

\$12

\$13

\$19

\$16

PUB FARE

Crinkle Cut Fries \$7

Seasoned with kosher salt, fried in a gluten-free fryer and served with garlic aioli.

Sweet Potato Fries

Served with Cajun mayo.

\$15 **Holy Mac Rolls!**

3 large rice paper spring rolls, stuffed with homemade doublesmoked bacon mac and cheese, and fried until crispy. Served with Sriracha Ketchup.

Spinach Artichoke Dip \$19

All Pita Triangles - 2 A delicious blend of five cheeses. spinach, artichoke hearts and onions. Served with fried pita triangles and corn chips.

Fried Pickle Spears

\$12 Six fried pickle spears served with ranch dipping sauce.

Mozza Sticks

Mozzarella sticks, fried golden brown and served with our own special marinara dipping sauce.

Nachos

Add Bacon or Guacamole - 3 Add Chicken or Beef - 5 Corn chips, tomatoes, red onion, banana peppers, black olives and shredded cheese. Served with salsa and sour cream.

Onion Rings

\$12 Our gourmet-style onion rings, fried golden and served with dipping sauce.

Chicken Tenders

Toss them in any Sauce -2 Lightly breaded chicken breast strips, fried golden, and served with dipping sauce.

The Brass Munchie \$55 **Platter**

For 2-3 People

Nachos, fried pickle spears, onion rings, mozza sticks, cheesy bread and wings. Served with carrot sticks and dipping sauce.

Cheesy Bread

\$13

Add Bacon - 2

Two Hoagie rolls, brushed with garlic butter and topped with shredded cheese.

Antojitos

\$8

Cream cheese, pub mix cheese, bell peppers and banana peppers rolled in a flour tortilla and baked until melty.

Served with salsa and sour cream.

Wings & Fries

\$21

Tossed in your choice of sauce: mild, medium, hot, Buffalo, sweet hot, hot ranch, honey garlic, sweet chili, apple butter mesquite BBQ, chipotle mango (dry rub), lemon pepper (dry rub), smoking ghost, Caesar's ghost, killer or poltergeist.

Chicken wings dusted with our signature spice blend. Served with carrot sticks, your choice of ranch or blue cheese dip and fries.

POUTINE

Brass Poutine

\$14

Crinkle cut fries topped with Québec cheese curds and smothered in gravy.

Canadian Poutine

\$16

Crinkle cut fries, topped with crispy BBQ chicken, bacon, Québec cheese curds, and smothered in gravy.



EVERAGES

DRAFT BEER

Ask your server what's on tap!

Domestic Pint (16 oz)\$9.25Domestic Pitcher (60 oz)\$28.75Premium Pint (16 oz)\$9.75Premium Pitcher (60 oz)\$29.75

BEER BOTTLES

Domestic Bottle\$7Premium Bottle\$7.50Can - Guinness\$9.50Beer Tallboys\$9.25

CIDERS | \$9.50

Strongbow Dry, Strongbow Gold, Seasonal Cider

WINE | \$9

Red

Cabernet Sauvignon, Merlot

White

Pinot Grigio

SANGRIA | \$30.50

Tropical

Pinot Grigio, Malibu Rum, Blue Curaçao, Ginger Ale, Lemonade, Pineapple Juice and Soda

Red

Merlot, Peach Schnapps, Grand Marnier, Ginger Ale, Cranberry Juice and Orange Juice

COCKTAILS | \$11

Malibu Barbie

Raspberry Vodka, Malibu Rum, Sour Puss, Lemonade and Soda

The Whitney Houston

Pink Lemonade Vodka, Peach Schnapps, Soda, Lemonade, and a Splash of Cranberry Juice

Blueberry Fizz

Blueberry Vodka, Blue Curaçao, Lemonade, Lime and Soda

Brass City

Melon Liqueur, Sour Puss, Lime and Cranberry Juice

Candy Apple

Apple Vodka, Green Apple Sour Puss and Apple Juice

Cosmopolitan

Vodka, Triple Sec, Cranberry Juice and Lime

French Kiss

Peach & Orange Blossom Vodka, Passion Fruit Liqueur, Lemonade, Cranberry Juice and Soda

Green Lantern

Coconut Rum, Blue Curação, Banana Liqueur and Pineapple Juice

Long Island Iced Tea

Vodka, Rum, Gin, Triple Sec, Pepsi and Lime

Sex on the Beach

Vodka, Peach Schnapps, Orange Juice and Cranberry Juice

Singapore Sling

Gin, Cherry Brandy and Pineapple Juice

Caesar

Single

Vodka, Clamato Juice, Worcestershire and Tabasco

COOLERS | \$9.50

Smirnoff Ice, Arizona Hard Lemon Iced Tea, Arizona Hard Green Tea, Vizzy, Coors Seltzer – Ask your server for flavours

BAR RAIL

Gin, Rum, Vodka, Rye

\$7.25

Double 14

