



The TAPROOM

OUR SIGNATURE GLUTEN-FREE BEERS & KOMBUCHA

HIGHLAND LAGER

ABV 4.0% | IBU 11

16 oz pint | \$8

A light, clean bitter flavor with a neutral aftertaste & a refreshing light body with balanced carbonation.

McKALE ALE

ABV 4.0% | IBU 19

16 oz pint | \$8

A moderate grain character & a medium hop level to support a light & crisp thirst-quenching quality.

MY WIFE'S BITTER

ABV 4.5% | IBU 28

16 oz pint | \$8

A medium-clean bitterness & a mild-to-moderate hop level with hints of an earthy floral character.

COPPER ALE

ABV 4.5% | IBU 19

16 oz pint | \$8

A smooth amber ale with notes of toasted caramel & toffee, balanced by gentle hop bitterness and a clean finish.

MORRISON STOUT

ABV 4.7% | IBU 17

16 oz pint | \$8

Rich roasted flavour with hints of chocolate & coffee, finishing smooth & balanced without the heaviness.

AMUZE BOUCHE KOMBUCHA | 16 oz - \$4

Known for its potential health benefits, to boost your energy, to support digestion, and to strengthen your immune system.

Flavours: Ginger, Maple Apple, Peach, Raspberry

STARTERS

WINGS

18/lb

Smoked naked wings with a choice of our house-made sauces. Served with fries.

Sauces: Stout BBQ, Buckwheat Honey Mustard, Creamy Garlic Ale, Gochujang Ancho Chile, Hot Sauce.

BRUSCHETTA

17

Served on toasted sourdough bread.

Pick three: goat cheese & marinated artichokes | fig jam, brie & pear | tomato, basil, mozzarella | sweet & spicy red pepper jelly & cream cheese

Vegan cheese option: black truffle Italian | mozzarella | garlic & chive

+ 4

FRIES YOUR WAY

Regular fries

8

Poutine, chili cheese fries, pulled pork poutine, or Peruvian chicken poutine

17

NACHOS

17

Crispy corn tortillas layered with queso, pico de gallo, pickled jalapeños, scallions & lime crema guacamole.

Add: Chili or Peruvian chicken

4

A-RAN-CHI-NEH

17

Arborio rice, spinach, old white cheddar, and brisket fried golden brown, served with turtle bean cilantro purée, crisp chili oil, pickled radish & cucumber.

COTTAM CHARCUTERIE

36

A platter for two with our house smoked beef brisket, turkey breast, country sausage, three cheese herbed medallion & charred vegetable salad.

SOUP & SALAD

POTATO WHITE CHEDDAR ALE 9
Creamy potato cheddar soup made with our McKale Ale beer.

FRENCH ONION SOUP 13
A traditional recipe made with caramelized onions & rich beef broth, topped with emmental cheese & house-made croutons.

HOMESTYLE CHILI 14
A hearty beef and bean chili with onions, tomatoes, beans & cheese.

CARAMELIZED PEAR & GOAT CHEESE SALAD 16
Mixed greens tossed in a roasted beet dressing, topped with caramelized pears, dried cranberries, chili-nutmeg sugared walnuts & goat cheese.

COBB SALAD 18
Mixed greens topped with house smoked turkey, avocado, aged cheddar, buckwheat honey pepper bacon, marinated tomato & hard-boiled egg. House-made buttermilk ranch or blue cheese dressing.

SANDWICHES

All sandwiches served with your choice of fries, garden salad or soup.

BEEF BRISKET 20
House smoked beef brisket, horseradish Dijon mayonnaise & aged white cheddar.

JAPANESE CHICKEN SANDWICH 19
Marinated chicken thigh twice fried, served with kosho mayo & rice wine cabbage slaw.

THE CLUB 18
House smoked turkey, buckwheat honey pepper bacon, seasoned tomato, mayo & lettuce. Stacked high on a toasted brioche bun.

MAINS

CHICKEN PARMESAN 1 piece 19 | 2 piece 25
Crispy chicken topped with rustic tomato sauce and melted mozzarella, served over pasta.

FISH DINNER 2 piece 19 | 3 piece 24
Lake Erie Pickerel, lightly battered with homemade breadcrumbs, served with fries, vinegar coleslaw, & tartar sauce.

BRAISED BRISKET & STOUT STEW 19
Made with parsnips, carrots, Yukon Gold potatoes, celeriac, stewed tomatoes & beef broth. Served with a toasted roll.

CHICKEN FINGERS 18
Lightly breaded chicken fingers served with fries & ranch.

Sauces: Stout BBQ, Buckwheat Honey Mustard, Creamy Garlic Ale, Gochujang Ancho Chile, Hot Sauce.

HOT HONEY WAFFLES & CHICKEN 23
Crispy fried chicken drizzled with hot Sun Parlour Honey, served over golden waffles with an old-fashioned oil & vinegar slaw.

KIDS MENU

1 PIECE CHICKEN FINGER MEAL 12
Lightly breaded chicken finger served with fries & ranch.

PENNE PASTA 11
Butter or tomato sauce.

2 WAFFLES 11
Served with maple syrup.

DESSERTS

WARM BROWNIE SUNDAE 14
Rich brownie by Gluten Free Pantry, served warm with vanilla ice cream, chocolate sauce & whipped cream.

CHEESECAKE 16
Traditional cheesecake by Healthy Creations, topped with a bright berry cointreau compote.



BROOKSTON
— OAKS —

We only use natural beef tallow for our fried offerings.