

# MALT & MORTAR




## APPETIZERS


### Gourmet Wings \$18


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) \$17.5**

### 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 crisp iceberg lettuce.



 Plant-based option with cauliflower available! **\$17**

### Birria Tacos \$20


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.


### Hummus Flatbread \$15.75

 Housemade hummus with a roasted red pepper relish, topped with goat cheese, kale, and chipotle crema.



**Add Mushrooms \$4 | Add Bacon \$2**

**Add Pulled Smoked Chicken \$7**

### Smoked Salmon Cakes \$15

 Breaded and lightly fried. Served with a spicy & tangy tartar sauce.

### Malt Pickle Chips \$9.95



  Thin cut, fried crisp. Served with buttermilk ranch.


### Poutine \$14

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

## SHAREABLES


### Nachos \$24.5

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

 Add Guacamole \$4 | Double Cheese \$8

**Add Grilled, or Pulled Chicken \$7 |  Jackfruit \$7**

### Pretzels \$15


 A beerhall classic! Local Artistic Bakery pretzels, served warm with Malt & Mortar beer cheese, and a sprinkle of fresh dill.

### 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



### St Louis Side Ribs \$21

 Six smoked St Louis side ribs to share – say that really fast! Pork ribs braised till tender, and glazed with a tangy BBQ sauce.



## SOUP & SALADS

### Dill Pickle & Pepperoncini Soup

**\$7 cup | \$12.5 bowl (with cheddar & ale biscuit – w/gluten)**

  Creamy, savoury and tart.

### Strawberry Summer Salad \$16.5

  Arugula and mixed greens tossed in a strawberry white balsamic vinaigrette, topped with roasted fennel, goat cheese, red onion, toasted slivered almonds, with strawberries, and red wine poached pear.

### Kale Caesar Salad \$15

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

**Add Chicken:**  Grilled,  Blackened, or Pulled Smoked \$7

**Add: Smoked Tofu \$7 |  Salmon \$10 |  Shrimp \$8.5**

## HANDHELDS

Served with fries or mixed greens. **Add Gravy \$1**

**Sub Caesar salad, or Dill pickle soup \$2**

**Sub Sweet potato fries \$2.5 | Summer salad \$3**

### 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 \$15.5

Single patty house burger with a slice of cheddar!

### Vegan Chickpea Burger \$18.5

 House made patty, with lettuce, tomato, pickled onion, red pepper relish, and vegan mayo on potato scallion bun.

### Korean Fried Chicken Sandwich \$21

 Buttermilk-brined, fried chicken breast, topped with gochujang glaze, miso mayo, coleslaw and pickles.

 Fried Korean Cauliflower Sandwich on a vegan bun **\$20**

### Salmon Burger \$22.5

Seared salmon filet, with dill aioli, fried capers, arugula, pickled onion, and tomato on a buttery brioche bun.

### Smoked Chicken Buffalo Wrap \$19.5



Smoked, pulled chicken, mixed greens, Jack cheese, Caesar & buffalo sauce & bacon bits in a tortilla wrap, lightly seared.


### Blackened Chicken Burger \$22

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

## ENTREES

### Flamin' Hot Mac & Cheese \$19.5

  Corkscrew noodles baked in beer cheese, with a crispy panko and Hot Cheeto crumble.

 Classic Mac 'n Cheese - all killer, no Cheeto!

**Add Pulled Smoked Chicken \$7 | Add Bacon \$2**

### Coconut Curry Shrimp Bowl \$23.5



Shanghai noodles in a Thai coconut curry, asparagus, mushrooms, bok choy, red pepper, & pickled cabbage.






 Substitute Smoked Tofu **\$22**

### Chicken & Waffles \$21.5

Buttermilk-brined, 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 Frites \$32

 Certified Angus Beef sirloin, grilled to your liking. Served with garlic focaccia, crispy fries, and our signature sesame steak sauce.  [Gluten free without focaccia]

 = vegetarian |  = vegan |  = gluten free |  = spicy |  = even hotter!  
\*menu prices do not include GST | please check online menu for updates & features  
Please notify your server of any allergies!