

**GREAT BEER LIVES HERE.**

*Mill St.*  
BREW PUB

**MENU OPTIONS**

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## **BREWER'S LUNCH**

**BUTTERNUT SQUASH SOUP**

**OR**

**MARKET GARDEN SALAD**

Fresh mixed greens garnished with tomato wedges, sliced English cucumbers, red onions and sundried cranberries, drizzled with balsamic dressing.

## **MEDITERRANEAN CHICKEN PASTA**

Penne noodles tossed with strips of grilled chicken breast, roasted red peppers, artichoke hearts, Kalamata olives and baby spinach in a Mill St. Original Organic Lager & chicken broth, topped with crumbled Goat cheese and fresh herbs.

**OR**

**CHICKEN CLUB WRAP**

Smoked chicken breast in a whole wheat tortilla with a sundried tomato pesto aioli, lettuce, tomato, red onions, crispy bacon strips and Swiss cheese, served with fresh cut Yukon gold French fries.

**OR**

**MILL ST. TOURTIERE**

House made meat pie with ground veal and pork baked in a flaky pie crust with Mill St. Cobblestone Stout demi-glace, served with honey glazed carrots and buttered peas.

## **APPLE COBLER**

A heaping portion of lightly cinnamon tossed apples, packed between a scrumptious oatmeal crumb topping and base.

**OR**

**BREAD PUDDING**

Our house made bread pudding full of chocolate chips and topped with a rich and creamy caramel sauce.

**\$28 PER PERSON**

*Add \$3.50 for bread service, coffee and tea*

*Taxes and gratuity are not included – Meal Choices Required In Advance for Groups Over 65 Guests*

***Lunch Menus Are Only Available Until 3pm***





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## **BARREL MAKERS LUNCH**

**ONION & STOUT SOUP**

**OR**

**STRAWBERRY SPINACH SALAD**

Spinach leaves with fresh strawberries, blackberries and toasted almonds, topped with raspberry vinaigrette and Goat cheese.

**CHICKEN TIKKA MASALA**

Chicken breast marinated in a blend of yogurt and spices, simmered in our house made Mill St. IPA masala sauce, accompanied by basmati rice and warm naan bread.

**OR**

**BRAISED BEEF DIP**

MillSt. Cobblestone Stout braised beef, sautéed onions and melted Cheddar cheese, served with braising jus and fresh cut Yukon Gold fries.

**OR**

**MARKET STREET FUSILLI**

Mill St. Original Organic Lager drenched grilled zucchini, eggplant, asparagus and baby spinach, tossed in a fresh basil olive oil sauce, topped with Goat cheese.

**APPLE COBBLER**

A heaping portion of lightly cinnamon tossed apples, packed between a scrumptious oatmeal crumb topping and base.

**OR**

**BREAD PUDDING**

Our house made bread pudding full of chocolate chips and topped with a rich and creamy caramel sauce.

**\$32 PER PERSON**

*Add \$3.50 for bread service, coffee and tea*

*Taxes and gratuity are not included - Meal Choices Required In Advance for Groups Over 65 Guests*

***Lunch Menus Are Only Available Until 3pm***





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## MILL STREET DINNER

**EXOTIC MUSHROOM BISQUE**

**OR**

**CAESAR SALAD**

Fresh cut romaine lettuce tossed with Caesar dressing and parmesan, topped with bacon bits, Mill St. Tankhouse Ale brushed sourdough croutons.

**OR**

**MARKET GARDEN SALAD**

Fresh mixed greens garnished with tomato wedges, sliced English cucumbers, red onions and sundried cranberries, drizzled with balsamic dressing.

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**CHICKEN SUPREME**

Thyme and Stock Ale marinated chicken supreme, topped with grape tomato and charred corn relish, served with sweet potato and purée and fresh market vegetables.

**OR**

**RAINBOW TROUT**

Mill St. Wit Beer and maple mustard glazed rainbow trout, served with rosemary roasted potatoes and fresh market vegetables.

**OR**

**BRAISED PORT STEAK**

With local mushrooms in a Mill St. Cobblestone Stout and creamy peppercorn sauce, bacon and jalapeno mashed potatoes and fresh market vegetables.

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**APPLE COBLER**

A heaping portion of lightly cinnamon tossed apples, packed between a scrumptious oatmeal crumb topping and base.

**OR**

**DOLCE VITA**

Three fine fudgy chocolate layers filled with chocolate espresso mousse and topped with dark chocolate glaze.

**\$42 PER PERSON**

*Add \$3.50 for bread service, coffee and tea*

*Taxes and gratuity are not included - Meal Choices Required In Advance for Groups Over 65 Guests*





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## **CHAUDIÈRE FALLS CELEBRATION**

**SMOKED TOMATO SOUP**

**OR**

**CAESAR SALAD**

Fresh cut romaine lettuce tossed with Caesar dressing and parmesan, topped with bacon bits, Mill St. Tankhouse Ale brushed sourdough croutons.

**OR**

**MARKET GARDEN SALAD**

Fresh mixed greens garnished with tomato wedges, sliced English cucumbers, red onions and sundried cranberries, drizzled with balsamic dressing.

**ORANGE GINGER GLAZED SALMON**

Fresh salmon fillet topped with orange and ginger glaze, served with cardamom and lemongrass infused basmati rice and fresh vegetables.

**OR**

**ROAST BEEF TENDERLOIN**

Served with horseradish mashed potatoes and fresh market vegetables, topped with a stilton jus and crispy onions.

**OR**

**LEMON TEA MARINATED CHICKEN SUPREME**

Pan seared chicken supreme, served with Goat cheese smashed red skin potatoes and fresh market vegetables, topped with a roasted garlic and fresh herb chicken jus.

**APPLE COBBLER**

A heaping portion of lightly cinnamon tossed apples, packed between a scrumptious oatmeal crumb topping and base.

**OR**

**DOLCE VITA**

Three fine fudgy chocolate layers filled with chocolate espresso mousse and topped with dark chocolate glaze.

**\$49 PER PERSON**

*Add \$3.50 for bread service, coffee and tea*

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## **THOMPSON-PERKINS FEAST**

**MILL ST. ESB & BALSAMIC GLAZED LOCAL MUSHROOM CROSTINI**

**ONION & STOUT SOUP**

**CAESAR SALAD**

Romaine tossed with Caesar dressing, parmesan, bacon bits and Mill St. Tankhouse Ale brushed sourdough croutons.

**OR**

**SPINACH & BEET SALAD**

Baby spinach topped with roasted red & golden beets, sundried cranberries, toasted walnuts and Goat cheese, drizzled with a Mill St. Frambozen Beer vinaigrette.

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**OVEN ROASTED ARCTIC CHAR**

Topped with dill and horseradish cream sauce, served with roasted baby potatoes and fresh market vegetables.

**OR**

**PAN SEARED DUCK**

Chinese five spice rubbed duck breast, topped with a sweet sesame soy glaze, served with lemongrass infused basmati rice and fresh market vegetables.

**OR**

**ANGUS RIB EYE STEAK**

With mushroom and Mill St. Cobblestone Stout demi-glace, bacon & jalapeno mashed potatoes and fresh vegetables.

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**APPLE COBLER**

A heaping portion of lightly cinnamon tossed apples, packed between a scrumptious oatmeal crumb topping and base.

**OR**

**DOLCE VITA**

Three fine fudgy chocolate layers filled with chocolate espresso mousse and topped with dark chocolate glaze.

**\$62 PER PERSON**

*Add \$3.50 for bread service, coffee and tea*

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## GRAND PARTY PLATTERS

### FRESH VEGETABLES & DIP

Served with blue cheese or peppercorn ranch.

### CHICKEN WINGS

4 lbs. of wings served, mild, medium, hot, habanero or Jamaican jerk with blue cheese dressing.

### TRIO OF DIPS

Freshly made roasted red pepper hummus, black olive tapenade and drunken crab & artichoke dip, served with roasted garlic oil brushed spent grain flat bread.

### FLATBREADS

Three stone baked flatbreads; lu'au flatbread, vegetarian and house smoked chicken.

### MINI GRILLED CHEESE

Served with beer aioli.

### LEMON TEA BEER SHRIMP

Black tiger shrimp marinated in Mill St. Lemon Tea Beer served with our Mill St. Original Organic Lager and cilantro dipping sauce.

### THAI PLATTER

Homemade Thai chicken balls and Mill St. IPA marinated chicken satays, served with sweet chili dipping sauce.

### BOMBAY PLATTER

Homemade chicken curry rolls, Mill St. Original Organic Lager battered cauliflower pakoras and Mill St. IPA marinated chicken tikka skewers, served with mango chutney.

### TEMPURA PLATTER

Spicy green beans, zucchini and sweet potatoes, served with wasabi aioli and soy ginger dipping sauce.

**ALL OF THE ABOVE PARTY PLATTERS ARE \$45 PER PLATTER.**

*Taxes and gratuities are not included. Each platter serves 8-10 people.*

### ASSORTED CHEESE & FRUIT PLATTER

Local artisan cheese and fresh fruit served with spent grain bread crostini.

### BARREL MAKER'S PLATTER

A selection of local, house smoked and cured meats, local cheese and house made paté served with crostini and an assortment of pickles, olives and chutneys.

**ALL OF THE ABOVE PLATTERS ARE \$60 PER PLATTER.**

*Taxes and gratuities are not included. Each platter serves 8-10 people.*





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## **GRAND HORS D'OEUVRES**

### **MINI POT PIES**

Mini smoked chicken pot pies and brewer's tourtières.

### **WILD MUSHROOM AND GOAT CHEESE TART**

Local assortment of wild mushrooms and Quebec Goat cheese, served with a stout and balsamic reduction.

### **VEGETARIAN SPRING ROLLS**

Served with a spicy plum sauce.

### **CHICKEN SKEWERS**

Beer mustard and maple glazed chicken skewers.

### **PULLED PORK SLIDERS**

House smoked pulled pork sliders, served with red cabbage and jicama slaw.

**ALL OF THE ABOVE ARE \$35 PER DOZEN**

*Taxes and gratuities are not included.*

### **MINI FISH & CHIPS**

Served with tarragon tartar sauce.

### **BAJA CHICKEN TACO**

Smoked pulled chicken, served with shredded cheese and crisp lettuce, topped with black bean and corn salsa.

### **COCONUT SHRIMP LOLLIPOPS**

Served with Dijon mustard orange dipping sauce.

### **PANKO & ALMOND CRUSTED CHICKEN STRIPS**

Served with maple mustard dipping sauce.

### **ASIAN BEEF SKEWERS**

Sesame crusted beef skewers, served with sweet chili sauce.

**ALL OF THE ABOVE ARE \$40 PER DOZEN**

*Taxes and gratuities are not included.*

### **BRAISED BEEF SLIDERS**

Molasses and BBQ braised Ontario short ribs topped with Québec Oka cheese and crispy onions on beer bread.

### **LAMB KOFTA POPSICLES**

Spiced ground lamb meatballs, served with harissa sauce.

### **ONTARIO BISON SLIDERS**

Topped with house smoked maple pepper bacon melted old Cheddar and stout aioli.

**ALL OF THE ABOVE ARE \$45 PER DOZEN**

*Taxes and gratuities are not included.*





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**STANDARD BRUNCH BUFFET**  
SELF-SERVE SELECTION OF BRUNCH CLASSICS

SCRAMBLED EGGS  
STRIP BACON  
BREAKFAST SAUSAGE  
CRISPY TATER TOTS  
FRESH FRUIT  
CREAMY YOGURT  
TOAST

**\$25 PER PERSON**

*Minimum of 20 Guests, Billed per Person*

*Add \$2.50 for coffee and tea service. Taxes and gratuity are not included*

