



Brewski FOOD MENU



SMALL PLATES

CAULIFLOWER BITES ^V ^{VE}	7.75
DEEP FRIED BUFFALO CAULIFLOWER SERVED WITH CORIANDER CHUTNEY AND SLAW	
BAYOU BIRRIA BRISKET TACOS	8.50
2 CORN TORTILLAS STUFED WITH SLOW COOKED SOUTHERN BEEF BRISKET BIRRIA, MOZZARELLA, PICKLED RED ONION AND LIME SERVED WITH BIRRIA BROTH FOR DIPPING	
HALLOUMI FRIES ^V	9.50
DEEP FRIED HALLOUMI SERVED WITH HOMEMADE SWEET CHILLI, CHIPOTLE SOUR CREAM AND POMEGRANATE SEEDS	
CAJUN POPCORN FRIED SHRIMP	9.00
DEEP FRIED CAJUN KING PRAWNS SERVED WITH REMOULADE SAUCE AND SLAW	
FRIED CHICKEN THIGHS	10.00
BREWSKI BUTTERMILK FRIED CHICKEN THIGHS SERVED WITH SLAW AND YOUR CHOICE OF DIP: <i>BBQ / BUFFALO / BLACKSTICKS SOUR CREAM / CHIVE RANCH / CHIPOTLE SOUR CREAM</i>	

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

BIG DUNKERS

THE PERFECT ACCOMPANIMENT TO BURGERS

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	



BURGERS

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

THE BEAR	17.50
DOUBLE CHEESEBURGER TOPPED WITH CARAMELISED ONION, BEAR SAUCE AND HOMEMADE PICKLES	
ADD HOT HONEY BACON PIECES 2	
LOUISIANA HOT DIP CHICKEN	17.50
DEEP FRIED BREWSKI CHICKEN THIGH, LOUISIANA STYLE SPICY CHILLI OIL, BLACKSTICKS SOUR CREAM, PICKLES AND CHIVES	
ADD HOT HONEY BACON PIECES 2	
HALLOUMI ^V	17.50
DEEP FRIED HALLOUMI, HOMEMADE SWEET CHILLI, CHIMICHURRI SLAW, CHIPOTLE SOUR CREAM AND HOMEMADE NACHOS	
THE SOUTHERN SURF & TURF	21.00
DOUBLE CHEESEBURGER TOPPED WITH A RICH CHICKEN AND CHORIZO SAUCE, BOOZY ONIONS AND GARLIC BUTTER KING PRAWNS	
BAYOU BIRRIA BRISKET	21.00
DOUBLE CHEESEBURGER TOPPED WITH SLOW COOKED SOUTHERN BEEF BIRRIA, PICKLED RED ONION, LIME, BLACKSTICKS SOUR CREAM AND SERVED WITH A POT OF BIRRIA GRAVY FOR DIPPING	
VEGGIE ^V ^{VE}	16.50
MOVING MOUNTAINS BURGER PATTY, BURGER CHEESE, CHIMICHURRI SLAW, PICKLED RED ONION AND KETCHUP	

THE BIG EASY

MATE DATES

Our Infamous Sharing Platters

80.00

- JAMBALAYA MAC TOPPED WITH PORK CRACKLING
- CAJUN SHRIMP WITH REMOULADE
- LOUISIANA HOT DIP CHICKEN BURGER
- THE SOUTHERN SURF & TURF BURGER
- CHARGRILLED 7OZ BACON STEAK WITH CREOLE HOT HONEY
- BAYOU BIRRIA CRUNCH WRAP AND CAJUN CHORIZO FRIES

Dirty FRIES

STEAK FRIES	
SERVED PINK OR WELL DONE	
8OZ BLACK ANGUS SIRLOIN STEAK	27.50
8OZ FILLET STEAK	34.50
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
BAYOU BIRRIA BRISKET	18.50
GARLIC BUTTER TOSSED HOMEMADE FRIES TOPPED WITH SLOW COOKED SOUTHERN BEEF BIRRIA, BIRRIA GRAVY, BLACKSTICKS SOUR CREAM, PICKLED RED ONION, AND LIME	

SIDES

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	
SKIN ON FRIES ^V ^{VE}	4.50
HOMEMADE FRIES WITH GARLIC CHIP DUST	
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	
BIG DIPS	2.50
BBQ, SWEET CHILLI, BUFFALO, BLACKSTICKS SOUR CREAM, CHIPOTLE SOUR CREAM, BEAR SAUCE, CHIMICHURRI, CHIVE RANCH, GARLIC AIOLI	

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.

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OG CHEESE ^V	3.00
HOT, MELTED, SMOKEY, MISO CHEESE DIP	
LOUISIANA HOT AND SPICY	4.00
THE OG CHEESE DIP WITH LOUISIANA CHILLI OIL AND PICKLED CHILLIES	
TRUFFLED HOT HONEY BACON	4.00
THE OG CHEESE DIP WITH CRISPY BACON PIECES TOSSED IN TRUFFLED HOT HONEY	

Brewski

INTRODUCING AN ABSOLUTE SUNDAY FUNDAY

BRINGING YOU EVERYTHING YOU DESERVE ON A SUNDAY AFTERNOON.
HEARTY GRAVY, PERFECTLY SEASONED MEATS, GOOSE FAT ROAST POTATOES,
GIANT YORKSHIRE PUDDINGS AND ONE HECK OF A DESSERT LINEUP.

THE *Sunday Roast* SHARER 80

ROAST STRIPLOIN OF BEEF, ROAST LEG OF LAMB,
RITZ TOPPED CAULIFLOWER CHEESE, BREWSKI FRIED
CHICKEN, PARMESAN AND NDUJA BUTTER CHARRED
SWEETHEART CABBAGE, GOOSE FAT ROAST POTATOES,
HOT HONEY GLAZED PIGS IN BLANKETS, BUTTER
ROASTED PARSNIPS AND YORKSHIRE PUDDINGS

SERVED WITH UNLIMITED GRAVY

ROAST *Dinners*

SERVED WITH RITZ TOPPED CAULIFLOWER CHEESE,
PARMESAN AND NDUJA BUTTER CHARRED SWEETHEART
CABBAGE, GOOSE FAT ROAST POTATOES, HOT HONEY
GLAZED PIG IN BLANKET, BUTTER ROASTED PARSNIP,
BEEF GRAVY AND A YORKSHIRE PUDDING

ROAST STRIPLOIN OF BEEF	25.00
ROAST LEG OF LAMB	24.00
BREWSKI FRIED CHICKEN	22.00
ROAST BUTTERNUT SQUASH 	18.00

SERVED WITH RITZ TOPPED CAULIFLOWER CHEESE,
GARLIC BUTTER CHARRED SWEETHEART CABBAGE,
ROAST POTATOES, BUTTER ROASTED PARSNIP, RED
PEPPER AND FENNEL GRAVY AND A YORKSHIRE PUDDING

OUR *Desserts*

BLACK FOREST CHOCOLATE CHEESECAKE 9.00

BOURBON BISCUIT BASE, FILLED WITH
A CHOCOLATE, CHERRY COMPOTE AND
TOPPED WITH A CHOCOLATE GANACHE
SERVED WITH VANILLA ICE CREAM

CHOCOLATE BISCOFF PIE 9.00

BISCOFF BISCUIT BASE, WITH LAYERS OF
BISCOFF FILLING AND CHOCOLATE GANACHE.
DRIZZLED WITH CHOCOLATE SAUCE AND
SERVED WITH VANILLA ICE CREAM

MINI EGG TRUFFLE BALLS 9.00

BALLS OF MILK AND DARK CHOCOLATE TRUFFLE,
COATED IN A CHOCOLATE AND MINI EGG CRUMB,
TOPPED WITH CHOCOLATE SAUCE
AND VANILLA ICE CREAM

THE *Dessert* SHARER 24.50

ALL 3 INDULGENT DESSERTS TO SHARE!