



APPETIZERS

- Three Cheese Spinach Dip** **\$8.99**  
 Combine cream cheese, cheddar and mozzarella cheese along with fresh spinach, red onion, red & green peppers and our own blend of spices. Baked and served hot with fresh garlic bread, nachos and salsa.
- Gar-licky Pan Bread with Cheese** **\$7.99**  
 An oven baked, loaf topped with melted cheeses and dusted with parmesan. Too good for words!  
*Add bacon or tomato for 99 cents each.  
 or add both for \$1.49.*
- Bourbon St. Bruschetta** **\$8.99**  
 Diced tomatoes, basil, red onion and garlic marinated in fine olive oil topped with feta cheese and baked on a garlic baguette.
- Mardi Gras Mussels** **\$9.99**  
 P.E.I. mussels served two mouth watering ways.  
 Julienne vegetables with a roasted garlic marinara.  
 Fresh garlic cream sauce  
 Your Choice. Both comes with a toasted garlic baguette.
- Calamari** **\$8.99**  
 Tender rings of calamari dusted in our own seasoning and served with garlic marinara or our Brewhouse aioli.
- Creole Craw Daddy Skillet** **\$8.99**  
 Traditional Cajun crawfish sautéed with fresh vegetables, mushrooms, Creole garlic sauce and white wine, topped with a blend of cheeses and served in a warm skillet with pita wedges for dipping.
- Bubba Gump's Baked Garlic Shrimp** **\$8.99**  
 Tender shrimp, garlic & herbs topped with a blend of cheeses & oven baked 'til piping hot.  
 Served with a fresh toasted garlic baguette.
- Pan Seared Scallops** **\$9.99**  
 Fresh sea scallops seared in garlic and white wine, served on a bed of Asian fried vegetables.
- Buffalo Balls** **\$8.99**  
 Tender beer battered chicken balls glazed in our sweet and spicy Thai sauce, then topped with green onions and a sprinkle of toasted sesame seeds.
- Smokin' Louisiana Mushrooms** **\$7.99**  
 Button mushrooms sautéed with fresh garlic and our own secret blend of spices. Served in a hot skillet with a toasted garlic baguette.
- Steam Boat Skins** **\$7.99**  
 Crispy potato skins your choice of three unique ways.  
 Cheese and bacon; lot of cheese, lots of bacon.  
 Veggie; green onions, peppers, tomatoes, and cheese.  
 Loaded; green onions, bacon, jalapenos, and cheese.  
 All come served with a side of sour cream for dipping.
- Casino Fries** **\$6.99**  
 Add lots of cheese & gravy to our fresh cut fries.  
 Large enough to share.

CRISPY SALADS + PIPING HOT SOUPS

- Soup of the Day** **\$3.99**  
 Ask your server for today's simmering selection.  
 All of our soups are homemade with only the finest ingredients.
- Brewhouse Gumbo** **\$3.99**  
 A New Orleans favourite. Our recipe comes all the way from southern Louisiana. This spicy tomato broth is packed with vegetables, okra and rice, you'll wish you had room for a second bowl.  
*Make it chicken gumbo* **\$4.49**
- Brewhouse Chili** **\$6.99**  
 A hearty combination of ground beef, mixed beans, veggies, chili peppers and assorted seasonings. All topped with mixed cheese and served with a garlic baguette.
- Caesar Salad** **\$8.99**  
 Fresh romaine lettuce tossed with our own Caesar dressing & topped with red onion, croutons, real bacon bits and parmesan cheese.
- Spinach Salad** **\$8.99**  
 Garden fresh baby spinach, sliced mushrooms, red onion, tomatoes, sweet peppers and bacon tossed in a warm sun dried tomato oregano dressing.
- Thai Chicken Salad** **\$10.99**  
 Mixed greens, shredded carrot and candied peanuts all tossed in a sweet and spicy Thai dressing then topped with a tender grilled chicken breast & crispy tortilla strips.
- Greek Salad** **\$8.99**  
 Romaine and mixed greens combined with kalamata olives, red onions, tomatoes, cucumbers and feta cheese, all tossed in a Greek vinaigrette dressing.
- Creole Shrimp Salad** **\$10.99**  
 Fresh garden greens, tomatoes, peppers, cucumbers, red onions, feta and shredded carrot all tossed in our own Creole walnut vinaigrette.
- Strawberry Spring Salad** **\$10.99**  
 Mixed greens, topped with fresh strawberries, candied peanuts, cucumber, tomato, red onion and feta all tossed in a raspberry vinaigrette.
- Garden Greens** **\$7.99**  
 A mix of crisp greens, fresh tomatoes, peppers, red onion, shredded carrot and cucumber topped with croutons. Served with your choice of dressing on the side.

**Dressings**

- |                       |                           |
|-----------------------|---------------------------|
| Creamy ranch          | Thai                      |
| Blue cheese           | Spicy Brewhouse Ranch     |
| Greek vinaigrette     | Citrus vinaigrette        |
| Raspberry vinaigrette | Balsamic vinaigrette      |
| Sun dried tomato      | Creole walnut vinaigrette |

**Add a freshly grilled chicken breast,  
 or Jumbo black tiger shrimp  
 to any of our salads for  
 \$4.99**

# COLLINS

## Brewhouse

All of our grills/ribs are served with steamed vegetables and your choice of rice, baked potato, fresh cut fries, side salad, home style mashed spuds, or make it Voodoo Spuds for \$0.99

### GRILLS

**12oz NY Striploin \$19.99**  
A thick and juicy hand cut Canadian AAA New York strip loin, brushed with a blend virgin olive oil, Worcestershire and coarse pepper steak spice.

**8oz NY Strip \$16.99**  
A hand cut Canadian AAA New York strip loin, brushed with a blend of extra virgin olive oil, Worcestershire and coarse pepper steak spice.

**8oz Tenderloin \$22.99**  
AAA filet mignon hand cut, brushed with a blend of extra virgin olive oil, Worcestershire and coarse pepper steak spice.

**Grilled Lamb Chops \$18.99**  
Marinated New Zealand spring lamb chops grilled to you liking, and drizzled with a balsamic and herb reduction.

**Creole Chicken \$17.99**  
A tender grilled chicken breast topped with jumbo black tiger shrimp and sea scallops sautéed in our homemade Creole sauce.

**Brewhouse Stuffed Chicken \$16.99**  
Two tender chicken breasts stuffed with a blend of spinach, cream cheese, peppers, onions, and spices. It's then baked to perfection and topped with a homemade mango lime glaze.

**This Weeks Fishing Trip market price**  
Our chef goes fishing for the freshest fish. Ask your server for today's special.

**Grilled Wild Pacific Salmon \$17.99**  
An 8oz salmon fillet brushed with lemon and olive oil, grilled to perfection and finished with a maple garlic glaze.

### RIBS

**Braised Baby Back Ribs**  
Braised fall off the bone, baby back ribs, enjoy them any way you like, our own Brewhouse BBQ sauce, honey garlic or have 'em dry Cajun style.  
Full Rack \$22.99 Half Rack \$15.99

**Rib & Wing Combo \$17.99**  
A half rack of our fall off the bone ribs, Brewhouse BBQ, honey garlic, or dry Cajun style, and a half pound of our wings, sauced any way you like 'em.

### PASTAS + SAUTÉES

**Jambalaya \$16.99**  
A tradition in Cajun country. Chicken, shrimp, and sausage sautéed in our spicy jambalaya sauce and served over rice.

**Vegetarian Jambalaya \$15.99**  
Tomatoes, peppers, onions, mushrooms, carrots, celery, broccoli and zucchini sautéed in our spicy jambalaya sauce and served over rice.

**New Orleans Stir - Up \$13.99**  
A medley of fresh vegetables sautéed in sesame ginger oil, tossed up in your choice of Thai or Teriyaki and sprinkled with sesame seeds.

Chicken \$14.99  
Beef \$15.99  
Seafood \$15.99

**Chicken Alfredo \$16.99**  
Grilled Cajun chicken tossed in a creamy garlic Alfredo sauce with green onions and fresh mushrooms on a bed of fettuccine.

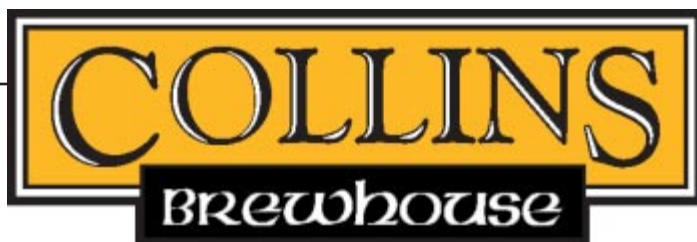
**Spinach and Feta Pasta \$15.99**  
Fresh baby spinach, roasted tomatoes and mushrooms tossed in a creamy pesto garlic sauce, poured over a bed of tender fettuccine and topped with feta cheese.

**Baked Chicken Penne \$16.99**  
Tender grilled chicken, tomatoes and mushrooms sautéed in a creamy pesto rose sauce. Topped with three cheeses and baked.

**Sautéed Seafood Primavera \$17.99**  
Garlic sautéed shrimp, scallops and mussels with broccoli, carrots, and zucchini tossed in a garlic cream sauce over penne.

All of our pastas and sautéés are served with garlic baguette. Add a freshly grilled chicken breast, or Jumbo black tiger shrimp to any of our Pastas or Sautéés for \$4.99

Gravy \$0.99  
Voodoo Spuds \$3.99  
Fresh Cut Fries \$3.99  
Side House salad \$3.29  
Side Greek salad \$3.49  
Side Caesar salad \$3.29  
Side Spinach salad \$3.99  
Side of grilled vegetables \$3.99  
Onion Rings with ranch dressing \$4.99  
Carrots, celery and blue cheese \$2.99



CLASSICS—WINGS

**1lb - \$8.99** **2lbs - \$16.99**  
 Our wings are lightly dusted in secret herbs and spices and sauced however you'd like them. Try these choices on for size: mild, medium, hot, honey garlic, Thai, blackened Cajun, or Hells kitchen sauce.  
 Comes with carrots, celery and blue cheese for dipping.

**Nachos \$9.99**  
 White corn tortilla chips, layered with cheddar and mozzarella cheese, then topped with black olives, green onions, tomatoes, peppers and jalapenos served with salsa and sour cream.  
 Add spicy Cajun chicken \$3.99  
 Add Brewhouse chili \$2.99

**Fish & Chips \$9.99**  
 A classic favourite! A large fillet, beer battered and fried. Comes with fresh cut fries, coleslaw & a side of tartar sauce.  
 Add a second piece of fish for \$2.99

**Quesadillas \$8.99**  
 Our quesadillas are folded in a fresh tortilla and baked to a golden brown. All are served with salsa and sour cream on the side.  
 We have four great varieties to choose from.  
*Traditional;* grilled chicken, mixed cheeses, salsa, peppers, green onions and tomatoes.  
*Cheddar n Bacon;* mixed cheeses, bacon, green onions and salsa.  
*Cajun chicken;* grilled chicken, green onions, black olives, peppers, mixed cheeses and Cajun seasonings.  
*Vegetarian;* peppers, green onions, tomatoes, black olives, salsa and mixed cheeses.

**Boneless Chicken Wings & Fries \$9.99**  
 Tender strips of boneless chicken breast coated in a light breading, fried and tossed in your choice of sauce: mild, medium, hot, honey garlic, Thai, Wet Cajun or Hell's kitchen.  
*Served with carrots celery and blue cheese for dipping.*

BURGERS

**Brewhouse Burger \$8.49**  
 A homemade 8oz ground beef patty, grilled medium well & served on a fresh Kaiser.  
*Name your toppings and if we have it we'll throw it on top. (Toppings 99 cents each)*

**Provolone and Mushroom Burger \$8.99**  
 Topped with melted provolone cheese and sautéed mushrooms.

**Cracked Peppercorn Burger \$8.99**  
 Our fresh burger coated with cracked black pepper corns grilled and topped with provolone cheese and pesto mayonnaise.

**Cheddar & Bacon Burger \$8.99**  
 Topped with two strips of bacon and Canadian cheddar cheese.

BIGGER, BETTER WRAPS & SANDWICHES

**All our wraps & sandwiches come with your choice of fresh cut fries, side salad, coleslaw, or soup of the day.**

**Big Easy Garden Grill \$9.49**  
 Fresh eggplant, zucchini, red and green pepper brushed with lemon and olive oil and grilled to perfection. Topped with provolone cheese & served on a toasted garlic baguette.

**Po-Boy Sandwich \$9.49**  
 Tender hickory smoked pulled pork brushed with our Brewhouse BBQ sauce and served open face on a toasted garlic baguette. Topped with sautéed onions.

**Pan Seared Cajun Chicken \$9.49**  
 Tender chicken blackened in our special blend of Cajun spices on a fresh Kaiser, garnished with lettuce and tomato. Served with a side of our Brewhouse Creole sauce.

**Down Home Chicken Sandwich \$9.49**  
 A grilled chicken breast smothered with sautéed mushrooms, onions, peppers and melted provolone cheese. Served on a fresh garlic buttered loaf.

**Brewhouse Club \$10.49**  
 A grilled chicken breast, crisp bacon, lettuce, tomato, cheddar cheese & mayo, split between three slices of toasted pizza bread.

**Steak Sandwich \$12.99**  
 An 8oz AAA New York strip, grilled just the way you like. Served open face on a toasted garlic baguette, topped with sautéed mushrooms, onions, and melted provolone cheese.

**Chicken Caesar Wrap \$9.49**  
 Grilled chicken, crisp romaine lettuce, real bacon bits and a blend of cheeses, all lightly tossed with our Caesar dressing & rolled up in a warm tortilla.

**Southern Club Wrap \$9.49**  
 Crispy chicken tenders, bacon strips, lettuce, tomato, mixed cheeses & mayo all rolled up in a warm tortilla.

**Blackened Chicken Ranch Wrap \$9.49**  
 A blackened chicken breast, lettuce, tomato, cucumber, red onion, a blend of cheeses, all lightly tossed with ranch dressing & rolled up in a warm tortilla.

**Rabbit Wrap \$8.99**  
 Lettuce, tomato, cucumber, peppers, onion, carrot, and alfalfa, all lightly tossed in your choice of any of our dressings & rolled up in a warm tortilla.  
 (Rabbit not included)



## Brewhouse Gourmet Burger Menu

All of our 8oz. burgers are hand made with Canadian beef, and our secret recipe of Herbs and spices.

We cook them medium well.

Garnished with crisp lettuce, ripe tomato, onion and pickle.

### **Brewhouse Burger**

A homemade 8oz ground beef patty, grilled medium well & served on a fresh Kaiser.

*Name your toppings and if we have it we'll throw it on top.  
(Toppings 99 cents each)*

### **Provolone and Mushroom Burger**

Topped with melted provolone cheese and sautéed mushrooms.

### **Cracked Peppercorn Burger**

Our fresh burger coated with cracked black pepper corns grilled and topped with provolone cheese and pesto mayonnaise.

### **The Voodoo Burger**

Topped with jalapenos, sautéed onions and melted cheddar cheese.

### **The Italian Burger**

Our burger topped with melted mozzarella cheese and garnished with our homemade bruschetta mix.

### **The Blackened Cajun Burger**

Coated in Cajun seasoning and blackened on the grill, topped with sautéed onions and Creole mustard.

### **The Black and Blue Burger**

Our burger topped with chunks of blue cheese.

### **The Brewhouse Hot Hamburger**

Served open face smothered in sautéed mushrooms, onions, and gravy.

### **The Roasted Red Pepper Burger**

Our burger topped with a slice of roasted red pepper and melted provolone cheese.

### **Brewhouse Vegetable Burger**

A meatless burger of soy and vegetables, grilled, and topped with alfalfa sprouts, mozzarella and pesto mayonnaise.

### **Cheddar & Bacon Burger**

Topped with two strips of bacon and Canadian cheddar cheese.

### **Chili Cheese Burger**

Two homemade Collins favourites, our special chili smothered on top of our burger with melted cheddar cheese.

### **The Great Canadian**

Topped with Canadian peameal bacon and melted cheddar cheese.

### **The Hells Kitchen Burger**

Feeling like something HOT! Our burger topped with Hells kitchen sauce and Jalapeños.

### **The Beefeater Onion Ring Burger**

Topped with giant beefeater onion rings smothered in melted provolone cheese.

### **The Greek Burger**

Our burger topped with a Greek marinade, black olives and feta cheese.

### **The New Orleans Steak Burger**

Seasoned with coarse pepper steak spice and topped sautéed onions and mushrooms and brushed with BBQ sauce.

### **The Creole Burger**

Our burger topped with bacon, Creole mustard and melted provolone cheese.

**Every Monday is Burger Day!**  
**All burgers are only \$4.99**  
**Add a side soup, salad or fries**  
**For only \$2.49**

# COLLINS

## Brewhouse

### COCKTAILS

Whether it be one of your favorites or one of ours, each cocktail is made with the same care and attention to detail.

Ask your server for one of our salacious Feature Libations you won't find anywhere else or take a look at our drink menu.

<i>Hurricane</i>	<i>Raspberry Sunset Twist</i>
<i>Bloody Caesar</i>	<i>Margarita Passion</i>
<i>Soho Melon</i>	<i>Banana Split</i>
<i>Killer Koolaid</i>	<i>Coco Quarter</i>
<i>Boo Bon Fiesta</i>	<i>Pink Lemon</i>
<i>Plantation Punch</i>	<i>Bar Hopper</i>
<i>Tom Collins</i>	<i>Sing Sling</i>

Starting at \$5.99, make it a **Mardi Gras** Size for an extra \$1.99.

We also feature a number of non alcoholic **Mocktinis.**

### MARTINIS

The **House Martini** is carefully crafted with two ounces of our house gin or vodka and a splash of Dry Vermouth. Shaken or stirred, each martini is served ice cold and perfectly garnished with your choice of green olives or lemon zest.

Upgrade to a premium blend for only \$1.49 more.

However, if you're feeling a little more adventurous try one of our Specialty Martinis for only \$6.99 or ask your server for a copy of our **Martini Menu** for more options.

**French Kiss** Polar Ice Vodka, Chambord Liqueur, and pineapple juice served with a sugared rim.

**Blue Ocean** Gordon's London Dry Gin, Blue Bols, 7-up and a dash of bar lime served in a sugar dusted glass.

**Paradise Lost** Malibu Coconut Rum, Melon Liqueur, Crème de Banana, pineapple juice, whipped cream and grenadine syrup.

**Southern Summer Sun** Absolut Citron Vodka, Melon Liqueur, pineapple juice bar lime and a dash of Dry Vermouth.

**La Boheme** Polar Ice Vodka, Chambord Liqueur, lime cordial and cranberry juice shaken over ice.

**Purple Haze** Polar Ice Vodka, Blue Bols, Crème de Banana and cranberry juice, served with a sugared rim.

**Iced Black** Smirnoff Raspberry Twist Vodka, Blue Bols and Chambord Liqueur served with a sugared rim.

**Brewhouse Caddy** Galliano, White Crème de Cocoa, Drambuie Liqueur & chocolate milk, sprinkled with cinnamon.

**House Brands** **\$4.06**

Canadian Club Rye, Polar Ice Vodka, Gordon's London Dry Gin, Lambs White Rum, J & B Rare Whisky

**Premium Well** Starting @ **\$4.55**

**Vodka** Smirnoff, Absolut, Grey Goose Vodka, Absolut Citron, Absolut Mandarin, Smirnoff Green Apple, Smirnoff Vanilla, Smirnoff Raspberry Twist.

**Gin** Beefeater, Bombay Sapphire, Tanqueray.

**Rum** Bacardi White, Bacardi Black, Captain Morgan's Spiced, Malibu Mango, Malibu Coconut Rum.

**Rye & Whiskey** Jack Daniels Sour mash, Crown Royal, Wiser's Special Reserve, Bushmills Irish Whiskey.

**Other** Sauza Silver, Sauza Gold, Sambuca Ramazzotti White, Nostra Nero Black Sambuca, Southern Comfort, Tequila Rose, Jagermeister, Goldschlager.

**Mixed Shooters** Starting @ **\$4.10**

### THE RAIL

### FROM THE VINE

#### Bottles of Wine

##### White

Vineland Estates Dry Riesling (Ont)(1)	\$21.99
Konzelman Riesling VQA (Ont)(1)	\$22.99
Konzelman Chardonnay VQA (Ont)(0)	\$21.99
Mondavi Woodbridge Sauvignon Blanc (USA)(0)	\$21.99
Robert's Rock Chenin Blanc/Chard (S. Africa)(0)	\$19.99
Lindemans Bin 65 Chardonnay (Australia)(1)	\$21.99

##### Red

Cave Spring Gamay VQA (Ont)(0)	\$22.99
Konzelman Merlot VQA (Ont)(0)	\$21.99
Masi Valpolicella (Italy)(0)	\$24.99
Rosemount Estates Shiraz (Australia)(0)	\$32.99
Lindemans Cabernet Sauvignon (Australia)(0)	\$26.99
Wolf Blass "Yellow Label" (Australia)(0)	\$32.99

#### Premium Selections

##### White

	Glass	1/2 L
Konzelman Chardonnay VQA (Ont)(0)	\$5.95	\$15.99
Konzelman Riesling VQA (Ont)(1)	\$6.50	\$16.99

##### Red

Konzelman Merlot VQA (Ont)(0)	\$6.50	\$16.99
Wolf Blass "Yellow Label" (Australia)(0)	\$7.50	\$21.99

#### House Wine

Rockway Glen Estates Vidal VQA (0)	\$5.05	\$12.99
Konzelman Baco~Noir VQA (0)	\$5.05	\$12.99
Kittling Ridge Zinfandel Vidal (3)	\$5.50	\$14.99

#### Single Malts

Starting @ **\$5.95**

Glen Parker Speyside Single Malt  
Glenlivet 12 yrs Single Malt  
Glenfiddich Special Reserve 12 yrs  
Lagavulin Distilled Islay Malt 1987 DM

#### Premium Aperitifs

Starting @ **\$4.95**

Baileys Irish Cream Liqueur  
Grand Marnier Liqueur  
Luxardo Amaretto De Saschira  
Kahlua Coffee Liqueur  
KR Small Cask VSOP Brandy  
Courvoisier Cognac VSOP  
Drambuie Isle of Skye Liqueur

### HOUSE BREWS

## FEATURING OUR VERY OWN BREWHOUSE RED & BREWHOUSE LAGER

Lagers, Ales, and Stouts alike, we offer twelve crafted drafts to choose from. Tried and true domestics to oversea imports, there is sure to be the Perfect Pint to quench your thirst.

Ask your server for more details.

#### By the Bottle

##### Domestic Beer

**\$4.06**

Canadian, Coors Light, Export, Blue, Budweiser, Molson Dry, Labatt Fifty, Molson Ultra (*low carb*)

##### Imported Beer

**\$4.53**

Corona XXX, Miller Genuine Draft, Heineken

##### Cider & Coolers

**\$5.09**

Strongbow Apple Cider, Smirnoff Ice Original and a selection of Smirnoff Ice Twisters.