



Brewski FOOD MENU



SMALL PLATES

CAULIFLOWER BITES	7.75
DEEP FRIED BUFFALO CAULIFLOWER SERVED WITH CHIVE RANCH AND SLAW	
HALLOUMI FRIES	9.00
DEEP FRIED HALLOUMI SERVED WITH HOMEMADE SWEET CHILLI, CHIPOTLE SOUR CREAM 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	
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	
CHARGRILLED BACON STEAK	9.00
7OZ CHARGRILLED BACON STEAK DRIZZLED WITH TRUFFLED HOT HONEY AND SERVED WITH SMOKEY CHEESE SAUCE AND SLAW	

Dirty FRIES

STEAK FRIES SERVED PINK OR WELL DONE	
MARINATED 8OZ BAVETTE STEAK	22.50
CHARGRILLED 8OZ BLACK ANGUS SIRLOIN	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	

FEAST COAST FALL: 80

- 2 STEAK AU POIVRE BURGERS
- PHILLY CHEESE CRUNCH WRAP
- PEPPERONI PIZZA CHICKEN PARM WITH JALAPENOS AND TRUFFLED HOT HONEY

MATE DATES

Our Infamous Sharing Platters

- 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	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	15.00
STEAK AU POIVRE	20.50
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS, PEPPERCORN SAUCE, GRILLED 6OZ BAVETTE STEAK, GREEN PEPPERCORNS, BLACKSTICKS SOUR CREAM, CHIVES AND MATCHSTICK FRIES	

SIDES

ORIGINAL POUTINE	5.50
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS & BEEF OR VEGGIE GRAVY	
SALT & PEPPER POUTINE	6.50
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND BEEF OR VEG GRAVY WITH SALT AND PEPPER SEASONING, SPRING ONION AND PICKLED CHILLIES	
SKIN ON FRIES	4.50
HOMEMADE FRIES WITH GARLIC CHIP DUST	
SALT & PEPPER FRIES	5.50
SKIN ON FRIES WITH SALT AND PEPPER SEASONING, SPRING ONIONS, CHILLIES, GRILLED RED PEPPERS AND CAJUN ONIONS	
GARLIC PARMESAN FRIES	6.50
GARLIC BUTTER TOSSED HOMEMADE FRIES TOPPED WITH PARMESAN	
BIG DIPS	2.50
BBQ, SWEET CHILLI, BUFFALO, BLACKSTICKS SOUR CREAM, CHIPOTLE SOUR CREAM, BEAR SAUCE, CHIMICHURRI, BURGER SAUCE, CHIVE RANCH, GARLIC AIOLI	

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	
HALLOUMI	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	
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	
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	16.50
MOVING MOUNTAINS BURGER PATTY, BURGER CHEESE, CHIMICHURRI SLAW, PICKLED RED ONION AND KETCHUP	

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.

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	2.50
RED PEPPER, BASIL AND FENNEL GRAVY	



OG	3.00
HOT, MELTED, SMOKEY, MISO CHEESE DIP	
CACIO E PEPE	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	

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Brewski

INTRODUCING *Sunday Fondue Funday*

WE BRING YOU EVERYTHING A SUNDAY SHOULD BE ABOUT.

HEARTY GRAVY, PERFECTLY SEASONED MEATS, GARLIC BUTTER ROAST POTATOES, GRATINS AND OF COURSE YORKSHIRE PUDDINGS FILLED WITH HOT CHEESE

THE *Sunday Roast* SHARER 80

SLICES OF REVERSE SEARED STRIPLOIN OF BEEF, FRIED CHICKEN, CRISPY BELLY OF PORK, HOT HONEY PIGS IN BLANKETS, GARLIC BUTTER ROAST POTATOES TOPPED WITH SLOW COOKED BEEF BRISKET, RITZ TOPPED CAULIFLOWER CHEESE, THYME ROASTED PARSNIPS, CARROT AND SWEDE MASH, BRAISED RED CABBAGE, BUTTERED GREENS, AND 2 GIANT YORKSHIRE PUDDINGS FILLED WITH PEPPERCORN SAUCE AND BEEF GRAVY.

SERVED WITH UNLIMITED GRAVY

ROAST *Dinners*

ALL SERVED WITH GARLIC BUTTER ROAST POTATOES, THYME ROASTED PARSNIPS, CARROT AND SWEDE MASH, BRAISED RED CABBAGE, SAGE AND ONION STUFFING, BUTTERED GREENS AND A GIANT YORKSHIRE PUDDING. COVERED IN LASHINGS OF OUR HOMEMADE GRAVY

ROAST STRIPLOIN OF BEEF	25.00
BREWSKI FRIED CHICKEN	22.00
ROAST BELLY OF PORK	23.00
CAULIFLOWER CHEESE VEG ROAST 	18.00

SIDES AND *Extras*

RITZ CAULIFLOWER CHEESE 	6.00
JUMBO TRUFFLED HOT HONEY PIG IN BLANKET	2.75
EXTRA GRAVY	1.00

OUR *Desserts*

GIANT ROLO MOUSSE PIE	9.00
A BUTTERY MALT BISCUIT BASE TOPPED WITH CHOCOLATE MASCARPONE MOUSSE, DULCHE DE LECHE CARAMEL SERVED WITH SALTED CARAMEL SAUCE AND A ROLO GARNISH	
KINDER BUENO STICKY TOFFEE PUDDING	8.50
HAZELNUT STICKY TOFFEE PUDDING WITH WHITE CHOCOLATE PIECES SERVED WITH NUTELLA TOFFEE SAUCE, KINDER BUENO PIECES AND GRATED WHITE CHOCOLATE	
CARAMAC PECAN PIE	8.50
WHITE CHOCOLATE PASTRY FILLED WITH A WHITE CHOCOLATE AND PECAN CARAMEL AND TOPPED WITH A WHITE CHOCOLATE CARAMEL GANACHE. SERVED WITH WHITE CHOCOLATE SAUCE AND CARAMAC	
PISTACHIO DEL NATA CHEESECAKE	9.00
WHITE CHOCOLATE, VANILLA AND PISTACHIO CHEESECAKE MIX ON A DIGESTIVE BISCUIT BASE WITH A CUSTARD TOPPING AND A BRULEE'D WHITE CHOCOLATE GLAZE. SERVED WITH CRUSHED PISTACHIOS AND WHITE CHOCOLATE SAUCE	

FEAST COAST FALL DESSERT SHARER	24.00
CHOOSE ANY 3 OF THE ABOVE!	