DAILY SPECIALS

WEDNESDAY

BURGER & CORE BEER \$22 (+ TAX)

THURSDAY

\$5 BEER OF THE WEEK

Ask Your Server for Details

FRIDAY

COCKTAIL HAPPY HOUR 2 - 5 PM

\$2 off Featured Cocktails

SATURDAY

SHOOTER HAPPY HOUR 2 - 5 PM

\$2 off Shots & Bar Rail

SUNDAY

SUNDAY SIPS WINE SPECIAL

Ask Your Server for Details

LITE BITES

SEASONAL SOUP Chef's Daily Soup Special	\$9
NUTS & BOLTS CCBC Twist on a Classic Bar Snack	\$5
FRITES & AIOLI Served with Smoky Ketchup & Feta Aioli	\$9
OYSTERS (6) Served with Lemon, Horseradish & Ponzu Lime Mignonette	MP
MUSHROOM FOCACCIA Cherry Tomatoes, Goat Cheese, Fresh Herbs, Rosemary Oil, Garlic Cream & Roasted Shallots	\$20
CHARCUTERIE Selection of CCBC Veg Ferments, Jams, Chutney, Cured Meats & Artisan Cheeses	\$26
CCBC CHICKEN WINGS (1.5LBS) Toasted Sesame Seeds, Scallions & House Made Ranch Choose from Hoisin Chili Sauce, Chipotle Mango BBQ Sauce, or Smoky BBQ Sauce	\$22
BEER BRINED CHICKEN NACHOS Shredded Brined Chicken, Pickled Jalapeños, Black Beans, Chili Corn, 3-Cheese Blend, Scallions, Sour Cream	\$22



BACON & EGGS POUTINE

CRAFTED BITES

\$17

Peameal Bacon, Fried Egg, Chives, House Made Bacon Gravy, White Cheese Curds & House Cut Frites	
CHEF'S HOUSE KALE SALAD Roasted Beets, Shredded Carrot, Pickled Cherry Tomatoes, Feta Cheese & Herb Honey Vinaigrette	\$17
SMASH BURGER AAA Canadian Beef Chuck, Shredded Leaf Lettuce, Chef's Pickles, Secret Sauce & Maasdam Cheese on a Butter Bun with House Salad or Frites	\$20
BEER CHEESE & CHIPS House Made Beer Cheese, Tortilla Chips, Toasty Bread, Smoked Paprika & Fresh Parsley	\$22
PORK BARBACOA TACOS Barbacoa Pork Shoulder, Grilled Flour Tortillas, Grilled Lime Crème, Ancho Chili Pineapple, Cilantro & Fresh Jalapeños	\$17
MEATBALL HERO SANDWICH Tomato Braised Veal Meatballs, Demi Baguette, Mozzarella, Roasted Pepper, Herb Butter Pesto, with House Salad or Frit Add Hot Peppers for 50¢	\$19 es
CHEF'S WEEKLY POT PIE Ask your server about our Chef's Rotating Pot Pie Flavours, served with our House Salad	\$18
MUSHROOM SPINACH PASTA Bucatini, Sautéed Mushrooms and Shallots, Creamy Spinach Pesto Sauce, Romano Cheese & Cracked Black Pepper Add Grilled Shrimp (3pcs) \$6	\$19
SWEET	S
CLASSIC ROOTBEER FLOAT Kawartha™ French Vanilla Ice Cream & Boylan's™ Root Been	\$7
SNICKER-CAKE House Made Snickers™ Cheesecake	\$10
SALTED CARAMEL BROWNIE With French Vanilla Ice Cream & Candied Nuts	\$10

& Lime Salsa

BEER

COCKTAILS

CORE BEERS		
Sunshine City Blonde Ale 4.8%	\$8.5	20oz
Lakeside Lite Lager 4.0%	\$8.5	20oz
Meadow Haze NE IPA 4.5%	\$8.5	16oz
NITRO		
Black River Stout 4.6%	\$8.5	20oz
Call of the Mild 3.4%	\$8.5	20oz
Atherley Pale Ale 4.9%	\$8.5	20oz
SEASONAL		
Late Night Dark Lager 5.2%	\$8.5	20oz

Forty Creek Whiskey, Sortilège Maple Whiskey, Maple Syrup & Lemon Juice COLD BREW MARTINI Cold Brewed Espresso, Coffee Liqueur & Zirkova Vodka ANGEL EYES Zirkova Vodka, Blackberry Syrup, Honey Syrup & Lemon Juice \$12

CIDER

DUNTROON CYDER HOUSE

Net Zero, Standing Rock & \$8 473ml
Raindance Rhubarb

WINE

White or Rosé

WHITES	6oz	750ml
Sauvignon Blanc	\$10	\$38
Pinot Grigio	\$10	\$38
Riesling	\$10	\$38
Chardonnay (Oaked/Unoaked)	\$10	\$38
REDS		
Gamay	\$11	\$42
Pinot Noir	\$11	\$42
Cabernet Franc	\$11	\$42
Cabernet Sauvignon	\$11	\$42
ROSÉ		
Rosé	\$10	\$38
WINE FLIGHTS	\$16	3x3oz
CCBC WINE CELLAR		
750ml Award-Winners & Sparkling		MP
WINE SPRITZER		

ALCOHOL-FREE

G & T (CHOOSE 1 OF 3)	\$9
Choose 1 Seedlip Flavour with Tonic: Grove 42, Spice 94 or Garden 108	
CAESAR	\$10
Classic 'Caesar' Cocktail with Seedlip Spice 94	•
NO-GRONI	\$10
Seedlip Grove 42, Cranberry & Passion Fruit Juices, Dillon's Peach & Lavender Syrup	
SOFT DRINKS	\$3
SPARKLING WATER 750ml	\$6
LEMON LILY TEAS (Various)	\$3
AMERICANO	\$3.5
ESPRESSO	\$3.5
CAPPUCCINO	\$4.5
LATTE	\$4.5

ENTERTAINMENT & LIVE MUSIC WEEKLY



\$9

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