



# SNACKS

- NUTS & BOLTS** \$5  
CCBC twist on a classic bar snack
- FRITES & AIOLI** \$9  
Served with smoky ketchup & classic garlic aioli
- POTATO CHIPS & DIP** \$10  
House-fried sea salt & black pepper chips, served with creamy onion dip
- HOUSE-MADE SOFT PRETZEL** \$14  
Sea salt & served with IPA beer cheese sauce
- FEATURE SOUP & FOCACCIA** \$10  
Ask your server for details

**SEE OUR BEER BOARD FOR WHAT'S ON TAP**

# DAILY SPECIALS

**TACO TUESDAY**  
*Tacos & Pint for \$20*

**SMASH & SIP WEDNESDAY**  
*Smash Mac Burger & Pint for \$24*

**THIRSTY THURSDAY**  
*\$5 Pints of Sunshine City Blonde*

**FLIGHT FRIDAY**  
*\$10 Beer Flights (2-5pm)*

**IPA SATURDAY**  
*\$7 Pours of any IPA (12-4pm)*

**SNACK SUNDAY**  
*Half Price Snacks (12-2pm)*

# SHARABLES

- WHIPPED FETA CHEESE BOWL** \$18  
Toasted pistachios, honey, rosemary oil, fresh herbs, cracked black pepper & served with crostini
- CHEESY ROSEMARY FOCACCIA** \$18  
Mozzarella, monterey jack, mild cheddar, goat cheese, Romano cheese, garlic cream, dried herbs & house-made marinara sauce
- CHARCUTERIE** \$21  
Selection of CCBC veg ferments, jams, chutney, cured meats & artisan cheeses
- CCBC CHICKEN WINGS (1.5LBS)** \$22  
Toasted sesame seeds, scallions & house-made ranch  
*Choose from Honey Garlic, Hoisin Chili, Chipotle Mango BBQ, or Smoky BBQ Sauce*
- LOADED VEGGIE NACHOS** \$22  
Pickled jalapeños, red onion, tomato, black beans, chili corn, black olives, scallions, 3-cheese blend, sour cream, chili lime salsa  
*Add spicy barbacoa pork for +\$4*  
*Add chicken for +\$5*

# KIDS MENU

*Served With Complimentary 'Kids Cone'*

- CHEESEBURGER & FRIES** \$10  
House-made burger with ketchup & orange cheddar
- PASTA** \$10  
Penne with choice of tomato or creamy cheese sauce
- GRILLED CHEESE & FRIES** \$10  
Classic grilled cheese with orange cheddar
- CHICKEN TENDERS & FRIES** \$10  
Crispy chicken tenders, served with plum sauce & ketchup

# SWEETS

- DECADENT CHOCOLATE TORTE (GF)** \$10  
Served with salted caramel sauce & candied nuts.
- CHEF'S FEATURE DESSERT** MP  
Ask your server for details

# PLATES

- HOUSE KALE SALAD** \$14  
Honey herb IPA dressing, feta, pickled carrots & fresh herbs
- SMASH MAC BURGER** \$22  
AAA Canadian beef chuck, shredded lettuce, house pickles, Chef's mac sauce & orange cheddar on a butter bun. Choice of side house salad or frites
- PORK BARBACOA TACOS** \$18  
Barbacoa pork shoulder, grilled flour tortillas, lime, crème, Chinese five spice pineapple, cilantro & fresh jalapeños
- CHIPOTLE CHICKEN CLUB** \$20  
Chicken, bacon, lettuce, tomato, cheddar, and Chipotle Aioli on a bun.. Choice of side house salad or frites.
- FALAFEL PLATE** \$18  
Three falafels, pesto hummus, fresh herbs, pickled red onions, paprika, garlic crème & toasted sesame seeds
- FISH & CHIPS** \$20  
Beer battered fish filet & served with lemon, tartar sauce, & creamy slaw

*Vegetarian Option Available*

*Ask Your Server About Gluten-Friendly Options*



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## KEGS AVAILABLE



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## BEER

<b>BEER FLIGHTS</b> 4 x 5oz tasters	<b>\$12</b>
<b>SMALL BATCH/SEASONAL</b>	<b>\$9</b>
<b>NITRO</b>	<b>\$8.5</b>
<b>CORE</b>	<b>\$8.5</b>

## COCKTAILS

<b>BARTENDER'S FEATURE</b> Ask your server for details	<b>MP</b>
<b>ESPRESSO MARTINI</b> Espresso, vodka & coffee liqueur	<b>\$12</b>
<b>APPLE CIDER MARGARITA</b> Tequila, triple sec, apple cider, lemon & cinnamon sugar	<b>\$12</b>
<b>GINGER CRANBERRY WHISKY SOUR</b> Whisky, ginger syrup, cranberry & lemon juices	<b>\$12</b>

## ALCOHOL FREE

<b>SPARKLING HOP WATER</b> 0% alcohol, 0g sugar added, infused with hops: crisp and refreshing <i>Make it a cocktail for +\$7</i>	<b>\$4</b>
<b>SPARKLING HOP WATER</b> Choose 1 Seedlip flavour with tonic: Grove 42, Spice 94 or Garden 108	<b>\$9</b>
<b>NO-GRONI</b> Non-alcoholic gin, campari, sweet vermouth & orange	<b>\$10</b>
<b>AMERICANO / ESPRESSO</b> <i>Make it a cocktail for +\$7</i>	<b>\$3.5</b>
<b>CAPPUCCINO / LATTE</b> <i>Make it a cocktail for +\$7</i>	<b>\$4.5</b>

**ENJOYED YOUR MEAL?**

*Leave us a 5-star review on Google!*



## WINE

<b>WHITES</b>	<b>6oz</b>	<b>750mL</b>
Sauvignon Blanc	\$10	\$38
Pino Grigio	\$10	\$38
Riesling	\$10	\$38
Chardonnay	\$10	\$38

### REDS

Gamay	\$11	\$40
Pinot Noir	\$11	\$40
Cabernet Franc	\$11	\$40
Cabernet Sauvignon	\$11	\$40

### ROSÉ

Rosé	\$10	\$38
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### WINE FLIGHTS

**\$16 3x3oz**

## CIDER

### ROTATING CIDER

**\$8.5**

Ask your server for details

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*Ask Your Server for Details*

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