

DINNER

ONTARIO CRAFT BEER

10oz \$3.75 - 20oz \$7.25 - 24oz \$8.75 & in Cans or Growlers

FLIGHT: Five x 5oz pours of our Ontario Craft Beer \$12.00

LOCK 33

STYLE: Golden Ale

ABV: 5% - IBU:13.5

INGREDIENTS: Wheat, Water, Hops, Yeast

NOTES: Light, Clean, Refreshing

FIRST RESPONSE

STYLE: American Amber Ale

ABV: 5% - IBU:24

INGREDIENTS: Water, Barley, Hops, Yeast

NOTES: Hops, Citrus, Medium bodied

ALL DAY AMBER

STYLE: American Amber

ABV: 6.8% - IBU: 24

INGREDIENTS: Water, Barley, Hops, Yeast

NOTES: Caramel, Citrus

SECOND ACT

STYLE: Altbier (German; Old Beer)

ABV: 5% - IBU: 28

INGREDIENTS: Water, Yeast, Hops, Wheat, Malt

NOTES: Copper, Malty, Caramel, Apple, Smooth

DHGA

STYLE: Dry Hopped (2000g Triple Pearl) Golden Ale

ABV: 5% - IBU: 13.5

INGREDIENTS: Wheat, Water, Hops, Yeast

NOTES: Light, Clean, Refreshing

SLAUGHTERHOUSE SOUR

Style: Raspberry Berliner Weisse

ABV: 4.5% - IBU: 6

INGREDIENTS: Water, Wheat, Hops

NOTES: Light, Clean, Slight sourness

On a flight or 10oz \$5.50

ASK YOUR SERVER ABOUT OUR ROTATING GUEST TAPS

RED

6oz - 9oz - 1/2 Litre - Bottle

Santa Carolina Merlot, Chile

6.50 - 9.50 - 18.25 - 29.00

Beringer Cabernet

Sauvignon, California

7.25 - 10.75 - 20.25 - 31.95

Trapiche Malbec, Argentina

7.50 - 11.00 - 21.25 - 33.75

WHITE

6oz - 9oz - 1/2 Litre - Bottle

**Santa Carolina Chardonnay,
Chile**

6.75 - 9.75 - 18.50 - 29.00

**Two Oceans Sauvignon
Blanc, South Africa**

7.25 - 10.75 - 20.00 - 32.00

**Trapiche Pinot Grigio,
Argentina**

7.75 - 11.75 - 21.95 - 34.50

BUBBLES

5oz - Bottle

Bottega Vino Dei Poeti

Prosecco DOC, Italy

8.00 - 43.00

“Customer service and quality are our top priorities. If you have an issue with any aspect of your stay with us, please ask to speak with a manager to allow us an opportunity to make things right.”

**-Erastus Burley,
General Manager**

COCKTAILS

Spiked Peach Tea

Vodka, peach schnapps & iced tea \$8.25 - 1.5oz

Mojitarita

Tequila, triple sec, lime juice & mint \$9.00 - 2oz

Rum Punch

White rum, dark rum, coconut rum, lime juice, pineapple juice, orange juice & grenadine \$10.75 - 1.5oz

Ginger Apple

Apple whiskey, lime juice & ginger ale \$8.25 - 1.5oz

Red Delicious Sangria

Red wine, brandy, apple liqueur, pineapple & cranberry juice & 7UP \$9.50 - 2oz

White Melon Sangria

White wine, peach schnapps, melon liqueur, lemonade & 7UP \$9.50 - 2oz

White Peach Sangria

White wine, peach schnapps, triple sec, pineapple juice & 7UP \$9.50 - 2oz

Deep Blue

Vodka, blue curaçao & lemonade \$8.25 - 2oz

Orange Basil Gin & Sonic

Gin, soda, tonic, basil & fresh orange \$8.00 - 1oz

Classic Caesar

Vodka, Clamato juice, caesar rim mix, worcestershire, tabasco, olive, pickle & aged cheddar \$7.50 - 1oz

Monks Caesar

Vodka, gin, tabasco, sriracha, worcestershire, pickle juice, horseradish, olive, pickle & aged cheddar \$10.00 - 2oz

The Extra

Vodka, raspberry liqueur, blue curaçao, lemon juice, cranberry juice & 7UP \$10.75 - 2oz

SOUP

Corn Chowder

Classic corn chowder with potatoes, corn, smoked bacon and garnished with cheddar cheese and smoked paprika. Served with crackers \$6.50

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*

Greek Salad *GF*

Crisp romaine lettuce, red peppers, cucumber, black olives, diced tomatoes, feta cheese with a basil vinaigrette *Small \$10.50 Large \$15.50*

APPETIZERS

Pickle Chips

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

Loaded Garlic Bread with Cheese

Artisan garlic toast topped with mozzarella, cheddar, smoked bacon and green onions \$11.50

Pretzel

Wood oven baked pretzel with spent grain and sea salt, served with grainy beer mustard and beer caramel \$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

Deep Fried Mushroom Caps

Battered and served with horseradish mayo \$11.95

Onion Rings

Battered and served with smoked ketchup \$9.95

Spinach & Cheese Dip

Creamy cheese dip with spinach and served with naan bread and nacho chips \$13.95

Root Veggie Fries VF

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

Charcuterie Board

House smoked brisket, pulled pork and chicken wings, accompanied with white cheddar, beer bbq sauce, mustard, slider buns & pickled vegetables \$24.95

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

Buffalo Cauliflower

Tempura battered and tossed in smoked paprika. Served with beer aioli \$10.95

BURGERS & SANDWICHES

Choice of Fries or Garden Salad with cider vinaigrette.

Sub Caesar - Greek Salad - Soup - GF Bun \$3

Sub Poutine \$5 - Onion Rings \$4.50

Sub Root Veggie Fries \$3.50

Add Cheddar - Bacon - Beer Mustard - Gravy - Beer Aioli \$1.95

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

Chef's Burger

All beef patty on an onion bun with pulled pork, yellow cheddar, lettuce, tomato, pickle and deep fried onion ring \$17.95

Veggie Burger GF, V

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

Mushroom & Swiss Burger

All beef patty on a brioche bun with sautéed mushrooms, caramelized onions, Swiss cheese lettuce and pickles \$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 beef 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 onions, chives & 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 - Pesto -
Truffle Infused Oil

TOPPINGS \$1.95

Roasted Red Peppers - Green Peppers
Pineapple - Cauliflower - Red Onions
Spinach - Tomatoes - Caramelized Onions
Cremini Mushrooms - Chives
Shiitake Mushrooms - Basil - Jalapeños

TOPPINGS \$2.95

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

PASTAS & MAINS

Add cheese to garlic toast \$1.95

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, chive parmesan and goat cheese cream sauce.
Served with garlic toast \$17.95

Carbonara

Roasted chicken tossed with sweet peas, fresh herbs and served in a parmesan cream sauce and finished with prosciutto and grana padano.
Served with garlic toast \$17.95

Vegan Bolognese GF, VF

GF Penne tossed in tomato sauce with mushrooms, roasted peppers, cauliflower and spinach. Served with gluten free bread and nutritional yeast \$16.95

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 with garlic toast and garnished with green onions
\$19.95

Pork Chop

Ontario pork served with green beans, baby carrots, roasted potatoes and finished with an apple honey glaze \$21.95

KIDS UNDER 12

Cheese Pizza \$8.00

Pepperoni Pizza \$8.00

Cheese Burger & Fries \$8.00

Chicken Fingers & Fries \$8.00

Pasta with butter, cream or tomato sauce \$8.00

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

Pecan Pie

Classic flavours of Sweet and salty with pecans and served with vanilla ice cream \$7.50

Sharing Sundae

Cookie crumble, rich chocolate brownies, beer caramel, whipped cream and 4 scoops of Chocolate, Vanilla or Strawberry ice cream \$11.50

Flourless Chocolate Cake GF, V

Rich dark chocolate torte finished with berry coulis \$7.50

*Share your experience on
Google, OpenTable, Facebook,
Instagram & TripAdvisor.*

@pieeyedmonk