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# MERCHANT ALE HOUSE

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# **STARTERS**

### LOADED FRIES \$14.99

Waffle fries topped with bacon, cheddar cheese, sour cream and chives.

**ADD:** Brisket (\$4.99)

### **QUEBEC POUTINE \$13.99**

Local cheese curds, shoestring fries, gravy.

**ADD:** Brisket (\$4.99)

### **BEER BATTERED PICKLES \$11.99**

Golden-fried dill pickles, curry mayo.

### GARLIC KNOTS \$11.99

Tossed in garlic butter and parmesan cheese, served with marinara sauce.

### MOZZA STICKS \$11.99

Breaded and fried mozzarella cheese served with marinara sauce.

### BEER BOARD \$23.99

Smoked sausage, pretzel, beer mustard, cheddar cheese wedge, onion chutney.

**ADD:** Pretzel (\$2.99)

### NACHOS \$19.99

Jalapeños, avocado, salsa roja drizzle, iceberg lettuce, pico de gallo, sour cream, cheddar and mozzarella cheese mix or vegan mozzarella.

**ADD:** Chicken/Brisket/Impossible (\$4.99)

### CRAB RANGOON DIP \$15.99

Shredded crab, cream cheese, old cheddar, sesame, sweet chili, sriracha and lime, topped with mozzarella and served with crispy wontons.

# SALADS

### CAESAR SALAD \$15.99

Romaine lettuce, bacon crumble, focaccia croutons, parmesan, Caesar dressing.

**ADD:** Chicken (\$4.99)

### BEET SALAD \$16.99

Roasted beets, fresh dill, pickled red onions, tarragon, mint, goat cheese, toasted pumpkin seeds, artisan lettuce, balsamic vinaigrette.

### CRISPY BRUSSELS SPROUT SALAD \$16.99

Crispy Brussels sprouts, goat's cheese, roasted butternut squash, apple, toasted almonds, dried cranberries, red onion, artisan lettuce dressed in maple balsamic dressing.

### COBB SALAD \$18.99

Chicken, bacon, avocado, cheddar cheese, tomato, green onion, egg, artisan lettuce, mustard vinaigrette.

# WINGS

CHOOSE ILB OR 2LBS

### CHICKEN \$14.99/\$25.99

Served with celery, carrots, and blue cheese.

### VEGAN \$14.99/\$25.99

Served with celery, carrots, and vegan ranch dressing. Ask your server which sauces are vegan-friendly.

**SAUCES:** Tangy BBQ/Medium/Frank's/ Buffalo Hot/Cajun/Honey Garlic/ Texas Gold/Garlic Parmesan/Pastrami Spice

# **SANDWICHES**

### **REUBEN \$14.99**

House-made corned beef, sauerkraut, Swiss cheese, 1000 Island dressing on marble rye.

### CLUB \$14.99

House-baked foccacia with chicken breast, lettuce, tomato, bacon, and mayo.

### BBQ BRISKET SANDWICH \$17.49

House-made BBQ brisket, white onions, pickles, beer BBQ sauce on a brioche bun.

### DELISANDWICH \$14.99

Coppa, capicola, hot soppressata, provolone, lettuce, tomato, onion, pepperoncini, sub sauce on a sub bun.

### MUSHROOM MELT \$14.99

Pastrami–spiced smoked Niagara mushrooms, vegan mozzarella, sauerkraut, 1000 Island dressing on marble rye.

SUBSTITUTE: Swiss cheese

### FOCACCIA BLT \$13.49

House-made bacon, lettuce, tomato, pesto mayo.

**ADD:** Avocado (\$3.99)

### FISH SANDWICH \$14.99

Cajun-spiced haddock, avocado, lettuce, pickled red onions, garlic mayo.

### **GRILLED CHEESE \$12.99**

Cheddar, gouda, and mozzarella cheese mix on sourdough served with a pickle spear.

ADD: Bacon (\$3.99), Brisket (\$4.99)

### **CHICKEN CAESAR WRAP \$14.99**

Grilled chicken, bacon crumble, romaine lettuce, focaccia croutons, Caesar dressing and parmesan cheese.

# **BURGERS**

SINGLE OR DOUBLE 50Z BRISKET PATTY

SUBSTITUTE: Impossible patty/Vegan mozzarella

### **ALE HOUSE BURGER \$15.49/\$22.99**

House-made bacon, American cheese, garlic aioli, crispy onions on a buttered brioche bun.

ADD: Sunny egg (\$1.99)

### CLASSIC CHEESEBURGER \$13.99/\$21.49

Shredded lettuce, sliced tomato, pickle, aioli on a buttered brioche bun. Your choice of cheddar, mozzarella, American, or Swiss cheese.

### BLUE CHEESE MUSHROOM BURGER \$17.49

Button mushrooms sauteed in butter and chives, crumbled blue cheese, bacon jam, garlic mayo, served on a brioche bun.

### BRISKET BURGER \$21.99

BBQ brisket, house-made bacon, jalapeño, fried egg, gouda, hot honey mustard.

## **FAVOURITES**

### FISH & CHIPS \$16.99

Beer-battered haddock, tartar, served with shoestring fries and creamy coleslaw.

### FRIED CHICKEN \$18.99

Bone-in thigh and drumstick, shoestring fries, coleslaw, dill pickles and hot sauce.

### **BEEF & ALE PIE \$18.99**

Shortcrust pastry filled with beef brisket, carrots, mushrooms and peas in a rich dark lager gravy served with green salad.

### MAC & CHEESE \$18.99

Creamy cheese sauce (gouda, cheddar, parmesan, curds) with buttery focaccia croutons, served with a garden salad.

ADD: Bacon (\$3.99), Brisket (\$4.99)

# ADD-ONS

### SHOESTRING FRIES \$3.99/\$8.99

Thin, crispy, salted.

### SWEET POTATO FRIES \$5.99/\$10.99

Served with chipotle mayo.

### **QUEBEC POUTINE \$8.99**

Local cheese curds, fries, gravy.

### **GREENS SALAD** \$5.99

Dressing choice of mustard vinaigrette, balsamic vinaigrette, blue cheese, or vegan ranch.

### BEET SALAD \$7.99

Roasted beets, fresh dill, pickled red onions, tarragon, mint, goat's cheese, toasted pumpkin seeds, artisan lettuce, balsamic vinaigrette.

### CAESAR SALAD \$6.99

Romaine lettuce, bacon crumble, focaccia croutons, parmesan cheese, Caesar dressing.

