

Ask your server about our favourite Beer & Food pairings!

STARTERS & SALADS

Super Baked Pretzels 🏠
What goes better with a cold pint than oven-baked pretzels sprinkled with rock salt and served with a spicy beer mustard. **\$10.00**

Lobster, Crab & Lager Dip
Creamy and decadent four-cheese dip made with fresh lobster, scallions, caramelized onions and Boston-style lager. Served with fresh-cut crostini. **\$13.50**

“Caesar” Salad 🏠🌱
A robust deconstruction of everybody's favourite drink. Tomato reduction, pickled asparagus, parmesan cheese, croutons and sweet red onions. **\$10.00**

Classic Caesar Salad
Romaine heart, served with delicious garlic dressing, grilled lemons and a hard-boiled egg. **\$9.75**

Bistro Salad
An array of fresh vegetables, crisp lettuce and juicy tomatoes. Tossed in a lemon, ale and tarragon vinaigrette. **\$9.50**

Firecracker Shrimp 🍷
Chipotle lime-basted shrimp skewers served atop a fresh-tossed bistro salad. **\$12.75**

Bacon & Ale Mussels
Smoky bacon chips and fresh Atlantic mussels, steamed to order in our delicious house ale stock. **\$13.75**

Lobster Quesadilla
Chunks of rich lobster and saltwater white fish, sweet red onions, tomatoes and avocado salsa, smothered in peppered Monterey Jack cheese. (Chicken or vegetarian options available upon request). **\$12.50**

Tenderloin Bites 🏠🍷
AAA hand-cut sirloin bites with beer-braised caramelized onions. Served medium rare on fresh spring mix and finished with a Dijon aioli. **\$13.25**

Moroccan Lamb Meatballs
Skewered and oven baked, these spicy and sweet meatballs are drizzled with a honey cumin sauce and served on a bed of bistro greens. **\$12.25**

Green Onion Cakes 🌱
Perfect with a beer and for sharing, these delicious cakes come with a savory soya and ale lemon dipping sauce. **\$9.25**

Snack Mix
Ask your server for our rotating snack mix available as an appetizer or just something to accompany the perfect pint. **\$6.50**

NACHOS

Bistro Nachos 🍷🌱
Our delicious house nachos, straight up. Loaded with fresh vegetables and three mouth watering cheeses and served with salsa, sour cream and guacmole. Add chicken, beef or chili for \$3. **\$15.50**

Brown Ale Chili Cheese 🏠
Hot n’ spicy traditional chili, cooked in chef’s choice of brown ale. A guilty pleasure that’s made even better with a double layer of cheese. **\$15.50**

California Dreaming
Artichoke hearts, plump jumbo shrimp, mounds of mozzarella and a roasted pepper cream drizzle. **\$16.75**

FLATBREADS

Fresh and flat-out delicious. Our chef-designed thin crust pizzas are perfect for sharing or hearty enough for one. **\$10.50**

El Diablo
Five alarm chicken stewed in a brutal hot sauce and served with fresh peppers and mozzarella.

Caribbean Style 🏠
Pineapples, Jerk pork, fresh mozzarella and Canadian cheddar.

The Darmody
Fresh cut apples, prosciutto, herbs and garlic, topped with mozzarella and a balsamic glaze.

Old School
Pep and mush, beer-braised onions and four cheeses.

Vegetarian 🌱
Roasted bell peppers, artichoke hearts, tomatoes and goat cheese.

SANDWICHES AND SUCH

Pourhouse Burger Topped with beer and bacon jam, served with our fresh hand-cut vegetables on a toasted artisan bun. We are proud to call this our house burger. **\$13.25**

The Big Cheese A delicious butcher-style burger patty sandwiched in between two grilled American cheese sandwiches. **\$18.50**

Beer of the Dragon Charbroiled beer chicken, drenched in a Hoisin brown ale BBQ sauce and served with Asian slaw. **\$13.50**

Blue-eyed Blonde Burger Leffe Blonde BBQ sauce, crumbled blue cheese, fresh crisp lettuce and tomatoes. **\$14.00**

Spent Grain Vegan Burger 🏠🌱 Locally sourced brewers grains, rice, soy and garden vegetables. Served on a toasted herb bun with a bistro lettuce topping. **\$13.00**

Jerk Chicken Clubhouse Spicy Jerk chicken sandwich in between two layers of fresh vegetables and crispy bacon.Toasted and finished with our delicious garlic aioli. **\$13.75**

Mac ‘n’ Cheese 🏠 Just like mom used to make, minus the crowded bar. Served piping hot, baked with cheese and smothered in our famous cheesy sauce. **\$14.50**

Steak Sandwich 6 oz hand-cut AAA steak with a bourbon chipotle glaze. Served on a garlic-cruste**d** baguette. **\$13.75**

The Greek 🍷🌱 Our delicious house pilaf, bell peppers, cucumbers and feta. Tossed in a savory traditional Greek dressing and served in delicious and crisp butter leaf lettuce wraps. **\$12.75**

Cowboy Up Beer-braised AAA short ribs slow-cooked to perfection and served with ale-soaked brown beans and house coleslaw. **\$15.25**

Grilled Pepper Pasta 🍷🌱 Penne with peppered Feta and cherry tomatoes tossed with an olive oil pesto. **\$13.00**

BEER-BOILED CONEY ISLAND DOGS

Bacon Wrapped Splitter 🏠
Oven baked, bacon wrapped hot dog, topped with beer braised onions, garlic aioli and Canadian cheddar. **\$12.75**

Chicago Dog Pickle and cucumber spears, sweet relish, banana peppers and a dash of celery salt. **\$10.50**

Ze German Bratwurst, kraut, beer-sauteed onions, sour cream and chives. **\$12.50**

Boston Terrier Boston lager beans, onions and bacon. **\$11.00**

The Herbivore 🌱 Soy based, multi-veggie dog with roasted peppers, caramelized beer onions, mushrooms and garlic aioli. **\$12.50**

Reuben Sauerkraut, Gruyere cheese, smokey bacon bits and spicy beer mustard. **\$13.25**

Nacho Dog Diced tomatoes, three cheese mix, black olives, banana peppers, salsa and sour cream. **\$10.50**

Lucha Libre Tomato and corn salsa, guacamole and Monteray Jack cheese. **\$11.75**

The Carnivore 🏠 For the truly brave of heart and fearless of artery. A hot dog encased in a burger patty and then wrapped in bacon. Be sure to order this culinary masterpiece early as it does require extra cooking time. **\$28.00**

SERVED WITH YOUR CHOICE OF Sweet Potato Mash • Bistro Salad • House Pilaf • Honey Cumin Slaw • Baked Beans

The Pourhouse
GASTRO PUB
WITH ÜBER
BIER
SELECTION

BOOK YOUR
NEXT PARTY
OR FUNCTION
HERE!

RING US FOR
RESOS

780
757
POUR

🏠 Pourhouse
Signature

🍷 Celiac
Friendly

🌱 Vegetarian
Friendly