# r.DUCHICHING CRART

# BREWING

## BEER

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

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

#### **FRIDAY FLIGHTS**

\$10 Beer Flights (2-5pm)

#### SANGRIA SATURDAY

\$9 Glasses of Sangria (12 - 4pm)

#### **SUNDAY SNACKS**

Half Price Snacks (12-2pm)

### **KIDS MENU**

Served With Complimentary 'Kids Cone'

<b>CHEEESEBURGER &amp; FRIES</b> House-Made Burger with Ketchup & Orange Cheddar	\$10
<b>PASTA</b> Penne with choice of Tomato or Creamy Cheese Sauce	\$10
GRILLED CHEESE & FRIES Classic Grilled Cheese with Orange Cheddar	\$10

### SNACKS

<b>WASABI DEVILED EGGS</b> <i>(</i> Garnished with Nori & Black Sesame Salt	\$8
NUTS & BOLTS CCBC Twist on a Classic Bar Snack	\$5
FRITES & AIOLI Ø Served with Smoky Ketchup & Classic Garlic Aioli	\$9
HOUSE-MADE SOFT PRETZEL  Cease Salt & Served with IPA Beer Cheese Sauce	\$14

# SHARABLES

WHIPPED FETA CHEESE BOWL <i>C</i> Toasted Pistachios, Honey, Rosemary Oil, Fresh Herbs, Cracked Black Pepper & Served with Crostini	\$18
<b>CHEESY ROSEMARY FOCACCIA</b> <i><sup>I</sup></i> Mozzarella, Monterey Jack, Mild Cheddar, Goat Cheese, Romano Cheese, Garlic Cream, Dried Herbs & House- Made Marinara Sauce	\$18
<b>CHARCUTERIE</b> <i><sup>(2)</sup></i> Selection of CCBC Veg Ferments, Jams, Chutney, Cured Meats & Artisan Cheeses	\$21
<b>CCBC CHICKEN WINGS (1.5LBS)</b> Toasted Sesame Seeds, Scallions & House Made Ranch Choose from Hoisin Chili Sauce, Chipotle Mango BBQ Sauce, or Smoky BBQ Sauce	\$22
LOADED VEGGIE NACHOS <i><sup>I</sup></i> 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	\$22
PLAT	ES
HOUSE KALE SALAD <i>©</i> Honey Herb IPA Dressing, Feta, Pickled Carrots & Fresh Herbs	\$14
<b>SMASH MAC BURGER</b> AAA Canadian Beef Chuck, Shredded Lettuce, House Pickles, Chef's Mac Sauce & Orange Cheddar on a Butter Bun with House Salad or Frites	\$22
<b>PORK BARBACOA TACOS</b> Barbacoa Pork Shoulder, Grilled Flour Tortillas, Lime, Crème, Chinese Five Spice Pineapple, Cilantro & Frech Jalaneãos	\$18

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<b>GRILLED CHILI CHICKEN SANDWICH</b> Grilled Chicken Thigh, Zesty Savoy Slaw, Pickles, Chili Lime Crème & Chipotle Honey Soy Sauce	\$17
FALAFEL PLATE <i>■</i> 3 Falafels, Pesto Hummus, Fresh Herbs, Pickled Red Onions, Paprika, Garlic Crème & Toasted Sesame Seeds	\$18

### SWEETS

<b>ROOT BEER FLOAT</b> Root Beer & Kawartha™ French Vanilla Ice Cream	\$8
<b>STRAWBERRY CHEESECAKE</b> Our Twist on a Classic Cheesecake, with Michelle's Strawberry Coulis	\$10

Vegetarian Option Available

Ask Your Server About Gluten-Friendly Options

### FOLLOW US FOR NEW BEER **RELEASES & UPCOMING EVENTS**

#### $\bigcirc$ f @couchichingbrewing

# **KEGS AVAILABLE**



Head to our **Retail Store** to Learn More



### WINE

## COCKTAILS

BARTENDER'S FEATURE Ask Your Server for Details	MP
<b>LAGER-ITA</b> Blanco Tequila, Sunshine City Blonde, Triple Sec & Lime	\$11
<b>ESPRESSO MARTINI</b> Espresso, Vodka & Coffee Liqueur	\$12
<b>BREWERY BRAMBLE</b> Gin, Elderflower Liqueur, Blackberry, Lemon & Honey	\$12

# CIDER

#### DUNTROON CYDER HOUSE

Standing Rock (Original) 4.3%	\$8.5
Raindance (Rhubarb) 4.3%	\$8.5
Net Zero (Organic) 6.0%	\$8.5
Blackberry Crush (Blackberry) 5.5%	\$8.5

# ALCOHOL-FREE

<b>SPARKLING HOP WATER</b> 0% Alcohol, 0g Sugar Added, Infused with Hops: Crisp & Refreshing <i>Make it a Cocktail \$11</i>	\$4
<b>G &amp; T (CHOOSE 1 OF 3)</b> Choose 1 Seedlip Flavour with Tonic: Grove 42, Spice 94 or Garden 108	\$9
<b>NO-GRONI</b> Non-Alcoholic Gin, Campari, Sweet Vermouth & Orange	\$10
AMERICANO / ESPRESSO	\$3.5
CAPPUCCINO / LATTE	\$4.5
ICED COFFEE	\$4.5

WHITES	6oz	750ml
Sauvignon Blanc	\$10	\$38
Pinot 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
WINE FLIGHTS	\$16	3x3oz
CCBC WINE CELLAR		
Stanners Chardonnay 2016		\$45
Adamo 'Foxcroft Vineyard' Oaked Chardonnay	/ 2017	\$45
Redtail Pet Nat (Natural) 2020		\$45
Closson Chase 'Church Side' Pinot Noi	r 2018	\$50
Adamo 'Meritage' Cabernet Sauvignon	2017	\$60

### WE DO BREWERY TOURS Ask Your Server for Details



Scan to view our Events Calendar



www.couchichingbrewing.com

### HOST YOUR NEXT Event with US

Ask Your Server about our 2nd-floor Barrel Room or Email Inquiries to events@couchichingbrewing.com