

BRASS PUB

KINGSTON

LATE NIGHT MENU

PUB FARE

Crinkle Cut Fries \$8

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

Sweet Potato Fries \$12

Served with Cajun mayo.

Fried Pickle Spears \$12

Six fried pickle spears served with ranch dipping sauce.

Moza Sticks \$13

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

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.

Onion Rings \$12

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

Chicken Tenders \$17

Toss them in any Sauce - 2

Lightly breaded chicken breast strips, fried golden, and served with dipping sauce.

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.

SHAREABLES

The Brass Munchie Platter \$60

For 2-3 People

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

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.

Nachos \$19

Add Bacon or Guacamole - 4
Add Chicken or Beef - 7

Corn chips, tomatoes, red onion, banana peppers, black olives and shredded cheese. Served with salsa and sour cream.

Cheesy Bread \$13

Add Bacon - 2

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

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.

