



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-LATE FULL MENU



SNACKS

MONDAY - WEDNESDAY

SMOKED PEANUTS

Fruitwood smoked Ontario peanuts, nori powder, brown sugar, Memphis rub, togarashi, toasted sesame seeds V \$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 V \$8

THURSDAY - SATURDAY

SMOKED PEANUTS

Fruitwood smoked Ontario peanuts, nori powder, brown sugar, Memphis rub, togarashi, toasted sesame seeds V \$6

CLASSIC PRETZEL

Pitchfork Porter mustard V \$7.50
+ Add pimento cheese \$3

TOKYO MIX

Nori butter popcorn, honey sesame caramel corn V \$7



Steam BUN

BRISKET BUN

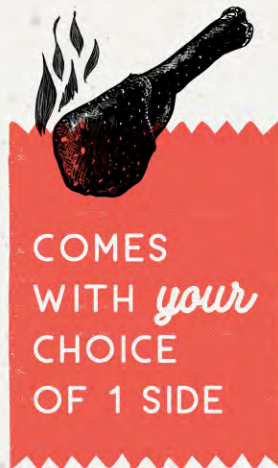
14 hour slow smoked coffee rubbed brisket, sesame steam bun, sushi rice, nam prik sauce, house pickles, chopped peanuts, fresh herb salad \$16

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



COMES
WITH *your*
CHOICE
OF 1 SIDE

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 dunk, 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 entrée size with fillet of hot smoked Memphis rubbed trout +\$10

SMOKED POTATO SALAD

Smoked multicoloured 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

SWEET Treats

JOHNNY CAKE FRITTER

Deep fried Johnny Cakes, maple syrup, Chinese & whipped cream
3 for \$7 or 5 for \$10

KUDZUMOCHI

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

FRIDAY NIGHT PINTS



BULGOGI SMOKED CHICKEN WINGS

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

SPECIAL

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.

