

MAIN MENU

SNACKS

BACON POPCORN - \$7

Housemade Lardons, Cracked Pepper

BEER NUTS - \$7

Candied in "Barlie Brown" Wort, Spices

JAMAICAN OXTAIL PATTY - \$8

Braised Beef Oxtail, Housemade Pastry, Habanero, Plantain Chips

SOUPS/SALADS

FRENCH ONION SOUP - \$9

Beef Stock, Smoked Gruyère, Ale, Croutons

BEER & CHEESE CHOWDER - \$9

Housemade Bacon, House Smoked Cheese

GREEN SALAD - \$10

Mustard Greens, Cherry Tomatoes, Candied Malt, Niagara Pinot Noir Vinaigrette

KALE & CHARD SALAD - \$12

Kale, Swiss Chard, Creamy Roasted Garlic Dressing, Housemade Bacon, Parmesan, Crouton

BARLEY & QUINOA SALAD - \$14

Frisée, Barley, Quinoa, Endive, Roasted Squash, Sesame, Chili Lime Dressing

SHARE PLATES

BONE MARROW - \$14

Leeks, Béchamel, Guanciale & Parsley Salad, Baguette

MEATBALLS - \$15

Dry-aged House Ground Chuck, Marinara, Basil, Grana Padano, Crostini

GRILLED OCTOPUS - \$16

Iberico Chorizo, White Beans

SQUASH RICOTTA CAKES - \$16

Summer Squash Pancake, Buffalo Ricotta, Grana Padano, Gremolata

SMOKED CHICKEN WINGS - \$16

Lemon, Herbs, Chef's Hot Sauce, Ranch

FRIED CHICKEN WINGS - \$16

Chef's Jerk Sauce, Mango Habanero, Ranch

GENERAL BAO CHICKEN - \$17

Fried Chicken, Spicy Glaze, Kimchi, Housemade Steam Buns

SHARE PLATES

BRISKET TACOS - \$17

Ale Braised Beef, Lime Crema, Mango Habanero, Crispy Onions

FRIED FISH TACOS - \$17

Canadian Ling Cod, Pickle Crema, Mango Habanero, Onion Sprouts

PORCHETTA TACOS - \$17

Roasted Heritage Pork, Chicharróns, Lime Crema, Mango Habanero, Scallions

VENISON TARTARE - \$18

Quail Egg, Herbs, Juniper, Baguette

2 LBS. BAKED OYSTER - \$18

Beach Angel Oyster, Housemade Fennel Sausage, Mushrooms, Hollandaise

LARGE PLATES

CHEF'S LOCAL VEGETABLES - \$18

Smoked Beets, Japanese Eggplant, Roasted Squash, Carrots, Onion Purée

COWBELL BURGER - \$19

Dry-aged House Ground Chuck, Housemade Bacon, House Smoked Cheese, House Pickle

BUTTERMILK FRIED CHICKEN - \$19

Ontario Chicken, Housemade Cornbread, Slaw, Mango Habanero

SHEPHERD'S PIE - \$21

Braised Short Rib, Yukon Gold Potato, Local Vegetables (20-25 Minute Cook Time)

WARM SMOKED TROUT - \$25

Celery Root Purée Pickled Swiss Chard, BBQ Vegetables

BEEF SHORT RIB - \$29

Mashed Potato, Sautéed Mushrooms, Jus

30-DAY DRY-AGED STEAK - \$35

7oz Manhattan Cut Strip Loin, Compound Butter, Sautéed Mushrooms, Fries

SOFT SERVE

MAPLE ICE CREAM - \$7

Warm Bourbon Bacon Jam

VANILLA ICE CREAM - \$7

Pretzel Sponge Toffee, Peanuts

CHEF & BREWMASTER'S TABLE

Northern Maverick is proud to offer a culinary experience unlike any other. Whether you are entertaining clients, hosting a bachelor/bachelorette, or just looking for an evening of great food and beer, the Chef & Brewmaster's table is for you. With courses tailored to pair with our beers, the Chef & Brewmaster's table is designed to create an unforgettable evening for you and your guests.

To reserve a spot and for more information, please call or drop us a line: restaurant@northernmaverick.ca

BREW SCHOOL

We are committed to educating our staff and guests about all things beer and brewing. Are you interested in learning more about beers and styles, the production process, food and beer pairings, or home brewing? We've got you covered! Whether you're thinking of starting to brew, or are simply looking to educate yourself more about the brewing process, our Brew School is the perfect place to learn.

AN INTRODUCTION TO BEER

Learn about the history, ingredients, and brewing process while enjoying a structured beer tasting with house curated cheese and charcuterie.

HOME BREWING

Whether you are thinking of starting to brew on your own and need a helping hand to get started, or you are a seasoned vet looking to hone your skills, we'll get you brewing in no time.

Register with us for the upcoming classes:

brewschool@northernmaverick.ca

BRUNCH

Join us for our weekly brunch on Saturdays and Sundays, 11:00 a.m. – 4:00 p.m. Our brunch includes house-curated favourites including Eggs Benedict, Vegan Banana Pancakes and Eggs in Carnivore Purgatory.

BUCK-A-SHUCK SUNDAYS

We are proud to offer \$1 East Coast oysters every Sunday from 4 p.m. – 10 p.m.

OUR BEERS

DRAUGHT BEER

BEER FLIGHT

\$12/Choice of 4 x 5oz

HANDCRAFTED LAGER

VIENNA LAGER

5.0% ABV | 15 IBU

A Vienna inspired lager brewed with Vienna & German specialty malts. Flavours of caramel and bread.

\$6.75/13oz | \$8.25/20oz

TSAR WARS

IMPERIAL STOUT

8.0% ABV | 30 IBU

An Imperial Stout with rich aromas and flavours of coffee, chocolate, caramel and dried fruit. Dangerously smooth.

\$8.50/13oz

ENFORCER IPA

INDIA PALE ALE

6.0% ABV | 50 IBU

A juicy dry-hopped IPA made with Citra, Mosaic & Eldorado hops. Citrusy with notes of tropical fruit.

\$7/13oz | \$8.75/20oz

BARLIE BROWN

AMERICAN BROWN ALE

6.0% ABV | 40 IBU

An American Brown ale. Aromas of chocolate, caramel, & citrus with a moderate bitterness on the palate.

\$6.75/13oz | \$8.25/20oz

THE DISASTER ARTIST

CALIFORNIA COMMON

5.0% ABV | 30 IBU

A warm fermented lager with Caramunich & Vienna malts. Northern Brewer & Chinook hops give earthy, floral, and citrus flavors.

\$7/13oz | \$8.75/20oz

TART OF DARKNESS

DARK SOUR

5.5% ABV | 10 IBU

A Belgian inspired sour ale. Belgian crystal and chocolate malts give aromas of chocolate and dried fruit. Kettle soured for a clean, tart finish.

\$7/13oz

STOUT

STOUT

4.5% ABV | 15 IBU

A traditional, velvety & full-bodied stout. Aromas of coffee, chocolate and roasted malt, with hints of toffee.

\$6.75/13oz | \$8.25/20oz

RYES OF ARTIO

SAISON W/CARAWAY & CORIANDER

7% ABV | 20 IBU

This Saison is spicy and citrusy, and is brewed with Rye malt giving this beer a smooth mouthfeel.

\$7/13oz

GOSE-ZILLA

GOSE

4.7% ABV | 12 IBU

A historic German style that is tart with a hint of sea salt and coriander. Refreshing on a hot patio.

\$6.75/13oz | \$8.25/20oz

MAVERICK COCKTAILS

COCKTAILS

WINTER MARGARITA

- \$14 -

TROMBA BLANCO TEQUILA
SOMBRA MEZCAL
LIME JUICE
CRANBERRY JUICE

S'MORES WHITE RUSSIAN

- \$12 -

WYBOROWA VODKA
FORTY CREEK CREAM
STATION COLD BREW
MILK
GRAHAM CRACKER SYRUP

SPICED FASHIONED

- \$15 -

BUFFALO TRACE BOURBON
STALK & BARREL RYE
SPICED MAPLE SYRUP
BITTERS

GOODNIGHT

- \$12 -

MOUNT GAY BLACK BARREL RUM
LIME JUICE
CINNAMON
GRAPEFRUIT JUICE
ACTIVATED CHARCOAL

APPLE PIE

- \$15 -

CALVADOS
MOUNT GAY ECLIPSE RUM
LEMON JUICE
SPICED MAPLE SYRUP
APPLE CIDER

WHITE PEACH NEGRONI

- \$13 -

DILLON'S No. 7 GIN
RINQUINQUIN
LUXARDO BITTER BIANCO
MEZCAL + PEAR

STRAWBERRY FIELDS

- \$12 -

CRYSTAL HEAD VODKA
PROSECCO
CAPO-CAPO
STRAWBERRY JUICE

WINES BY THE GLASS & BOTTLE

		5oz	Btl
BUBBLES			
Fiol Prosecco DOC – Veneto, Italy		\$10	\$42
	6oz	9oz	Btl
ROSÉ			
Tawse Rosé – Niagara, Ontario	\$13	\$17	\$47
WHITE			
Beringer ‘Main & Vine’ White Zinfandel – California, USA	\$11	\$13	\$38
Villa Marchesi Pinot Grigio – Friuli-Venezia, Giulia, Italy	\$12	\$14	\$42
Cave Spring Riesling – Jordan, Ontario	\$13	\$17	\$46
J Lohr Estates ‘Riverstone’ Chardonnay – Monterey, California, USA	\$14	\$19	\$52
Kim Crawford Sauvignon Blanc – Marlborough, New Zealand	\$14	\$19	\$52
RED			
Cave Spring Cabernet Franc – Jordan, Ontario	\$12	\$17	\$45
Sterling Vintner’s Merlot – Napa Valley, California, USA	\$12	\$17	\$46
KEW Vineyards Gamay Noir – Niagara, Ontario	\$12	\$18	\$49
Angel’s Gate Pinot Noir – Beamsville, Ontario	\$12	\$18	\$49
E Guigal Côtes du Rhône – Rhône, France	\$15	\$20	\$55
McManis Zinfandel – California, USA	\$15	\$20	\$55
J Lohr Estates ‘Seven Oaks’ Cabernet Sauvignon – Napa Valley, California, USA	\$16	\$21	\$58