



Starters and Snacks

Soup of the Day \$7
Ask about daily creation

Caesar Salad \$9
Creamy house made salad dressing, double smoked Ontario bacon, garlic croutons and shaved Grano Padano cheese

House Garden Salad \$9
Boston Lettuce, Red Leaf Lettuce, Arugula, Raddichio and Musclun Mix topped with house made lemon honey vinaigrette

Beet Salad \$10
Musclun mix, baby beets, shaved fennel, orange segments, beemster cheese and a house red wine vinegarrette topped with toasted almonds

Add to above salads

Grilled Steak Add \$15
Duck Leg Confit Add \$12
Cornish Hen Add \$11

Curry Poutine \$10
Hand cut golden brown chips mixed with cheese curds and hit with a house made curry sauce

Duck Confit Poutine \$13
House cut golden brown chips, roast pan gravy and cheese curds

Onion Rings \$10
Onion Rings smothered in house made #5 Asian Lager batter served with horseradish mayo and #9 IPA ketchup



Starters and Snacks

Gravlax Salad \$11

Cured Salmon with fresh arugula greens, goat cheese and garlic rubbed crostini

Grilled Calamari \$12

Grilled Calamari with charred fennel, roasted garlic, kalamata olives, fresh herbs and tomato reduction

Vand Chips \$12

Mini bread loaf hollowed out and filled with hand cut golden brown chips and hit with a house made curry sauce

Wings \$15

Duggan's jumbo wings, fried to order drenched with house made sauce at a medium base, veggie slaw and stilton sour cream dip

Mussels \$13

Steamed mussels served in house made garlic, shallot, and herb pilsner sauce with fresh bread

#9 Pork Ribs \$13/\$24

Half or full rack of grilled back ribs with # 9 I.P.A. bbq sauce served with house cut fries and house slaw

Oysters Market Price

Fresh shucked oysters from our oyster stock, house shallot mignonette, spicy cocktail sauce, house made spicy jerk sauce, fresh grated horseradish and lemon



Sandwiches

Shaved Sirloin Sandwich \$12

Shaved roasted sirloin on malted bread, horseradish spread and pan jus

Lager Pulled Pork \$12

Pulled pork, lager bbq sauce, crusty roll, crispy onions

Corned Beef \$13

House made corned beef shaved and stacked on Irish sourdough with horseradish mayo and house pickle

Striploin Steak-Wich \$16

Grilled striploin steak sandwich stacked with crispy onions and horseradish mayo

Tuna Sandwich \$16

Grilled tuna loin with a house made tarragon mayo, oven dried tomatoes and red leaf lettuce, and crispy onions

Mains

Duggan's Pie \$16

Malt dough made in house daily

Beef Chuck Ribs \$19/\$25

Braised beef chuck ribs with caramelized onion mash and pan reduction, served as a single or double portion size

Pork Hock \$25

Smoked pork hock with stout baked beans and cider kraut (double portion)



Mains

Lamb Shank \$23

Porter braised lamb shanks, Ulster style champ potatoes

Cornish Hen & Chips \$22

Spice rubbed roasted cornish and chips, house dipping sauce

Beef Striploin \$26

Dry aged Ontario Corn fed beef striploin, roasted shallots, mash or fries

Lager Fish & Chips \$16

Asian Lager battered Haddock and chips, some damn good tartar sauce and lemon

Pan Seared Rainbow Trout \$23

Pan Seared Rainbow Trout fillet served with maple glazed root vegetables, wilted arugula and brown butter sauce

Salmon \$22

Pan seared Salmon with oven dried tomato and olive oil pistou

Vegetarian Curry \$13

Curry with citrus scented cous cous

Desserts

Cinnamon Stout Crème Brulee \$5

Ask about daily specials \$5



Pizza

The Big Cheese \$18
Double Cheese Pizza

The Classic \$16
Cheese & Pepperoni

Margherita \$16
Sliced Tomato & Basil

Brewer's Pizza \$17
Hot Italian Sausage, Bacon, Hot Pepper Rings & Cheese

The Poacher \$20
Caramelized Onion, Cremini Mushroom, French Herb, Duck Confit

The Vegetarian Poacher \$17
Caramelized Onion, Cremini Mushroom, French Herb

The Feisty Hawaiian \$17
Fresh Tomato Salsa, Pineapple, Bacon, Mozzarella, Hawaiian Basil

Pizza Primavera \$17
Grilled Artichoke, Oven Cured Tomato, Eggplant, Roast Sweet Peppers, Goats Cheese

Add on Toppings \$1.00 each
Pepperoni, Sliced Tomato, Fresh Basil, Bacon, Hot Pepper Rings, Herb Mix (Parsley, Rosemary, Thyme), Tomato Salsa, Grilled Eggplant, Caramelized Onions

Add on Toppings \$2.00 each
Anchovies, Pineapple, Roasted Sweet Red Peppers, Cheese Curds, Hot Italian Sausage, Oven Dried Tomatoes, Curry Sauce

Add on Toppings \$3.00 each
Duck Confit, Artichoke, Braised Beef Rib, Pulled Pork, Goat Cheese

Add on Toppings \$4.00 each
Danish Blue Cheese, Gouda, Grano Padano, Shredded Mozzarella