



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

KITCHEN HRS:

SUNDAY 10-4PM SPECIAL BRUNCH MENU
TUES-WED 11-5PM SNACKS & PINTS ONLY
THURS-SAT 12-LATE FULL MENU



TUESDAY - WEDNESDAY

SMOKED PEANUTS

Ontario fruitwood smoked peanuts, nori powder, brown sugar, Memphis rub, togarashi, toasted sesame seeds
V/GF \$5

WONTON CHIPS

Salt and chili vinegar V \$5

THURSDAY - SATURDAY

SMOKED PEANUTS

Ontario fruitwood smoked peanuts, nori powder, brown sugar, Memphis rub, togarashi, toasted sesame seeds V/GF \$5

CLASSIC PRETZEL

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

WONTON CHIPS

Salt and chili vinegar V \$5

WONTON NACHOS

Smoky chopped brisket ends, pimento cheese, house pickles, pickled birds-eye chili, mozzarella, Texas Hot BBQ sauce and scallions \$15



SNACKS

The MAINS

MALAY NOODLE BOWL

Crispy brussels, miso glazed kabotcha squash, Malaysian pickles, trinity herbs, smoked peanuts, Rice noodles in a Laksa broth V/GF \$15

- + Add Gochujang glazed cod \$8
- + Add Fried Chicken \$8
- + Add Side \$4

SICHUAN HOT CHICKEN BUN

Fried chicken thigh, hot Sichuan peppercorn dunk, potato bun, Sichuan powder, miso aioli, shallot radish pickle, ginger scallion sauce, iceberg lettuce

GF without bun \$15
+ Add Side \$4



BOTH BRISKET & RIBS ARE SUBJECT TO *sold out* PARAMETERS. IF THEY'RE GONE THEY GONE.

SMOKED ICELANDIC COD RICE BOWL

Gochujang glazed smoked cod, sushi rice, ginger scallion, crispy poached egg, trinity herbs, house pickles GF \$17
+ Add Side \$4

BARN-YARD BRISKET

14 hour slow smoked coffee rubbed brisket, potato sourdough, trinity salsa verde, house pickles, chopped peanuts, fresh herb salad and 1 side
GF without sourdough \$25
+ Add 1/2 pound more \$12
+ Add extra sourdough \$3

CHINATOWN RIBS

Half rack of slow smoked Ontario pork ribs, 5-4-3-2-1 rub, Beijing bbq sauce, toasted sesame seeds, scallions and 1 side GF \$25
+ Make it a full rack \$12

The SIDES

BRUSSELS & SQUASH

Fried brussels, miso glazed smoked squash, 5-4-3-2-1 spice, aioli, scallions V/GF \$7

BRUSHFIRE CAESAR SALAD

Artisan gem lettuce, bonito and nori dressing, garlic wonton crouton, pecorino cheese, watercress and black pepper GF without croutons \$7

PIMENTO MAC N' CHEESE

Macaroni, mozzarella béchamel, pimento cheese, B+B pickles \$8

SWEET Treats

BEIGNETS 4 pieces, chocolate porter sauce, 5-spice powdered sugar, vanilla whip cream, candied spiced walnuts \$8

CREAMY CASHEW 'CHEESE' CAKE 5-spice blueberry compote, walnut crumb V/GF \$9

MISO-CARAMEL CHEWY DARK CHOCOLATE CHIP COOKIE \$5

V/GF = Can be made Vegan/Gluten Free. 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

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