



NEW SCHOOL BBQ, WITH OLD SCHOOL FLAIR IN NIAGARA ON THE LAKE

PATIO HRS: NOON TIL' LATE

SNACKS

BLISTERED SHISHITO PEPPERS

Black vinegar and miso aioli,
Korean dipping sauce V \$9

MAITAKE FRIED MUSHROOM

Pickled shallots, roasted garlic
aioli V \$10

VIET-CAJUN BOILED PEANUTS

Old bay and Pho broth V \$7

CLASSIC PRETZEL

Pitchfork porter mustard V \$7

+ Add pimento cheese \$3

+ Add brisket end rilette \$6

The FIXINS



DIRTY SOUTH SLAW

Cabbage, carrots, green onions,
pickled red onion, charred smoky corn
and peppers, cilantro, basil, lime
dressing V \$7

MONTREAL SMOKED COLLARDS

Reuben-style braised collard greens,
pastrami spice, rye crumb and triple
crunch mustard V \$7

BARN RAISER BAKED BEANS

Smoky baked beans, Barn Raiser APA,
chimichurri and pickled shallots and
radish V \$7

+ Add brisket ends \$4

+ Add smoked cauliflower \$4

THE NITTY-GRITTY

Slow cooked K2 Milling Algonquin
grits, ginger scallion sauce, Sichuan
garlic oil, and roasted garlic V \$7

+ Add brisket ends \$4

+ Add smoked cauliflower \$4



Smoked
WITH NOTL
FRUIT WOOD

Hand HELD

MONTREAL SMOKED COLLARD TRIPLE DECKER Reuben-style braised collard greens,
pastrami spice, De la Terre whole wheat rye toast, caraway sauerkraut, black vinegar
and miso aioli and Swiss cheese V \$16

SMOKED PORK BELLY BANH MI Charred corn and roasted pepper salsa, pickled red
onion and daikon, fresh cilantro, green onion, black vinegar and miso aioli on a
Vietnamese bun \$16

TACOS For Days

CHOPPED BRISKET TACO Chopped slow cooked brisket,
soy-ginger sauce, kimchi, black vinegar aioli, and onion chili
pickle \$5 pc

SMOKY CAULIFLOWER TACO Smoky cauliflower florets, ginger
scallion sauce, daikon and carrot pickle, roasted garlic aioli
and cilantro \$5 pc



AVAILABLE
MONDAY -
WEDNESDAY
ONLY



***AVAILABLE
THURSDAY
- SUNDAY
ONLY**

Full PLATES

All plates come with 1 side. All plates are subject to SOLD OUT parameters. If they're gone, they gone.

***STICKY, SWEET & SMOKY BEEF RIB** Cilantro verde, chopped roasted peanuts, Triple-S sauce \$24

***WHOLE RACK OF BEEF RIBS** 4 pounds for the table, 4 sides and 1 bottle of a Farmhouse Ale to share \$105

***BARN-YARD BRISKET** 1/2 pound, coffee rubbed, 14 hour slow cooked brisket, pickled white onion and chili, B&B pickles, Texas Hot sauce (on the side, of course), grilled sourdough with chimichurri \$19
+ Add 1/2 pound more \$12

SICHUAN HOT CHICKEN Spicy Sichuan peppercorn dunk, deep fried chicken thigh, ginger scallion sauce, sesame seeds, pickled radish and shallots, black vinegar and miso aioli \$17

+ Add extra piece \$8

SMOKED & SPICED CAULIFLOWER Chimichurri sauce, cherry lane, charred flatbread, crispy onions, pickles and cilantro V \$16

+ Add extra piece \$6

Soft Serve & BEER FLOATS

SOUTHERN HOSPITALITY Chocolate soft serve ice cream, roasted candied sweet potato, miso butterscotch, bourbon cream \$7

COCONUT CREAM PIE Coconut milk soft serve ice cream, toasted shredded coconut, candied lime zest, wort syrup, shortbread crumb V \$7

THE RASPUTIN Pitchfork Porter beer float, chocolate soft serve ice cream, crunchy malted spent-grain praline, wort syrup \$9

GROUPS

**LARGE
FORMAT
Dining**



Pre-order for 10 ppl and up. Order must be taken 48-72 hours in advance. Please ask your server for the Large Format option of the month.

V = CAN BE MADE VEGAN

PLEASE INFORM YOUR SERVER OF ANY RESTRICTIONS

John Vetere, the Executive Chef here at Brushfire Smoke BBQ is a Canadian-born Chef who has constructed a menu in conjunction with our brewery that applies his fine dining training, travels and experience to back-country cooking using ingredients that are *uniquely Niagara*. While keeping with our conviction for both innovation and showcasing Niagara's local ingredients & fruit wood, we embrace a reverence for traditional BBQ techniques with a simultaneous desire to breakaway from it.

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