

TAKEOUT - DELIVERY - BEER TO GO

Friday & Saturday 4:00pm to 8:00pm

SALADS

Add chicken \$4.95

Garden Salad *GF, VF*

Baby mixed greens, yellow and candy-striped beets, heirloom carrots, candied pumpkin seeds and cider vinaigrette *Small \$7.50 Large \$11.50*

Caesar Salad

Crisp romaine lettuce, maple smoked bacon, toasted croutons, parmesan cheese and maple garlic caesar dressing *Small \$9.50 Large \$14.50*

APPETIZERS

Pickle Chips

Deep fried pickle coins with a smoked paprika and beer aioli dip \$7.95

Poutine

Fresh cut fries, white cheddar cheese curds, beef and bacon gravy and garnished with green onions \$8.50

Add house smoked beef brisket \$3.50

Add house smoked pulled pork \$3.50

Root Veggie Fries *VF*

Fried beets, parsnips, sweet potato with spicy ranch dip \$8.50

Dry Rubbed Smoked Chicken Wings

1lb \$13.95 - 2 lb \$25.50

House smoked chicken wings with carrot sticks and ranch dip and your choice of sauce. House BBQ - Medium - Honey Garlic - Spicy Kansas City

Classic Nachos

Tortilla chips garnished with cheddar, mozzarella, green peppers, red peppers, red onions, tomatoes, jalapeños, served with sour cream and salsa \$15.95

Chicken \$4.95 - Beef \$4.95 - Guacamole \$2.50

BURGERS & SANDWICHES

Choice of Fries or Garden Salad with cider vinaigrette.

Sub Caesar \$3

Poutine \$5 - Root Veggie Fries \$3.50

Add Cheddar/Bacon/Beer Mustard/Beer Aioli \$2

Classic Burger

All beef patty on a brioche bun with lettuce, tomato, onion & pickle \$14.95

Bacon Cheeseburger

All beef patty on a brioche bun with maple smoked bacon, aged cheddar, lettuce, tomato, onion & pickle \$16.95

Veggie Burger *GF, V*

Veggie burger with chickpea hummus, lettuce, tomato, onion and pickle served on a gluten free bun \$16.95

Pulled Pork (Mild Spice)

House smoked pulled pork, on an onion bun topped with creamy cabbage slaw and crispy sweet potato straws \$15.95

Brisket Sandwich

House smoked beer brisket on a kaiser with caramelized onions, jalapeños, aged cheddar and house made BBQ sauce \$16.95

Chicken Club

Breaded chicken fillets on a brioche bun with creamy coleslaw, Swiss cheese, tomato and prosciutto \$14.95

WOOD FIRED OVEN PIZZA

*Our pizzas are medium size (8 slices) and made exclusively with 00 Caputo flour
GF Dough or Vegan Cheese \$4.00*

Classic

Pepperoni, green peppers, mushrooms,
cheddar, mozzarella & tomato sauce
\$19.95

Hawaiian Smoke (Spicy)

Pulled pork, charred pineapple, crispy prosciutto,
mozzarella, chilli flakes & tomato sauce \$21.95

Meat Lovers

Chorizo beer sausage, smoked bacon, BBQ
ground beef, tomato sauce & mozzarella \$21.95

Wild Mushroom

Mozzarella, roasted cremini mushrooms,
shiitake mushrooms, dried porcini mushrooms,
caramelized onion & truffle infused oil \$20.95

Margherita Pizza

Buffalo mozzarella, hothouse tomatoes,
fresh basil, tomato sauce & garlic oil
\$17.95

BUILD YOUR OWN

Includes choice of cheese and sauce \$13.50

CHEESE: Mozzarella - Parmesan
Buffalo Mozzarella - Cheddar - Goat
SAUCE: Tomato - Truffle Infused Oil
- Pesto

TOPPINGS \$1.95 Roasted Red Peppers - Green
Peppers Pineapple - Cauliflower - Red Onions

Spinach - Tomatoes - Caramelized Onions
Cremini Mushrooms - Chives
Shiitake Mushrooms - Basil

TOPPINGS \$2.95

Chorizo Beer Sausage - Smoked Beef Brisket
Smoked Pulled Pork - Roasted Chicken
Maple Smoked Bacon - Ground Beef - Pepperoni

PASTAS & MAINS

Meat Lovers Ragù

Penne tossed in tomato sauce with ground beef,
brisket, chorizo beer sausage, grilled red onions,
roasted peppers and parmesan cheese.
Served with garlic toast \$19.95

Mushroom Ravioli

Mushroom stuffed ravioli in a cremini and chive
parmesan and goat cheese cream sauce.
Served with garlic toast \$17.95

Fish & Chips

Golden Ale beer battered haddock, with creamy
cabbage coleslaw, fresh cut fries & beer aioli
sauce \$17.95

Classic Chicken Parmesan

Breaded chicken breast topped with tomato
sauce, mozzarella and parmesan cheese.
Served with spaghetti in a tomato basil sauce and
garlic toast \$19.95

DESSERT

Carrot Cake

Moist cake with almonds, walnuts, pineapple and
classic cream cheese icing \$7.50

Chocolate Cake

Rich layers of cake and icing, finished with
fondant and whipped cream \$7.50

Flourless Chocolate Cake GF

Rich dark chocolate torte finished with raspberry
coulis \$7.50

Local delivery fee of \$5.00 will apply

BEER & WINE TO GO

Add some of our Ontario Craft Beer or a bottle of wine to your Takeout or Delivery order.

LOCK 33

STYLE: Golden Ale

ABV: 5% - IBU:13.5

INGREDIENTS: Wheat, Water, Hops, Yeast

NOTES: Light, Clean, Refreshing

SECOND ACT

STYLE: Altbier (German; Old Beer)

ABV: 5% - IBU: 28

INGREDIENTS: Water, Yeast, Hops, Wheat, Malt

NOTES: Copper, Malty, Caramel, Apple, Smooth

FIRST RESPONSE

STYLE: American Amber Ale ABV: 5% - IBU:24

INGREDIENTS: Water, Barley, Hops, Yeast

NOTES: Hops, Citrus, Medium bodied

OLDE GAOL

STYLE: Pale Ale

ABV: 5.6% - IBU: 50

INGREDIENTS: Water, Barley, Wheat, Hops, Yeast

NOTES: Pine, Lasting mouth feel, Hop forward

SMOKE STACK

STYLE: Stout

ABV: 4.8% - IBU: 25

INGREDIENTS: Water, Oats, Barley, Hops, Yeast

NOTES: Chocolate, Coffee

Available in cans or growlers. Availability subject to change.

RED

750ml Bottle

Beringer Cabernet Sauvignon, California

31.95

Medium bodied with rich colour; aromas of dark berries, cassis, vanilla & juicy berry fruit

Trapiche Malbec, Argentina

33.75

Bright in colour; notes of cherry, mocha, mint & leather flavours

Santa Carolina Merlot, Chile

29.00

Garnet red colour; aromas of cassis and black raspberries. Medium-full bodied with ripe fruit flavour

WHITE

750ml Bottle

Trapiche Pinot Grigio, Argentina

34.50

Refreshing and versatile with pronounced aromas of ripe pear, lemon, marzipan and tropical fruit. Dry, with balanced acidity and medium body

Two Oceans Sauvignon Blanc, South Africa

32.00

Pale straw colour; gooseberry, herbaceous, pink grapefruit & fresh lemon aromas; dry and light-medium bodied

Santa Carolina Chardonnay, Chile

29.00

Light lemon colour; vanilla, slightly tropical aromas and flavours with subdued apple notes; Dry, medium-bodied with a tangy lemon finish

705-212-2200

events@pieeyedmonkbrewery.com