The TAPROOM

OUR SIGNATURE GLUTEN-FREE BEERS

HIGHLAND LAGER ABV 4.0% | IBU 11 — 16 oz pint | $8

A light, clean bitter flavour 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 & 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.

BEER

STARTERS

WINGS | 18/*lb*

Dusted wings with a choice of our house-made sauces. Served with carrots, celery & house-made ranch.

Add: Side of fries | $4

Sauces: Stout BBQ, Medium heat Maple, Creamy Garlic Ale, Hot Sauce.
Dry: Cajun, Salt & Pepper

NACHOS | 17 | HALF NACHO | 11

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

Add: WKRP Chilli, Peruvian-seasoned chicken or brisket. | $6

BURRATA BRUSCHETTA | 17

Toasted sourdough bread topped with creamy burrata, marinated tricolour cherry tomatoes, basil pesto, balsamic glaze, chilli oil crisp, olive oil & basil.

A-RAN-CHI-NEH | 17

Arborio rice, old white cheddar and brisket. Cooked crispy, served with a rustic rose tomato sauce, pickled cucumber, radish & microgreens.

FRIES BROOKSTON OAK WAY | 8/17

Regular fries

Make into Poutine: WKRP Chilli or Peruvian-seasoned chicken or brisket.

COTTAM CHARCUTERIE | 38

A platter for two, house-smoked beef brisket, turkey breast, country sausage, three-cheese herbed medallion & marinated vegetables, spiced nuts & corn bread.

BROOKSTON
OAKS

STARTERS

SOUPS & SALADS

CREAM OF MUSHROOM | 10

Local Three C's mushrooms, cream, onions & garlic cooked until flavours melt together.

FRENCH ONION SOUP | 13

A take on a traditional recipe made with caramelized onions, Highland lager & rich bone broth, topped with emmental cheese & house-made crostini.

WKRP CHILI | 14

A rich, slow-simmered beef chili full of aromatics and beans, topped with a generous amount of shredded cheese, alongside house-made corn bread.

HERITAGE CESAR | 16

Heritage mixed greens tossed in our house-made Caesar dressing, finished with GF croutons, buckwheat bacon crumble, pickled red onion, & lemon.

COBB SALAD | 18

Mixed greens topped with house-smoked turkey, avocado, aged cheddar, buckwheat honey pepper bacon, tomato & hard-boiled egg.

Dressings: House-made buttermilk ranch or blue cheese dressing.

BROOKSTON
OAKS

SOUPS & SALADS

SANDWICHES

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

BEEF BRISKET | 20

House-smoked beef brisket, horseradish Dijon mayonnaise & aged white cheddar on a brioche bun.

THE BROOKSTON TURKEY CLUB | 18

House-smoked turkey, buckwheat honey pepper bacon, tomato, garlic ale mayo & lettuce. Stacked high.

TAMARI GINGER CHICKEN SANDWICH | 19

Marinated chicken thigh, twice-fried, served with kosho mayo & rice wine cabbage slaw.

CHICKEN PARMESAN SANDWICH | 19

Breaded chicken topped with rustic tomato sauce & melted mozzarella in a brioche bun.

KIDS MENU

1 PIECE CHICKEN FINGER MEAL | 12

Lightly breaded chicken finger served with fries & ranch.

MAC & CHEESE | 13

Creamy cheesy macaroni made with a rich blend of cheeses & spices.

HOT HONEY CHICKEN & WAFFLES | 12

Pint-size version of our main. Half order of Crispy fried chicken served over half of our golden Belgian waffle, drizzled with our local sun parlour hot honey sauce for the perfect balance of sweet heat. Finished with our house coleslaw & maple syrup.
Waffles contain nuts

BROOKSTON
OAKS

MAINS

THE SMOKED TURKEY MAC ATTACK | 17

Creamy, cheesy macaroni made with a rich blend of cheeses & spices complements our smoked turkey and bacon, finished with scallions.

BRAISED BRISKET & STOUT STEW | 19

Made with parsnips, carrots, Yukon Gold potatoes, stewed tomatoes, Morrison Stout & succulent brisket. Served with sourdough bread.

PICKEREL DINNER | *2 piece* | 19
Add extra pickerel | $6

Lake Erie Pickerel, lightly battered with our seasoned panko, served with fries, vinegar coleslaw, & tartar sauce.

CHICKEN FINGERS | 18

Lightly breaded chicken fingers served with fries & ranch.

Sauces: Stout BBQ, Medium Heat Maple, Creamy Garlic Ale, Hot Sauce.

CHICKEN PARMESAN
1 *piece* | 21 | *2 piece* | *26*

Breaded chicken topped with rustic rose tomato sauce, mozzarella & parmesan cheese. Finished atop gluten-free pasta.

HOT HONEY CHICKEN & WAFFLES | 25

Crispy fried chicken served over our golden Belgian waffle, drizzled with our local sun parlour hot honey sauce for the perfect balance of sweet heat. Finished with our house coleslaw & maple syrup.
****Waffles contain nuts****

We only use natural beef tallow for our fried offerings.

BROOKSTON
OAKS

MAINS

DESSERT

WARM BROWNIE SUNDAE | 14

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

VERY BERRY CHEESECAKE | 16

Traditional cheesecake by Healthy Creations, topped with a bright berry Cointreau compote.

OTHER DRINKS

Try our Kombucha

Brewed with the finest ingredients like filtered water, coconut palm sugar, green tea, & natural flavours, our Kombucha is made to impress.

AMUZE BOUCHE KOMBUCHA | 8

Known for its potential health benefits: boosting your energy, supporting digestion, & strengthening your immune system.

Flavours: Ginger, Maple Apple, Peach, Raspberry

Looking for something else?

Ask your server about our full selection of cocktails, wine, spirits, pop, & seasonal beverages.

TAKE HOME OUR BEER

All of our signature gluten-free beers & Kombucha flavours are available in cans for purchase.

BROOKSTON
OAKS