



GROUP MENU

APPETIZER OPTION 1 + PLAT BRASSERIE + COFFEE	\$42*
APPETIZER OPTION 1 + PLAT BRASSERIE + DESSERT + COFFEE	\$49*
APPETIZER OPTION 2 + PLAT BRASSERIE + COFFEE	\$45*
APPETIZER OPTION 2 + PLAT BRASSERIE + DESSERT + COFFEE	\$53*

* Prices are per person. The above prices do not include taxes or tip.

APPETIZER *Choose one option and select 2 starters.*

OPTION 1

CAESAR SALAD

Romaine lettuce, house-made croutons, bacon, parmesan cheese and creamy garlic dressing.

TOMATO BASIL BISQUE

A delicious bisque made with cream, butter, onions, tomatoes, basil and a hint of beer.

BRUSCHETTA

Tomatoes, garlic, basil, Parmesan and crostini.

OPTION 2

CALAMARI

Breaded and seasoned. Served with homemade lemon aioli.

BEET SALAD

Goat cheese, mesclun, arugula, carrots, beets, red onions, dried cranberries, praline pecans and balsamic dressing.

BURGER SLIDERS (3)

Beef patties, smoked bacon, onions, sweet pickles, signature sauce and yellow & smoked Gouda cheeses.

PLATS BRASSERIE

BEER-BATTERED FISH & CHIPS (2 PIECES)

Cod filets (ocean wise recommended) dipped in our house-made beer batter, served with fries, creamy coleslaw and tartare sauce.

PORK SHANK

Pork shank braised in-house with our white beer, served with mashed potatoes and vegetables.

BAVETTE & FRITES

Lightly seasoned and grilled with herb butter. Served with fries. Add to your options +\$8 pp

BRAISED BISON MAC'N CHEESE

Cavatappi, white cheddar and beer sauce, Swiss, mozzarella and Asiago cheeses. Topped with truffle breadcrumbs.

TUNA TARTARE

Yellowfin tuna† (Ocean Wise recommended), shallots, ginger, garlic, sesame vinaigrette, radishes and cilantro. Served with fried wontons and fries.

Vegetarian Options are available on request.

DESSERT

LIÈGE WAFFLE

Sweet Belgian waffle topped with vanilla ice cream and beer caramel sauce.

SKOR CHEESECAKE

Baked cheesecake topped with crumbled skor chocolate.

TIRAMISU

HOUSE-MADE. ILLY™ coffee, ladyfinger cookies, cocoa, mascarpone cheese and Amber beer.