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

KITCHEN HRS:
SUNDAY 10-4PM SPECIAL BRUNCH MENU
MON-WED 11-5PM SNACKS & PINTS ONLY
THURS-SAT 12-9 PM FULL MENU

MONDAY – WEDNESDAY
SMOKED PEANUTS
Fruitwood smoked Ontario peanuts, nori powder, brown sugar, Memphis rub, togarashi, toasted sesame seeds $6

BARN BOARD
A selection of 3 types of Canadian cheese, house made pickles, seasonal fruit compote, crackers $18

CHIPS & SALSA
Smoked fruitwood salsa, fried fresh yellow corn tortillas $8

THURSDAY – SATURDAY
SMOKED PEANUTS
Fruitwood smoked Ontario peanuts, nori powder, brown sugar, Memphis rub, togarashi, toasted sesame seeds $6

CLASSIC PRETZEL
Pitchfork Porter mustard V $7.50
  + Add pimento cheese $3

TOKYO MIX
Nori butter popcorn, honey sesame caramel corn V $7

FULL PLATES
All plates come with 1 side and are subject to SOLD OUT parameters. If they’re gone, they gone.

BARN-YARD BRISKET
1/2 pound, 14 hour slow smoked coffee rubbed brisket, toasted potato sourdough, nam prik, house pickles, chopped peanuts, fresh herb salad $20.95
  + Add 1/2 pound more $12
  + Add extra sourdough $3

SICHUAN HOT CHICKEN PLATE
Fried chicken thigh, Sichuan sauce dink, Sichuan powder, shiitake aioli w black vinegar, shallot radish pickle, ginger scallion sauce, sesame seeds $18
  + Add extra piece $8

SMOKY TOFU RICE BOWL
Fruitwood smoked tofu, Chinese Mapo sauce, shiitake mushrooms, sushi rice, fresh cilantro, green onions, toasted peanuts, Chinese pickle $18
  + Add poached egg $3
  + Add fried chicken $8

THE SIDES

KALE, KIMCHI & PEAR SALAD
Baby kale, kimchi dressing, smoked peanuts, pickled pear $7
  + Make it entree size with fillet of hot smoked Memphis rubbed trout +$10

SMOKED POTATO SALAD
Smoked multicoulered new potatoes, old bay, charred green onion and sunflower seed pesto, house pickles $7

PIMENTO MAC N’ CHEESE
Macaroni, mozzarella béchamel, pimento cheese, B&B pickles $8
  + Add poached egg $3
  + Add brisket ends $4

BLISTERED CHINESE BROCCOLI
Seared gai-lan, Sichuan pickled snap peas, garlic $7

FRIDAY NIGHT PINTS

BULGOGI SMOKED CHICKEN WINGS
1/2 pound smoked chicken wings, ginger scallion sauce, sesame seeds, Chinese pickle, Bulgogi sauce

SWEET Treats

JOHNNY CAKE FRITTER
Deep fried Johnny Cakes, maple syrup, Chinese 5-spice powered sugar & whipped cream
  3 for $7 or 5 for $10

KUDZUMOCHI
Sweet Japanese mochi cake, peanut powder, maple syrup, Raspberry Jam $8

Steam Bun

BRISKET BUN
14 hour slow smoked coffee rubbed brisket, sesame steam bun, sushi rice, nam prik sauce, house pickles, chopped peanuts, fresh herb salad $16

SICHUAN HOT CHICKEN BUN
Fried chicken thigh, hot Sichuan peppercorn dunk, sesame steam bun, Sichuan Powder, shiitake aioli, shallot radish pickle, ginger scallion sauce, salted crunchy cabbage $15

MAPO SLOPPY JOE BUN
Fruitwood smoked tofu, Chinese Mapo sauce, shiitake mushrooms, sesame steam bun, sushi rice, fresh cilantro, green onions, toasted peanuts, Chinese pickle V $15

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.

oasthousebrewers.com 2017 Niagara Stone Road, Niagara-on-the-Lake ON