



Brewski FOOD MENU



SMALL PLATES

CAULIFLOWER BITES	7.75
DEEP FRIED BUFFALO CAULIFLOWER SERVED WITH CHIVE RANCH AND SLAW	
CHARGRILLED BACON STEAK	9.00
7OZ CHARGRILLED BACON STEAK SERVED WITH TRUFFLED HOT HONEY, BOURBON BACON JAM AND SLAW	
HALLOUMI FRIES	9.00
DEEP FRIED HALLOUMI SERVED WITH HOMEMADE SWEET CHILLI, CHIPOTLE SOUR CREAM AND POMEGRANATE SEEDS	
PULLED BEEF NACHOS	8.50
HOMEMADE NACHOS SMOTHERED IN SMOKEY CHEESE SAUCE, SLOW COOKED BEEF SHIN & NDUJA RAGU, FRIED CHORIZO AND BLACKSTICKS SOUR CREAM	
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	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

SKI SEASON SHARER

- SIZZLING HOT CHEESE FRENCH ONION BURGER
- WILD MUSHROOM AND TRUFFLE MAC AND CHEESE SPRING ROLL
- DEEP FRIED MOZZARELLA WEDGES WITH FRENCH ONION GRAVY
- CHARGRILLED 8OZ SIRLOIN STEAK

MATE DATES



- GARLIC BUTTER AND PARMESAN TOSSED ROAST POTATOES WITH SMOKEY CHEESE SAUCE
- ORANGE MAPLE GLAZED FRIED CHICKEN
- BOURSIN MASH TOPPED WITH BEEF SHIN AND NDUJA RAGU

80.00

Dirty FRIES

STEAK FRIES	
SERVED PINK OR WELL DONE	
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	5.75
KING PRAWNS	
PULLED BEEF SHIN FRIES	18.50
HOMEMADE GARLIC BUTTER TOSSED FRIES TOPPED WITH 12 HOUR BEEF SHIN & NDUJA RAGU, BLACKSTICKS SOUR CREAM, PICKLED PEPPERS, CRISPY ONIONS AND FRIED CHORIZO	

SIDES

ORIGINAL POUTINE	5.50
HOMEMADE SKIN ON FRIES WITH CHEESE CURDS AND 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, 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	
ULTIMATE UPGRADE:	
ANIMAL FRIES AND EXTRA BEAR SAUCE FOR DIPPING 4	
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	
BEEF SHIN & NDUJA	20.00
DOUBLE CHEESEBURGER TOPPED WITH SLOW COOKED BEEF SHIN & NDUJA RAGU, BLACKSTICKS SOUR CREAM, CRISPY ONIONS, FRIED CHORIZO AND CHIPOTLE SOUR CREAM	
FRENCH ONION	20.50
DOUBLE CHEESEBURGER TOPPED WITH SLOW COOKED BOOZY FRENCH ONIONS, TALEGGIO CHEESE, CRISPY ONIONS, BLACKSTICKS SOUR CREAM AND SERVED WITH A POT OF FRENCH ONION SOUP FOR DIPPING	
VEGGIE	15.50
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 & CRUNCH WRAPS

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 CHEESE	3.00
HOT, MELTED, SMOKEY, MISO CHEESE DIP	
BOURBON BACON JAM	4.00
THE OG CHEESE DIP WITH BOURBON BACON JAM	
CHORIZO CHEESE	4.00
THE OG CHEESE DIP WITH DEEP FRIED CRISPY CHORIZO	

- @brewskirestaurantsco
- @brewskirestaurants
- @brewskirestaurantsco

Brewski

INTRODUCING SUNDAY FONDUE FUNDAY

WE BRING YOU EVERYTHING A SUNDAY SHOULD BE ABOUT.

HEARTY GRAVY, PERFECTLY SEASONED MEATS, GARLIC BUTTER ROAST POTATOES
AND OF COURSE YORKSHIRE PUDDINGS FILLED WITH PEPPERCORN SAUCE AND GRAVY

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 LAMB SHOULDER, RITZ TOPPED CAULIFLOWER CHEESE, 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
HOT HONEY GLAZED PIG IN BLANKET	2.75
EXTRA GRAVY	1.00

OUR *Desserts*

JAFFA CAKE CHEESECAKE	9.00
BUTTERY BISCUIT BASE, ORANGE CHEESECAKE, HOMEMADE ORANGE JELLY, CHOCOLATE GANACHE, CHOCOLATE SAUCE AND A JAFFA CAKE	
ROLO STICKY TOFFEE PUDDING	9.00
STICKY TOFFEE AND DULCE DE LECHE PUDDING SERVED WITH VANILLA ICE CREAM, LASHING OF CHOCOLATE CARAMEL SAUCE AND TOPPED WITH A ROLO	
TOBLERONE DELICE	9.00
HONEY HOB NOB BASE TOPPED WITH A CHOCOLATE MASCARPONE MOUSSE AND TOBLERONE CRUMBLE, DARK CHOCOLATE SAUCE AND VANILLA ICE CREAM	
THE DESSERT SHARER	24.50
ALL 3 INDULGENT DESSERTS TO SHARE	