

Brewski

FEAST COAST FALL

A celebration of cold weather comfort food inspired by our eating journey along the east coast of America.

Italian beef thundersticks an amalgamation of our time in Chicago and New Jersey, steak au poivre burgers inspired by the brasseries of Manhattan and the most indulgent cacio e pepe truffle honey bacon mac n cheese alongside jalapeno chicken parms, an ode to all things American Italian.

We can't wait for you to try.



**NOBODY
LEAVES
HUNGRY**



Brewski FOOD MENU



SMALL PLATES

CAULIFLOWER BITES V VE	7.75
DEEP FRIED BUFFALO CAULIFLOWER SERVED WITH CHIVE RANCH AND SLAW	
HARISSA PORK HASH BROWNS	8.50
DEEP FRIED HASH BROWNS TOPPED WITH SPICED HARISSA PULLED PORK, PICKLED RED ONION, CRISPY SHALLOTS, CHIPOTLE SOUR CREAM, CORIANDER AND POMEGRANATE SEEDS	
CACIO E PEPE RAREBIT CRUMPET	8.00
TOASTED CRUMPET WITH GRILLED CACIO E PEPE CHEESE SAUCE, MOZZARELLA, TRUFFLED HOT HONEY BACON PIECES, FRESHLY GRATED PARMESAN AND PICKLED RED ONION	
CHARGRILLED BACON STEAK	9.00
7OZ CHARGRILLED BACON STEAK DRIZZLED WITH TRUFFLED HOT HONEY AND SERVED WITH SMOKEY CHEESE SAUCE AND SLAW	
HALLOUMI FRIES V	9.00
DEEP FRIED HALLOUMI SERVED WITH HOMEMADE SWEET CHILLI, CHIPOTLE SOUR CREAM AND POMEGRANATE SEEDS	
ITALIAN BEEF NACHOS	9.50
SLOW COOKED & PULLED ITALIAN BEEF BRISKET WITH NDUJA ON TOP OF HOMEMADE NACHOS WITH MISO CHEESE SAUCE, BLACKSTICKS SOUR CREAM, PICKLED PEPPERS, CRISPY ONIONS AND CHIVES	
FRIED CHICKEN THIGHS	10.00
BREWSKI BUTTERMILK FRIED CHICKEN THIGHS SERVED WITH SLAW AND YOUR CHOICE OF DIP: BBQ/BUFFALO/BLACKSTICKS SOUR CREAM/ CHIVE RANCH/CHIPOTLE SOUR CREAM	

BURGERS

SERVED ON A GARLIC BUTTERED POTATO BRIOCHE BUN WITH SKIN ON FRIES

THE BEAR	16.50
DOUBLE CHEESEBURGER TOPPED WITH CARAMELISED ONION, BEAR SAUCE AND HOMEMADE PICKLES ADD BACON 1.75 ULTIMATE UPGRADE: ANIMAL FRIES AND EXTRA BEAR SAUCE FOR DIPPING 4	
HALLOUMI V	16.50
DEEP FRIED HALLOUMI, HOMEMADE SWEET CHILLI, CHIMICHURRI SLAW, CHIPOTLE SOUR CREAM AND HOMEMADE NACHOS	
BUFFALO HOT CHICKEN	16.50
BREWSKI FRIED CHICKEN THIGH, CHIMICHURRI SLAW, BUFFALO HOT SAUCE, PICKLED RED ONION, BLACKSTICKS SOUR CREAM. ADD BACON 1.75 ADD HASH BROWN 1.50	
LAMB MEATBALL MARINARA	18.50
TWO SMASHED LAMB MEATBALL PATTIES TOPPED WITH AMERICAN CHEESE, HOMEMADE MARINARA SAUCE, BUFFALO MOZZARELLA, PEPPERONI AND CRISPY SHALLOTS. SERVED WITH EXTRA MARINARA FOR DIPPING	
ITALIAN BEEF AND NDUJA	20.50
DOUBLE CHEESEBURGER TOPPED WITH SLOW COOKED ITALIAN BEEF, NDUJA, CRISPY ONIONS, BLACKSTICKS SOUR CREAM AND PICKLED PEPPERS. SERVED WITH ITALIAN BEEF GRAVY FOR DIPPING	
STEAK AU POIVRE	20.50
DOUBLE CHEESEBURGER, GRILLED BAVETTE STEAK, PEPPERCORN SAUCE, PICKLED RED ONION, GREEN PEPPERCORNS, MATCHSTICK FRIES AND CHIVES SERVED WITH A POT OF PEPPERCORN FOR DIPPING	
VEGGIE V VE	16.50
MOVING MOUNTAINS BURGER PATTY, BURGER CHEESE, CHIMICHURRI SLAW, PICKLED RED ONION AND KETCHUP	

MATE DATES

Our Infamous Sharing Platters

THE OG	75
• BEAR BURGER • BUFFALO HOT CHICKEN BURGER • CHICKEN PARM CRUNCH WRAP • HARISSA PULLED PORK CRUNCH WRAP • HOT BUFFALO FRIED CHICKEN THIGHS • SKIN ON FRIES WITH BEEF GRAVY AND CHEESE CURDS • POT OF BBQ SAUCE	
FEAST COAST FALL	80
• 2 STEAK AU POIVRE BURGERS • PHILLY CHEESE CRUNCH WRAP • PEPPERONI PIZZA CHICKEN PARM WITH JALAPENOS AND TRUFFLED HOT HONEY • ITALIAN BEEF THUNDER STICK • 4 CHEESE CACIO E PEPE MAC TOPPED WITH TRUFFLED HOT HONEY BACON • CHEDDAR BISCUITS AND GRAVY	

POUTINE *Canada's National Dish*

SALT & PEPPER	
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY WITH SALT AND PEPPER SEASONING, SPRING ONION AND PICKLED CHILLIES – SERVED WITH A CHOICE OF...	
FRIED CHICKEN THIGH	17.50
DEEP FRIED CAULIFLOWER V VE	15.50
BUFFALO AND BLUE	
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY TOPPED WITH BUFFALO HOT SAUCE, BLACKSTICKS SOUR CREAM AND SPRING ONION – SERVED WITH A CHOICE OF...	
FRIED CHICKEN THIGH	17.00
DEEP FRIED CAULIFLOWER V VE	15.00
STEAK AU POIVRE	20.50
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS, BEEF GRAVY, PEPPERCORN SAUCE, GRILLED 6OZ BAVETTE STEAK, GREEN PEPPERCORNS, BLACKSTICKS SOUR CREAM, CHIVES AND MATCHSTICK FRIES	

Dirty FRIES

HARISSA PORK	17.50
HOMEMADE SKIN ON FRIES TOSSED IN CONFIT GARLIC BUTTER, TOPPED WITH SPICED HARISSA PULLED PORK, BLACKSTICKS SOUR CREAM, CORIANDER, PICKLED RED ONION, POMEGRANATE SEEDS AND CHIPOTLE SOUR CREAM	
ITALIAN BEEF	18.00
HOMEMADE SKIN ON FRIES TOSSED IN CONFIT GARLIC BUTTER WITH SLOW COOKED ITALIAN BEEF, PICKLED PEPPERS, BLACKSTICKS SOUR CREAM, CRISPY ONIONS, CHIVES AND ITALIAN BEEF GRAVY	
STEAK FRIES - SERVED PINK OR WELL DONE	
MARINATED 8OZ BAVETTE STEAK	22.50
CHARGRILLED 8OZ BLACK ANGUS SIRLOIN STEAK	29.50
CHOOSE YOUR FRIES: CONFIT GARLIC BUTTER SALT AND PEPPER FAJITA SEASONED	CHOOSE YOUR SAUCE: PEPPERCORN BEEF GRAVY CHIMICHURRI
ADD GARLIC BUTTER KING PRAWNS 5.75	

SIDES

BREWSKI'S SIGNATURE V CRACK MAC N CHEESE	8.50
BAKED ELBOW MACARONI AND BREWSKI SMOKEY 3 CHEESE SAUCE WITH RITZ CRACKER CRUMB ADD BUFFALO FRIED CHICKEN 4.50 ADD HARISSA PULLED PORK 4.50	
ORIGINAL POUTINE V VE	5.50
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEGGIE GRAVY	
SALT & PEPPER POUTINE V VE	6.50
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY WITH SALT AND PEPPER SEASONING, SPRING ONION AND PICKLED CHILLIES	
ANIMAL STYLE FRIES	6.50
HOMEMADE SKIN ON FRIES TOSSED IN FAJITA SEASONING AND TOPPED WITH MELTED MOZZARELLA, GRILLED ONIONS, HOT HONEY BACON PIECES AND BEAR SAUCE	
SALT & PEPPER FRIES V VE	5.50
SKIN ON FRIES WITH SALT AND PEPPER SEASONING, SPRING ONIONS, CHILLIES, GRILLED RED PEPPERS AND CAJUN ONIONS	
GARLIC PARMESAN FRIES V	6.50
GARLIC BUTTER TOSSED HOMEMADE FRIES TOPPED WITH PARMESAN	
SKIN ON FRIES V VE	4.50
HOMEMADE FRIES WITH GARLIC CHIP DUST	
BIG DIPS	2.50
BBQ, SWEET CHILLI, BUFFALO, BLACKSTICKS SOUR CREAM, CHIPOTLE SOUR CREAM, BEAR SAUCE, CHIMICHURRI, CHIVE RANCH, GARLIC AIOLI	

CALI CRUNCH WRAPS



CRUNCHY, STUFFED & TOASTED TORTILLA PARCELS, SERVED WITH FAJITA SEASONED FRIES

ITALIAN BEEF & MOZZARELLA	19.00
SLOW COOKED & PULLED ITALIAN BEEF BRISKET, MOZZARELLA, PICKLED PEPPERS, CRISPY SHALLOTS, HOMEMADE NACHOS, BLACKSTICKS SOUR CREAM AND SLAW. SERVED WITH ITALIAN BEEF GRAVY FOR DIPPING	
CHICKEN PARM	19.00
BREWSKI FRIED CHICKEN THIGH, PARMESAN, CHIVE RANCH, MARINARA, GARLIC BUTTER FRIES, HOMEMADE NACHOS, ROCKET AND MOZZARELLA. SERVED WITH EXTRA MARINARA FOR DIPPING	
HARISSA PORK	19.00
SPICED HARISSA PULLED PORK, PICKLED RED ONION, PICKLED CHILLIES, MOZZARELLA, CHIPOTLE SOUR CREAM, HOMEMADE NACHOS AND SLAW. SERVED WITH CHIPOTLE SOUR CREAM FOR DIPPING	

BIG DUNKERS

THE PERFECT ACCOMPANIMENT TO BURGERS AND BURRITOS

PEPPERCORN SAUCE	3.00
CREAMY PEPPERCORN SAUCE MADE WITH PINK AND BLACK PEPPERCORNS	
BEEF GRAVY	2.50
HOMEMADE RED WINE BEEF GRAVY	
VEG GRAVY V VE	2.50
RED PEPPER, BASIL AND FENNEL GRAVY	



OG V	3.00
HOT, MELTED, SMOKEY, MISO CHEESE DIP	
CACIO E PEPE V	4.00
THE OG CHEESE DIP FLAVOURED WITH BLACK PEPPER, PARMESAN AND CHIVES	
TRUFFLED HOT HONEY BACON	4.00
THE OG CHEESE DIP WITH CRISPY BACON PIECES TOSSED IN TRUFFLED HOT HONEY	

DIETARY REQUIREMENTS:
ALL OF THE MENU ITEMS WITH THESE ICONS CAN BE MADE VEGETARIAN OR VEGAN AT YOUR REQUEST:



ALLERGENS: ALL OF OUR DISHES ARE PREPARED IN A SMALL KITCHEN WHERE ALL ALLERGENS ARE PRESENT. IF YOU HAVE AN ALLERGY OR INTOLERANCE TO CERTAIN FOODS, PLEASE SPEAK TO A MEMBER OF OUR STAFF ABOUT THE INGREDIENTS USED IN OUR MEALS. WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY "FREE FROM" ALLERGENS.

CARBON FREE DINING:
AN OPTIONAL 99P IS ADDED TO YOUR BILL. THIS WILL PLANT A FRUIT TREE IN THE DEVELOPING WORLD TO COUNTERBALANCE THE CARBON FOOTPRINT AND FOOD WASTE OF YOUR MEALS AND HELP END POVERTY. FOR MORE INFORMATION SCAN THE QR CODE BELOW.



PLEASE NOTE: A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL TABLES. OUR TEAM RECEIVE 100% OF RESTAURANT TIPS.

@brewskirestaurantsco

@brewskirestaurants

@brewskirestaurantsco