

# 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

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