pepperoni Pizza

Chicken Fingers & Fries with plum sauce

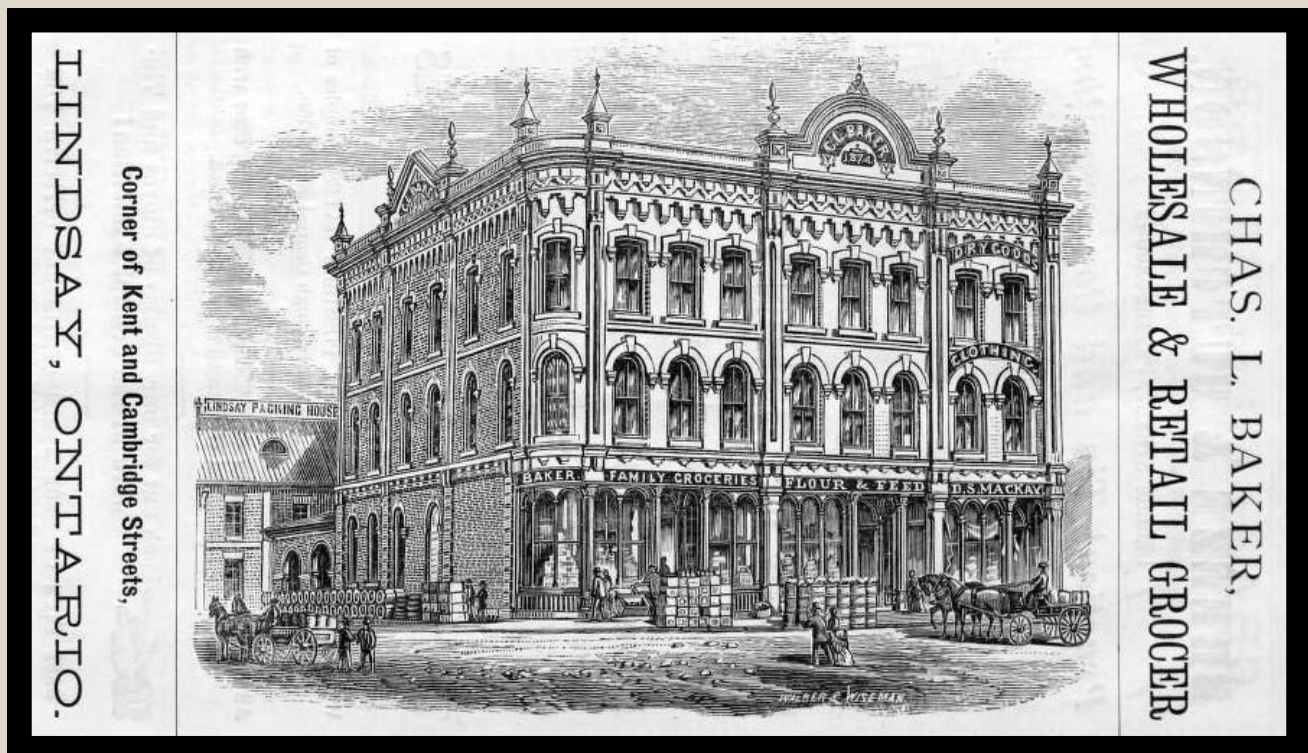
Burger & Fries with lettuce & pickles

Chicken Fingers & Fries \$20

Plum sauce, Sriracha-honey or ranch

Mushroom Ravioli \$26

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



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

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.

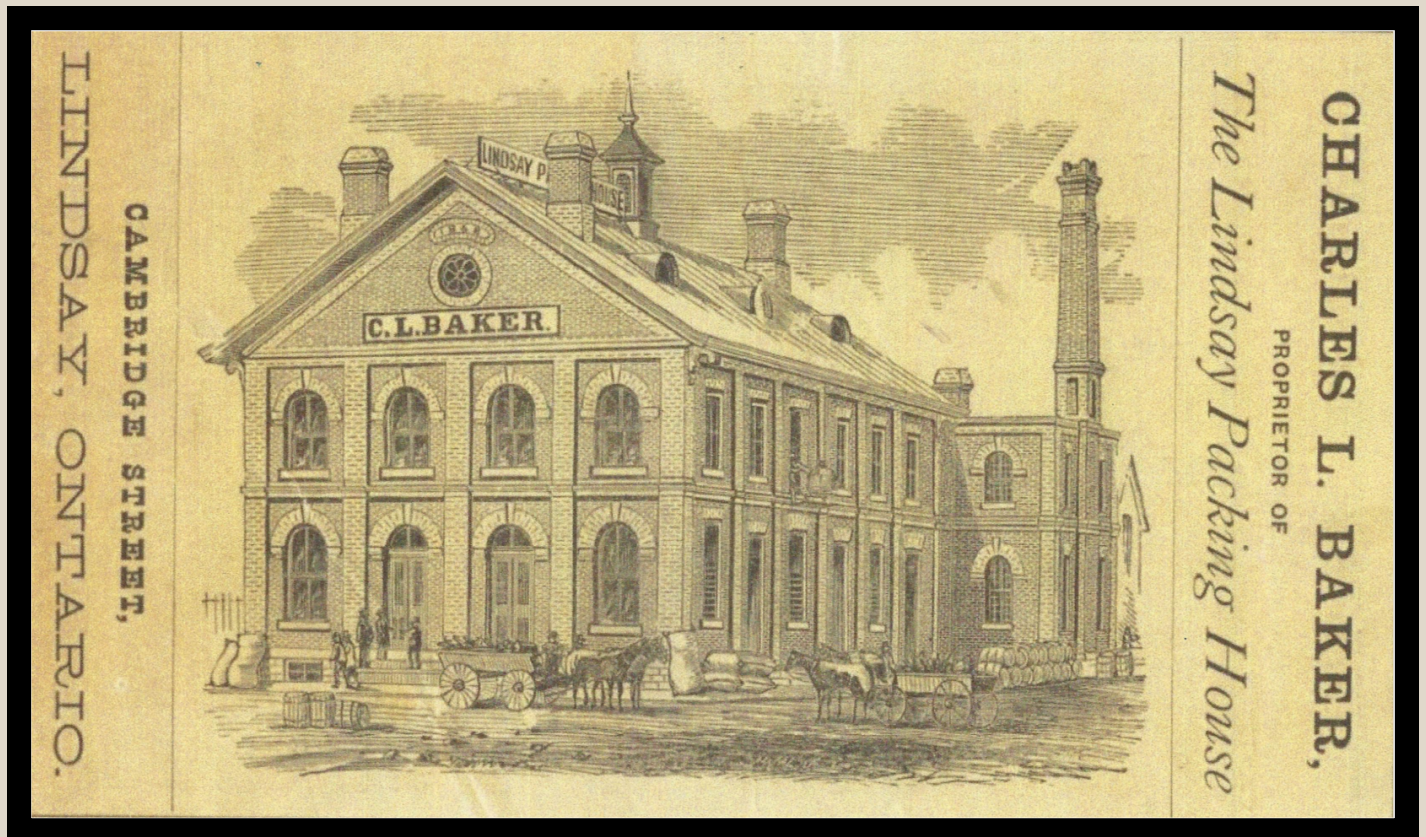
This space features 14' ceilings, exposed brick walls, live edge wood accents and a private restroom.

Suitable for up to 24 guests for a seated meal.

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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

Classic Hummus \$14

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

Pretzel \$14

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

Crispy Pickle Chips \$16

Buttermilk ranch dip **V**

Italian Flat Bread \$18

Roma tomatoes, fior de latte, pesto, balsamic drizzle, micro greens **V**

BBQ Flat Bread \$19

Brisket, bacon, mixed cheese, tomatoes, tomato sauce, caramelized onions, BBQ sauce, lime cilantro crema

Spinach & Cheese Dip \$17

Cream cheese, cheddar, spinach, pita, nachos **V**

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 - bacon +3

Tofu - pulled pork +4

BBQ chicken +6

1LB Steamed Mussels \$25

Plum tomatoes, garlic, pesto, garlic toast

Two Fish Tacos \$16

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

Two Pulled Pork Tacos \$14

Guacamole, house slaw, jalapeños, sriracha, bold BBQ sauce
Add taco + 7

SMALL BITES

Monk Fries \$8

Chipotle-lime aioli **DF**

Truffle Parmesan Fries \$12

Garlic aioli **V**

Sweet Potato Fries \$12

Chipotle-lime aioli **DF**

Poutine \$14

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

Small Mixed Green Salad \$10

Spring mix, cucumbers, heirloom carrots, tomatoes, pumpkin seeds, maple vinaigrette **V, VG, DF, GF**

Small Greek Salad \$11

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

Small Caesar Salad \$12

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

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SALADS

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

Large Mixed Greens \$17

Spring mix, cucumbers, heirloom carrots, tomatoes, pumpkin seeds, maple vinaigrette **V, VG, DF, GF**

Large Greek Salad \$19

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

Large Caesar Salad \$20

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

Beet Salad \$21 *Contains nuts

Arugula, fresh greens, goat cheese, Granny Smith apples, shallots, walnuts, maple mustard vinaigrette **V**

Sesame Seared Ahi Tuna \$26

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

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PIZZA

12" Medium

Dipping sauce +2 - Sriracha honey - Ranch, Garlic parmesan - Chipotle aioli
Vegan cheese +4 - GF dough +4 (10" Only)

Margherita \$22

Tomato sauce, fior di latte, parmigiano, tomatoes, basil, garlic oil **V**

Pepperoni \$22

Tomato sauce, mozzarella, pepperoni

Hawaiian \$23

Tomato sauce, mozzarella, pineapple, pulled pork, prosciutto

Wild Mushroom \$23

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 \$24

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

BBQ Brisket \$24

Tomato sauce, caramelized onion, fresh jalapeños, cremini mushrooms, mozzarella, cheddar, BBQ sauce

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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 \$21

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 \$22

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

Burger \$22

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

Double Pork Sandwich \$22

Pork belly, pulled pork, house slaw, fresh jalapeños, bbq drizzle, pretzel bun

Brisket \$23

Jalapeno Monterey Jack, caramelized onions, Kansas City BBQ sauce, potato & scallion bun

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



PASTA

Add tofu +4 - chicken +7 - Add shrimp +12

Mac & Cheese \$18

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

Gnocchi \$19

Zucchini, tomatoes, corn, basil, spinach,
herb butter **V**

Pesto Spaghetti \$21

Roasted mushrooms, charred tomatoes,
roasted red peppers, poached garlic,
pesto, parmesan, garlic toast **V**

Carbonara \$23

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

Mushroom Ravioli \$26

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

Shrimp Tagliatelle \$27

Pancetta, lemon, garlic, saffron, cream,
parmesan

MAINS

Chicken Fingers & Fries \$20

Plum sauce, Sriracha-honey or ranch

Beer Battered Fish & Chips \$22

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

Chicken Parmesan \$25

Spaghetti, mozzarella, parmesan, tomato
sauce, garlic toast

½ Rack Pork Ribs \$26

Fries, Corn hash with potatoes, red
onion, parsley, butter, smoked paprika
Add ½ rack \$12

Chicken Roulade \$28

Sun-dried tomatoes, goat cheese,
cauliflower potato puree, baby carrots,
broccolini, balsamic reduction,

Miso Glazed Atlantic Salmon \$30

Pineapple salsa, cous cous, baby bok
choy, carrots

Braised Short Rib \$38

Roasted potatoes, baby carrots,
broccolini, Hazy Hot Rod IPA demi-glace

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

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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