



GROUP MENUS



Join us in the BBQ Pit!

Brushfire Smoke BBQ is about constructing menus in conjunction with our brewery that is 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 break away from it.



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BBQ PACKAGES

Central Texas Taqueria

**Table Snacks set on share table + Choice of two proteins
Served with Taco Garnish Station**

Table Snacks

Fuego Queso Cheese Dip + Tortilla Chips

Guacamole + Tortilla Chips

Taco Station Proteins – *Pick 2*

Chopped Pork - smoked pork shoulder

✓ Smoked Sweet Potato Al Pastor Taco Smoked sweet potato + pineapple salsa

Chicken Tinga - smoked chicken braised in tomato

Taco Garnish Station

Warm Corn Tortillas + Flour Tortillas

Salsa Verde, Salsa Roja, Onion, Cilantro, Cotija Cheese

\$35
/guest



The Barn Burner

**Choice of Three Handhelds + Choice of Two Sides
Served on a Share Table**

Handhelds - *Pick 3*

Texas Chopped Pork Texas gold BBQ sauce + pickles + onions + potato bun

Pecos Pulled Chicken Texas BBQ sauce + garlic mayo + slaw + potato bun

Pitmaster Pork Sausage sauerkraut + mustard + hoagie bun

Gulf Coast Shrimp Roll Crispy Onion + lettuce + hot sauce + soft roll

✓ Smoked Sweet Potato Al Pastor Taco Smoked sweet potato + pineapple salsa

Sides - *Pick 2*

Loaded Tater Salad Smoked bacon + cheddar + scallion

BBQ Pit Beans Tomato jalapeño sofrito + cotija cheese

Mexican "Elotes" salad Charred corn + jalapeño + lime + cotija cheese

Texas Gold Slaw Red onion + fresh herbs

Smashed Cucumber Salad Salsa Macha + guacamole + cilantro

Chopped Salad Lettuce + peperoncino + tomato + red onion + kalamata olive + mozzarella + house-made croutons + vinaigrette

Add On Dessert for \$9 per person

A variety of fresh mini donuts (Glazed, Cinnamon Sugar, Chocolate Dip, Maple Dip)

\$50
/guest



All The Smoke

Choice of Three Proteins + Choice of Three Sides + Dessert
Served family style

Proteins - *Pick 3*

Barn Yard Canadian Prime Brisket Smoked 16 hours with cowboy rub

Texas Chopped Pork Carolina gold BBQ sauce + pickles + onions

Pitmaster Smoked Sausage Sauerkraut + mustard

Smoked Quarter Chicken Hot honey glaze + pickled jalapeños + pickled red onion

✓ Smoked Sweet Potato Al Pastor Taco Smoked sweet potato + pineapple salsa

Sides - *Pick 3*

Loaded Baked Potato Salad Smoked bacon + cheddar + scallion

BBQ Pit Beans Tomato jalapeño sofrito + cotija cheese

Mexican "Elotes" salad Charred corn + jalapeño + lime + cotija cheese

Texas Gold Slaw Red onion + fresh herbs

Smashed Cucumber Salad Salsa macha + guacamole + cilantro

Chopped Salad Lettuce + peperoncino + tomato + red onion + kalamata olive + mozzarella
+ house-made croutons + vinaigrette

Dessert

A variety of fresh mini donuts (Glazed, Cinnamon Sugar, Chocolate Dip, Maple Dip)

Served With Texas toast, pickles, onion, selection of brushfire sauces

\$80
/guest



Live Fire Dinner

Dinner Cooked on The Open Flame

Oast House's Brushfire Smoke BBQ introduces a Live Fire Dinner Experience!

Specialty selected foods are cooked using live fire in grilling, roasting, smoking, and open-flame cooking methods. High quality ingredients are offered in the uniquely created menu (meats, seafoods, veggies and fruits) and the flavours are enhanced by distinct smoky characteristics from the different types of wood and charcoal.

Guests will be able to interact with Chef and the kitchen team as they describe the cooking process and skilfully present each course to the guests. Beers are carefully chosen to pair with the menu and will be introduced and served to each guest.

Guests are invited to the welcome reception located outside at the live fire for snacks and beers before heading to the Hayloft for a family style served dinner.

\$175
/guest



THE BREW TASTINGS

\$17 / person | Approximately 40 minutes



Start your Oast experience with one of our beer experts welcoming you with some beers to taste. We will share the story behind the existence of the Niagara Oast House brewery and our humble beginnings of creating small batch craft beer.

Discover why the name was adopted and more importantly how it inspired the brewers to make hand crafted delicious beers inspired by locally sourced ingredients.

"Disclaimer – brew tasting may or may not be enhanced with delicious craft beers along the way!"



Saison

Saison means "season" in French and originally this Belgian farmhouse ale was brewed during the slower winter months and then stored until the summer. On the fields, farmers would use it to keep hydrated when the drinking water was not suitable. This beer is light, food friendly, and refreshing, with notes of citrus, apple, pear and caramel. Pair it with a hard day's of work anytime.



Biere de Garde

Farmhouse ale was traditionally brewed in the cooler months of the year. This "beer for keeping" is similar to our Saison brew, because it is bottle fermented with a process similar to the making of champagne. This is the perfect beer to sip on while you watch the sun go down. Enjoy aromas such as toffee, grapes and dried fruit and spice and the creamy feel of the bubbles.



The Barn Raiser

The Barn Raiser country ale was once used to celebrate the building of a barn in one day, within a community. Bring together and raise the spirits of your group with our flagship beer. This beer offers both the smell and taste of citrus and grapefruit, with a hint of caramel, developed to balance out a slight bitterness of hops.



Seasonal

Typically, we have at least one seasonal beer on tap showcasing the highlights of what is in season and what foragers are stopping with at our back door.

Examples include: R'Oasted Chestnut Ale, Gingerbread Porter, Tequila Lime Gose, Strawberry Rhubarb, Sour Cherry Berliner, Lemon Lavender Ale, Pumpkin Spice Ale, and many more!

TEAM BUILDING "C'HOPPED" AT OAST HOUSE

\$75 / person



Our beer experts will start by dividing your group into small teams to get chopping! Each team will receive a black box containing several surprise food ingredients to be used in this culinary challenge (for example, Barn Raiser hemp seeds, pickled hop shoots). Each chopping station will be set with a selection of Oast beer (to inspire the culinary creation), necessary kitchen utensils and final plating dishes. A shared pantry is available offering limited food items.

The challenge is to create an appetizer dish by incorporating beer with the black box ingredients and pantry items. Once the dish is complete, the team will come up with a marketing idea to present their creation to the panel of judges. Judges will critique taste, food presentation, creativity, team presentation, and beer pairings to award the winning team bragging rights and a bottle of one of Oast House's farmhouse ales. *Available for groups up to 50, approximately 90 minutes including a welcome and brewery tour.*

GIFTS

We have fun and memorable gifting options! Have your guests take home a taste of our farmhouse ales with our 2pk of Saison and Biere de Garde, our 4pk of Barn Raiser or Pitchfork Porter tall cans. Or choose a t-shirt, touque, hat and beer glasses. We can display your gifts in The Hayloft or deliver to your hotel during your stay in Niagara.

