



FLAVOURS OF NIAGARA 3-COURSE MENU

SERVED WITH OUR SIGNATURE BEER FLIGHT | \$59 PER PERSON

APPETIZER

CHOICE OF ONE

HANDMADE GUAC & TORTILLA CHIPS

Hand mashed avocados, fresh cilantro, lime salt, garlic and jalapeno peppers. Served with a side of pico de gallo.

CHEESE PRETZEL

Warm 3 cheese pretzel served with marinara.

SALT PRETZEL

Warm salt pretzel buttered, topped with rock salt, served with beer infused cheese sauce.

CAESAR SALAD

Crisp romaine lettuce dressed in garlic lover's Caesar, croutons, shaved parmesan and smoked bacon.

MAIN

CHOICE OF ONE

CHICKEN SANDWICH

Coated and broasted chicken breast served on a bed of fresh arugula, sautéed bell peppers, button mushrooms, sweet onions and our house made Amber Eh! aioli. Served on a fresh brioche bun with fries.

BUFFALO CHICKEN SANDWICH

Coated and broasted chicken breast, tossed in Buffalo sauce served on a bed of fresh arugula, pico de gallo and creamy blue cheese. Served on a fresh potato bun with fries.

GERMAN BRATWURST SAUSAGE

Smoked Bratwurst sausage topped with beer braised sauerkraut and caramelized onions, garnished with house made tomato jam. Served on a fresh bun with fries.

MEATBALL SUB

3 - 2oz. meatballs simmered in roasted red pepper marinara. Topped with fresh shaved parmesan and arugula. Served on a fresh bun with fries.

DESSERT

CHOICE OF ONE

LEMON YOGURT CAKE TORTE

APPLE BLOSSOM

With vanilla ice cream.