

BRUNCH

BREWMASTER'S BREAKFAST / 19.

fried eggs, bacon, sausage, black pudding, mushrooms, baked beans, fried bread

BRUNCH POUTINE / 17.

fries, jalapeño cheese curd smokie, brisket burnt ends, fried egg, red-eye gravy

YORKSHIRE EGGS BENNY / 15.

capicola ham, Yorkshire pudding, poached eggs, BR Lager Hollandaise, home fries

CAST IRON BURNT ENDS HASH / 14.

brisket + bacon burnt ends, beer-braised onions, fried egg, pickled mushrooms, russet potatoes

MANGO, GRAPE + AVOCADO BOWL / 13.

pressed yoghurt, spent grain granola

CHOCOLATE MILK + STOUT PANCAKES / 14.

maple syrup, citrus mascarpone

COBB SALAD / 14.

pickled egg, roasted avocado, iceberg, Stilton blue cheese, charred pickles

CAESAR SALAD / 12.

romaine, kohlrabi, pickled egg, horseradish garlic dressing, cheddar pretzel croutons

GRILLED CHEESE / 12.

smoked cheddar, onion jam, Bob's pickles, LC fries
add bacon / 3.

CHARRED AVOCADO TOAST / 12.

poached eggs, arugula, grilled sourdough bread

BRUNCH BURGER / 19.

fried egg, bacon, cheese, onion tomato relish, LC fries

TURKEY BURGER / 15.

avocado, dill pickle tartar sauce, LC fries

FEATURE DRINKS / 6.

CAESAR Absolut vodka or Beefeater gin, Walter Caesar mix [10oz]

G+G RADLER Grasshopper, grapefruit [12oz]

QUINTANA ROO MICHELADA Pilsner, Walter Caesar mix, spice, lime [5oz]

Please make us aware of any food allergies, as there may be ingredients that are not listed.