

BEER PAIRINGS >



LAGER



PALE ALE



INDIA PALE ALE



RED FIFE



BYWARD GOLD



NITRO DRY STOUT



BEER FLIGHT

STARTERS & SHAREABLES

HOT VEG GLUTEN FREE VEGAN

SPICED BEER NUTS / \$5.25

KETTLE CHIPS

Lowertown spice blend, brewery ranch dip / \$7.25

SOUP OF THE DAY

With sweet potato biscuit / \$6.75

TWISTED PRETZEL

Two warm pretzels with sweet onion pale ale mustard / \$10.75

AVOCADO NEST WITH BEET HUMMUS

Beef hummus, avocado with kettle chips and crostini / \$12.75

SMOKED CAULIFLOWER FRITTERS

Coconut curry battered fritters with sweet chili and garlic sauce / \$9.25

KETTLE CHIP NACHOS

House smoked mozz, pickled jalapenos, tomato cucumber salsa, scallions with roasted garlic cilantro sour cream / \$17.75

add brisket \$5.25

add chicken \$4.25

add both \$8.75

CHARCUTERIE 101

Our weekly in-house creation, Seed to Sausage cured meat, artisanal cheese, house pickled and preserves (Ask your server for this week's creation) / \$16

crostini refill \$1

LOWERTOWN POUTINE

St. Albert curds, pickled jalapenos, smoked gravy, scallions / sm \$7.75 / lg \$11.50

add smoked meat \$3

add brisket \$3

add both \$5.25

HICKORY-SMOKED CHICKEN WINGS

5 uncut wings \$14.50

Choice of sauce

coffee bbq

sweet chili & garlic

house buffalo

Add a dip \$1.50

roasted garlic sour cream

brewery ranch

EVERY WEDNESDAY AFTER 5:00PM IS

\$6.00 **SMOKED WINGS** **\$6.00**
A POUND **WEDNESDAYS** A POUND

ON THE RIDEAU

SERVED WITH A CHOICE OF FRIES, SALAD, OR KETTLE CHIPS

Upgrade Your Side To A Poutine \$3.00

LOWERTOWN BURGER

Red Fife infused meat loaf, lettuce, pickled onions, smoked tomato, garlic aioli / \$14.50

add bacon \$1.50 add cheese \$1.25 add both \$2.50

FISH ON A BUN

Cold-smoked beer battered cod, arugula, house slaw, tartar aioli / \$15.75

THE DIRTY BIRD

Pulled chicken salad with pickled onion, shredded romaine, bacon habanero jam / \$16.75

SMOKED MEAT

Sweet onion pale ale house mustard, Lowertown's house made sauerkraut / \$17.75

SMOKED BEEF BRISKET

House smoked mozzarella, sauteed peppers and mushrooms, bbq sauce / \$17.75

BBL BURGER

Spicy black bean and lentils with pickled onions, garlic aioli and spinach / \$13.95

IN THE FIELD

PLANTS & SEEDS

Mixed greens, tomato, pickled watermelon radish, smoked pumpkin seeds, granola with toasted spice vinaigrette / \$14.75

SMOKEHOUSE SALAD

Smoked cauliflower, smoked mozzarella, mixed greens, dried cranberries, pickled onions with maple balsamic vinaigrette / \$15.50

FIELD THE BEETS

Goat cheese, beets, cucumber, tomato, spinach, pickled watermelon radish, beer nuts with honey dijon dressing / \$15.75

ADD TO ANY SALAD:

brisket \$5.25

chicken \$4.25

both \$8.75

THE BIG DISH

SERVED WITH SEASONAL SLAW & BISCUIT. CHOICE OF FRIES OR SALAD.

Upgrade Your Side To A Poutine \$3.00

COLD-SMOKED FISH & CHIPS

Pale ale battered cod, in-house dijon tartar sauce / \$14.75 add extra piece \$5.75

1/2 LBS SMOKED BEEF BRISKET

Smoked for 6 hours, then braised in our Red Fife / \$23.75

BEER-BRINED CHICKEN

Brined in our Red Fife for 48 hours, then slow roasted to perfection

1/4 \$15.95 1/2 \$21.95

HICKORY SMOKED RACK OF RIBS

Lowertown signature rib sauce.

While supplies last

1/2 rack \$14.75

Full rack \$26.75

CHEAT-LOAF

Portobello mushrooms, lentils and smoked pumpkin seeds crafted into a loaf roasted and sliced served with wilted baby spinach and coconut tomato broth / \$13.75

THE BUTCHER'S EXPERIENCE

Your choice of three meats / \$29.75

smoked meat

brisket

beer-brined chicken

half rack ribs

Served with:

seasonal slaw,

chip-truck fries,

smoked gravy & bbq sauce,

sweet potato cheddar biscuits

KIDS

\$9.95 | 12 AND UNDER | CHOICE OF FRIES OR SALAD

CHICKEN FINGERS

ONE PIECE FISH

LOWERTOWN BACON & CHEESE BURGER

DESSERT JARS

\$5 | MADE IN-HOUSE

CHOICE OF:

Summer Berry Cheesecake

Campfire S'mores