

SIDES, STARTERS & SALADS

MAC 'N' CHEESE POPPERS 15

Panko breaded, cheese blend, habanero ketchup

NETHERWORLD NACHOS 19

Corn tortillas, cheddar + monterey jack, mozzarella, pickled jalapeño, pico de gallo, green onion, black olives, lettuce, sour cream on a bed of refried beans

add guacamole 5, cajun chicken 6, bacon 4
Extra Cheese 3

SALTED PRETZEL 10

Large warm soft pretzel with grainy hot mustard

FRITES 9

Home cut fries with garlic aioli

SWEET POTATO FRIES 9

with chipotle mayo

POUTINE 16

House cut fries loaded with cheese curds and beef gravy

HALO RINGS 9

Classic crispy onion rings with diablo mayo

COLESLAW 6

Tangy, fresh and creamy slaw

CHICKENS DON'T HAVE FINGERS 19

5 piece house made chicken strips with home cut fries and your choice of sauce

Buffalo | Plum | Smoky Stout BBQ | Honey Garlic
Honey Lime Sriracha | Jerk | Inferno

SMALL CAESAR SALAD 10

LARGE CAESAR SALAD 17

Hearts of romaine, bacon, toasted croutons, shaved parmesan, lemon wedge, house-made caesar dressing

add grilled chicken 8, veggie patty 6

SUPER KALE SALAD 24

Mixed kale blend, sherry vinaigrette, fresh avocado, roasted sweet potato, radish, beets, vine ripened tomatoes, blueberries, chic pea, quinoa, pumpkin seeds, cucumber and sprouts
Add grilled chicken 8, veggie patty 6

STEAK DINNER 35

10oz AAA Striploin grilled to perfection, topped with chimichurri, served with truffle roasted potatoes and sauteed mushrooms

TACOS \$21

Add another taco: \$7

CRISPY FISH TACOS

Two Louis Cifer Original Sin blonde ale battered haddock tacos, honey lime sriracha, pico de gallo, roasted garlic aioli, pickled onions, flour tortilla, pea shoots served with home cut fries

SOUTHWESTERN BBQ STREET TACOS

Two Cajun spiced Stout BBQ chicken tacos, frizzled onion, pickled slaw, guacamole, chipotle aioli, flour tortilla, pea shoots served with home cut fries

KOREAN CHICKEN TACOS

Two Korean gochujang sesame tossed chicken tacos, kimchi, pickled carrots, mayo, pea shoots, served with home cut fries

HANDHELDS & ENTRÉE

UPGRADE YOUR SIDE FROM FRIES FOR \$3 TO

ONION RINGS, SWEET POTATO FRIES, CAESAR SALAD, KALE SALAD, COLESLAW,

GLUTEN FREE BUN +4

ADD GRAVY 3

ADD BACON +2

SMOKEY BBQ DOUBLE CHEESEBURGER 21

2 x 4oz all-beef patties, American cheddar, dill pickles, stout BBQ sauce, on a brioche bun with home cut fries

DEVIL'S VEGGIE BURGER 21

Grilled black bean patty, kale chips, goat cheese, kale walnut pesto, radishes, pickled carrots, roasted garlic mayo, on a pain au lait bun with home cut fries

HELL'S CHICKEN SANDWICH 21

Fried chicken, napa slaw, Havarti, honey lime sriracha, pickled jalapenos, dill pickles on a pain au lait bun with home cut fries

WICKED WINGS & FRINGS 22

1 lb. wings, frites, halo rings

| Crispy Dry | Buffalo | Smoky Stout BBQ | Honey Garlic
Honey Lime Sriracha | Jerk | Inferno

HADDOCK & CHIPS \$21

Louis Cifer Original Sin blonde ale battered haddock, frites, napa slaw, house made tartar
Add another piece of fish for \$8

PAD THAI 22

Chicken & shrimp sauteed with rice noodle, egg and authentic pad thai sauce, topped with bean sprouts, peanuts and green onions

COMBOS

BEER AND PRETZELS \$25

2 Large salted soft pretzels with grainy hot mustard with your choice of 4 of the following tallboys; Louis Cifer Lager, ESB, Witcraft Belgian Wheat, Original Sin Blonde, Stout, Gothic American Brown Ale

FRIED CHICKEN & WINGS \$45

Two pieces of crispy boneless chicken, a pound of wings and your choice of 2 sides; Creamy coleslaw, fries, onion rings, sweet potato fries, Caesar salad, kale salad, soup

WING SAUCE; | Crispy Dry | Buffalo | Smoky Stout BBQ | Honey Garlic | Honey Lime Sriracha | Jerk | Inferno

BEER & WINGS \$55

Two pounds of wings and 4 Louis Cifer Tall Boys. Your choice of 2 sides; Creamy coleslaw, frites, onion rings, sweet potato fries, Caesar salad, kale salad, soup.

WING SAUCE; | Crispy Dry | Buffalo | Smoky Stout BBQ | Honey Garlic | Honey Lime Sriracha | Jerk | Inferno
Louis Cifer Lager, ESB, Witcraft Belgian Wheat, Original Sin Blonde, Stout, Gothic American Brown Ale

Brunch 11-3

SATURDAY/SUNDAY ONLY

LOX BENNY \$17

Smoked salmon, red onions, caper cream cheese, hollandaise, home fries and fruit

BIG BENNY \$16

Peameal bacon, scallions, hollandaise, home fries and fruit

CLASSIC BIG BREAKFAST \$16

Three eggs any style, bacon, sausage, home fries, challah toast and fruit

HUEVOS RANCHEROS \$16

Three sunnyside eggs, pico de gallo, guacamole, refried beans, tortillas, sour cream, home fries

from the vine

Leaping Horse, Cabernet Sauvignon \$29

Lodi, California, USA

Luscious, deep red-purple hues and flavors of black currant and cherry with hints of blueberry jam, eucalyptus and mint with lovely vanilla and coffee notes.

The Pavillion Boschendal, Shiraz/Cab \$ 27

South Africa

The Cabernet Sauvignon's meaty depth and firm tannins are offset by the Shiraz's lingering spice and black fruit.

Notes; Oak, vanilla, tobacco, blackberry.

Villa Sandi, Pinot Grigio \$27

Veneto, Italy

Pale straw yellow colour; light stone fruit, mildly mineral nose with some floral and lemon drop notes; dry, fresh lemon and mineral flavours with crisp finish.

Valle Dorado Sauvignon Blanc \$29

Chile

This classic-style french grape offers light citrus and herb aromas, moderate fruitiness, good richness and fullness in texture, and more savory herbs in the finish.

Laurent Miquel, Vendages Nocturne Rose \$29

Lodi, France

Elegant pale pink colour. Fresh raspberry aromas and a hint of citrus. Crisp on the palate with a soft fruity finish.