MALT & MORTAR

APPETIZERS

Gourmet Wings $17
Lightly dusted, served with housemade buttermilk ranch.
(GF) House Buffalo | (GF) Chipotle Mango Rub
(GF) Teriyaki | (GF) BBQ
(GF) The Wrath | Korean Glaze
Honey Garlic | (GF) Smoked Sea Salt & Pepper
(V) **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 $19
A Jalisco street food classic – Malt style! Tender beef shortrib braised in a guajillo adobo, on crisped flour tortilla shells (3) with Monterey jack cheese. Served with consommé for dipping. A bit messy – SO worth it!
Available with Jackfruit; (V) Sub vegan cheese +$.75

Brussels $13.5
(V) (GF) Brussels sprouts with a drizzle of miso maple glaze.

Pesto Flatbread $15.5
Nut-free pesto, and jack cheese on a flatbread crust, topped with arugula, grape tomatoes, and chipotle crema.
Add Mushrooms $3 | Add Bacon $2
Add Pulled Smoked Chicken $6.5

Mamma Mia Beef Ribs $20.95
(GF) Two beefy back ribs, smoked and braised till tender. Glazed in a tangy BBQ sauce, served with cauliflower rice.

Malt Pickle Chips $7
(GF) Thin cut, fried crisp. Served with buttermilk ranch.

Poutine $12.5
A Canadian classic! Crisp French fries, squeaky cheese curds, shredded cheese, and rich gravy.

SHAREABLES

Nachos $23
(GF) Corn tortilla chips, mixed cheese, olives, jalapenos, red peppers, onions, fried capers, and chipotle crema; served with salsa & sour cream.
Add Guacamole $4 | Double Cheese $8
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 $21.5
Perfect for sharing! Tender shredded chicken, baked with buffalo cream cheese & goat cheese crumble. 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.

= vegetarian | (V) = vegan | (GF) = gluten free | = spicy | = even hotter!
*menu prices do not include GST | please check online menu for updates & features

SOUP & SALADS

Dill Pickle & Pepperoncini Soup
$7 cup | $12.5 bowl (with cheddar & ale biscuit)
(GF) Creamy, savoury and tart.

Winter Salad $15.5
(GF) 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 $14.95
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: (GF) 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 $18.5
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
(V) House made chickpea patty, topped with tomato, pickled mango, lettuce, & vegan mayo on a potato scallion bun.

Korean Fried Chicken Sandwich $19.5
Battered & fried chicken breast, gochujang glaze, mayo, coleslaw and pickles.

Blackened Chicken Burger $20.5
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 | Add Bacon $2

Coconut Curry Cauliflower $20.5
(V) (GF) 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.
(GF) **Substitute Grilled Chicken Breast $21.5**

Mango Chipotle Salmon Bowl $25
(GF) 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.
(V) (GF) **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 $29.5
(GF) Certified Angus Beef sirloin, grilled to your liking. Served with miso maple carrots, roasted potatoes, and our signature sesame steak sauce.