

MALT & MORTAR

APPETIZERS

Gourmet Wings \$16

Lightly dusted, served with housemade buttermilk ranch.

🍷 House Buffalo | 🍷 Chipotle Mango Rub

🍷 Sweet Chili | Whisky BBQ

🍷🔥 The Wrath | 🔥 Korean Glaze

Honey Garlic | 🍷 Smoked Sea Salt & Pepper

🍷 Try it vegan! Substitute crispy cauliflower (served without ranch dressing) \$16

Chili Chicken \$15.25

Crispy chicken bites tossed in a sweet chili glaze, with cucumbers, red peppers & jalapenos. Topped with fried gyoza strips, sesame seeds and green onions.

🍷 Try it vegan! Substitute crispy cauliflower \$15.75

Wrap it up - Add lettuce cups \$2

Nachos \$22

🍷 Corn tortilla chips, mixed cheeses, olives, fresh jalapeno, red pepper, onion, fried capers, and chipotle crema; served with salsa & sour cream.

🍷 Add Guacamole \$3.5

Double Cheese \$5.5

Add Braised Pork, or Jackfruit \$6

Add Grilled, or Pulled Chicken \$6

Buffalo Chicken Dip \$19

Perfect for sharing! Tender shredded chicken, baked with buffalo cream cheese & a three cheese topping. Served with crostini, and tortilla chips.

🍷 Available with Jackfruit

Pretzels \$14

🍷 Tender pretzels (3), with lemon pepper butter and fresh dill. Served with house made beer cheese.

Brussels \$12.5

🍷 🍷 Brussels sprouts with a drizzle of miso maple glaze.

SOUPS & SALADS

Dill Pickle & Pepperoncini; Soup \$6 cup | \$9 bowl

🍷 🍷 Creamy, savoury and tart.

Add a house made cheddar & ale biscuit \$3

Mom's Stew \$14

Hearty bowl of spicy Italian sausage crumble, leeks, carrots, celery, Yukon Gold potatoes in a creamy broth. Served with a warm cheddar and ale biscuit.

Roasted Beet Salad \$15.25

🍷 🍷 Roasted beets, goat cheese and radish on a bed of arugula and romaine lettuce, tossed in a Dijon vinaigrette. Topped with dried cranberries & crushed pistachios.

Kale Caesar Salad \$13.5

A mix of kale and romaine tossed in a creamy garlic Caesar dressing. Topped with "Naan-tons", shaved parmesan, fried capers & crispy bacon.

🍷 Add Grilled, Smoked Chicken \$6

🍷 Blackened Tofu \$6

Shrimp Skewer \$5.5

SNACKS

Malt Pickle Chips \$7

🍷 🍷 Thin cut, fried crisp. Served with buttermilk ranch.

Poutine \$10.5

A Canadian classic! Crisp French fries, squeaky cheese curds, and rich gravy.

Jalapeno Poppers \$10.5

🔥 🍷 House-made jalapeno poppers, stuffed with creamy goat cheese, and topped with a sweet cornbread. Baked, and finished with chipotle crema.

BURGERS & SANDWICHES

Served with fries or mixed greens.

Sub Caesar salad, or Dill pickle soup \$1

Sub Sweet potato fries \$2; Sub Beet salad \$1.75

Sub Poutine, Crispy Brussels or Pickle chips \$4

House Burger \$17.5

Double stacked 4oz Ground Chuck brisket patties topped with onion, pickle, lettuce, smoked tomato jam & house burger sauce.

Add Cheddar, Swiss or Blue cheese; Bacon, or Fried Egg \$2

Add Buttermilk Onion Crisps, or fresh diced Jalapeno \$1

Junior Cheddar Burger \$14.5

All of the flavour of our stacked House Burger, with one less patty – with a slice of cheddar added for good measure!

Vegan Burger \$17.95

🍷 House made chickpea patty, topped with onion, pickle, lettuce, & vegan mayo on a potato scallion bun.

Korean Fried Chicken Sandwich \$18.5

🔥 Battered & fried chicken breast, Gochujang glaze, mayo, coleslaw and pickles.

🍷 Substitute a Cauliflower steak \$19

Blackened Chicken Burger \$19

Chicken breast blackened to perfection, cheddar cheese, peppered bacon on a brioche bun with roasted aioli, lettuce and tomato.

Cubano \$17.5

Havana's famed pressed sandwich! Slow braised pork, pickles, mustard & Swiss cheese on a panini bun.

🍷 Substitute Jackfruit (served with vegan cheese)

ENTREES

Mac & Cheese \$18

🍷 Cavatappi noodles with cheese curds and house made beer cheese. Baked with a panko topping.

Add Braised Pork, or Smoked Pulled Chicken \$6

Add Bacon & Jalapeno \$3

Power Bowl \$20.5

🍷 Choice of blackened chicken, or 🍷 blackened tofu, with roasted red cabbage, broccoli, and red pepper on a bed of sesame brown rice. Topped with wasabi aioli, crispy chickpea crumble and avocado.

Chicken & Waffles \$19

Battered & fried chicken breast, on a Belgian buttermilk waffle topped with maple bourbon & buffalo sauce, finished with crispy bacon. Served with your choice of fries or greens.

Striploin Steak \$24

6oz New York Striploin on panini, with sesame steak sauce, garlic mashed potatoes, and fried Brussels.

Add Sautéed Mushrooms, or Sautéed Onions \$1.5 each

Add Grilled Shrimp Skewer \$5.5