

MALT & MORTAR

APPETIZERS

Gourmet Wings \$17

Lightly dusted, served with housemade buttermilk ranch.

🌿 House Buffalo | 🌿 Chipotle Mango Rub

Teriyaki | BBQ

🌿 🌶️ The Wrath | 🔥 Korean Glaze

Honey Garlic | 🌿 Smoked Sea Salt & Pepper

🌱 **Try it vegan! Substitute crispy cauliflower (served without ranch dressing) \$17**

Bulgogi Beef Lettuce Wraps \$17.5

Shaved Certified Angus Beef sirloin and kimchi, sautéed in a bulgogi glaze. Topped with red pepper, carrots, green onion, and crispy chickpea. Served with butter lettuce.

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; 🌱 Sub vegan cheese +\$.75

Brussels \$13.5

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

Pesto Flatbread \$14.5

🌿 Nut-free pesto, and jack cheese on a flatbread crust, topped with arugula, grape tomatoes, and chipotle crema.

Add Mushrooms \$3

Add Bacon \$3

Add Pulled Smoked Chicken \$6.5

Mamma Mia Beef Ribs \$18.95

🌿 Two beefy back ribs, smoked and braised till tender. Glazed in a tangy BBQ sauce, served with cauliflower rice.

Malt Pickle Chips \$7

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

Poutine \$11

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

SHAREABLES

Nachos \$23

🌿 🌿 Corn tortilla chips, mixed cheese, olives, jalapenos, red peppers, onions, fried capers, and chipotle crema; served with salsa & sour cream.

🌿 **Add Guacamole \$3.5 | Double Cheese \$6**

Add Grilled, or Pulled Chicken \$6.5 | 🌿 Jackfruit \$6.5

Baked Camembert \$20

🌿 Creamy Danish camembert (brie's cousin), baked till "gooey". Served with candied walnuts, dried fruit, fresh apple slices, berry coulis, and toasted crostini.

Buffalo Chicken Dip \$20.5

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

🌿 **Available with Jackfruit**

Spinach Dip \$21

🌿 A creamy five cheese dip with spinach and artichokes baked to perfection! Served with Artistic Bakery soft pretzels, and corn tortilla chips.

SOUP & SALADS

Dill Pickle & Pepperoncini Soup

\$7 cup | \$12.5 bowl (with cheddar & ale biscuit)

🌿 🌿 Creamy, savoury and tart.

Winter Salad \$15.5

🌿 🌿 Arugula and romaine tossed in a light lemon cream dressing, topped with roasted fennel, red onion, candied walnuts, pomegranate seeds, and goat cheese.

Kale Caesar Salad \$13.95

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 Pulled Smoked Chicken \$6.5

Add Mango Chipotle Blackened: 🌿 Tofu \$6 | Salmon \$12

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; Winter salad \$2.5

Sub Poutine, Crispy Brussels \$5

House Burger \$17.95

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

Add Cheddar, Blue cheese, Mushroom, Bacon, or Egg \$2 ea

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 \$18.95

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

Blackened Chicken Burger \$19.95

Cajun chicken breast, cheddar cheese, peppered bacon on a brioche bun with roasted aioli, lettuce and tomato.

ENTREES

Pesto Gnocchi \$16

🌿 Light potato dumplings, sautéed with mushrooms, in a nut-free pesto cream sauce. Topped with parmesan cheese.

Add Pulled Smoked Chicken \$6.5

Coconut Curry Cauliflower \$19.95

🌱 🌿 Grilled, marinated cauliflower steak, on a bed of jasmine rice. Served with a Thai red curry, with roasted carrots, fresh mango salsa, and crispy chickpea crumble.

🌿 **Substitute Grilled Chicken Breast \$21.5**

Mango Chipotle Salmon Bowl \$25

🌿 Atlantic salmon, blackened with our house mango chipotle rub, on a bed of jasmine rice with roasted fennel, avocado, edamame, and mango salsa. Topped with a spicy aioli drizzle.

🌱 🌿 **Substitute Mango Chipotle Blackened Tofu \$22**

Chicken & Waffles \$20.5

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.

8oz Certified Angus Beef Sirloin Steak \$28

🌿 Certified Angus Beef sirloin, grilled to your liking. Served with miso maple carrots, roasted potatoes, and our signature sesame steak sauce.

🌿 = vegetarian | 🌱 = vegan | 🌿 = gluten free | 🔥 = spicy | 🌶️ = even hotter!
*menu prices do not include GST