

# MALT & MORTAR

## APPETIZERS

### Gourmet Wings \$16.5

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) \$16.5**

### Chili Chicken \$15.5

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 \$16**

**Make it a bowl – served with brown rice. Add \$3.5**

### Smoked Salmon Roll \$14

House, cold smoked salmon, sushi rice, cucumber, pickled daikon in a seaweed roll. Topped with a spicy aioli drizzle.

### Birria Tacos \$18

A Jalisco street food classic – Malt style! Tender beef shortrib braised in a guajillo adobo, on crisped flour tortilla shells (3) with Monterey jack cheese. Served with consommé for dipping. A bit messy – SO worth it!

🌱 **Available with Jackfruit**

### Nachos \$23

🌱 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 \$6**

**Add Grilled, or Pulled Chicken, 🌱 Jackfruit \$6.5**

### Buffalo Chicken Dip \$19.5

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.

### Szechuan Lettuce Cups \$15

Lightly fried chicken tenders, with red pepper, and scallions, in a Szechuan sauce, topped with cashew, crisp wonton strips & sesame seeds. Served with lettuce cups.

### Brussels \$13

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

## SOUP & SALADS

### Dill Pickle & Pepperoncini

**Soup \$6 cup | \$12 bowl (with cheddar & ale biscuit)**

🌱 🍷 Creamy, savoury and tart.

### Yuzu Salad \$15.5

🌱 🍷 A fresh and colourful blend of radish, cucumber, sweet peppers, green beans and carrot, in a tangy Yuzu vinaigrette. Served on a bed of romaine, topped with a cashew crumble.

### Kale Caesar Salad \$13.5

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

**Add Grilled, or Smoked Pulled Chicken \$6.5**

🍷 **Crispy Tofu \$6**

## 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.

### Spinach Dip \$9.5

🌱 A light bite – perfect for the patio! Chef's take on a classic chilled spinach dip – spinach, artichoke, cream cheese & sour cream, with a hint of chipotle. Served with crostini.

### Jalapeno Poppers \$11

🔥 🌱 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 \$1.5**

**Sub Sweet potato fries or Pickle chips \$2; Yuzu salad \$2.5**

**Sub Poutine, Crispy Brussels \$5**

### House Burger \$17.5

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

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

### Junior Cheddar Burger \$15

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

### Vegan Burger \$18.5

🌱 House made chickpea patty, topped with tomato, pickled mango, lettuce, & vegan mayo on a potato scallion bun.

### Korean Fried Chicken Sandwich \$18.5

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

### Blackened Chicken Burger \$19.5

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

### Salmon Burger \$21

Pan seared, fresh salmon with dill aioli, fried capers, arugula, tomato and pickled onion on a toasted brioche bun.

## ENTREES

### Mac & Cheese \$19

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

**Smoked Pulled Chicken \$6.5 | Add Bacon & Jalapeno \$3**

### Tuna Bowl \$22

Sushi grade Ahi tuna with fresh mango, edamame, cucumber, avocado and spicy aioli drizzle, on a bed of sesame brown rice. Topped with crispy wonton strips.

🌱 **Substitute Crispy Tofu \$21**

### Chicken & Waffles \$19

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

### Striploin Steak \$26

6oz New York Striploin with a red wine, wild mushroom demi glace. Served with garlic mashed potatoes, and green beans.

🌱 = vegetarian | 🌱 = vegan | 🍷 = gluten free | 🔥 = spicy | 🌶️ = even hotter!