

Pop-up
Pub Night



with



August 16th, 2025 Feature Menu

Vegetable Spring Rolls (V)

pairs with Worlds Away Lager

house made rolls served with chef's signature "Icy/Hot" Niagara Bench Plum Sauce
\$13



Caprese Salad (V)

pairs with 12 Minutes to Destiny Hibiscus Pale Lager

fresh local field tomatoes from Hewitt's Farm, layered with bocconcini cheese and basil
from our very own garden, drizzled with a balsamic reduction and olive oil
\$12



Beef Brisket Sandwich

pairs with Raving Loops Amber

on-site smoked beef brisket basted in our house made Maple BBQ Sauce featuring
Richlaw Maple Syrup. Served up on a toasted ciabatta bun and topped with red cabbage
slaw Accompanied by a side of Hewitt's new potato salad and Newman's local corn
\$20



Baby Back Pork Ribs

pairs with Juicy Ass IPA

house smoked and finished on the BBQ with our signature Maple BBQ sauce,
served with roasted garlic and chive smashed potatoes, and corn on the cob
1/2 Rack \$22 or Full Rack \$28



Combo Platter

pairs with Raving Loops Amber or Juicy Ass IPA

1/2 Rack Baby Back Pork Ribs and 6oz Beef Brisket with new potato salad, coleslaw
and corn on the cob
\$28

Zucchini Boat (V)

pairs with Raving Loops Amber

fresh off the vine zucchini's grilled and stuffed with tomatoes, basil, and parmesan cheese,
baked golden and drizzled with a balsamic reduction.
\$17

Niagara Bench Peach Cobbler

pairs with 12 Minutes to Destiny Hibiscus Pale Lager

served with vanilla ice cream
\$8

