



APPETIZERS

- BUFFALO CAULIFLOWER** 🌿 **13.50**
tempura battered cauliflower, Frank's RedHot, green onion, sesame seed, vegan ranch
- CHICKEN WINGS** 🌿 **15.25**
1 lb of wings and drumettes, choice of honey garlic, Frank's RedHot, teriyaki, lemon pepper, BBQ or salt & pepper
- PORK GYOZA** **13.75**
pan or deep fried, choice of spicy dumpling sauce or soy lemongrass and sriracha
- ALMOST FAMOUS PRETZEL** **12.00**
everything seasoning, garlic aioli
- PEROGIES** **14.00**
cheddar and potato dumplings, smoked bacon, gravy, sour cream, green onions
- CRISPY MAPLE PORK BELLY** 🌿 **14.50**
maple syrup, spicy mustard
- CRAB CAKES** **15.50**
pickle remoulade, slaw
- ⚡ **DEEP FRIED DILL PICKLES** 🌿 **11.00**
dill pickle spears, sea salted fries, horseradish aioli, chipotle aioli
- HOUSE DILL POTATO CHIPS** 🌿 **6.00**
juiced up with Kernels Dill Out seasoning
- PANKO CRUSTED CHICKEN TENDERS** **16.50**
sea salted fries, honey mustard dip

SHARE PLATES

- NACHOS** 🌿 **18.00**
house cut chips, three cheese blend, pickled onions, jalapenos, black olives, tomatoes, green onions, sour cream, fire roasted salsa.
add guacamole +4, cajun chicken +5, spicy beef +5
- GAME-DAY PLATTER** **44.50**
⚡ chicken wings, crispy maple pork belly, deep fried pickles, buffalo cauliflower, house-made potato chips, perogies, dipping sauces: ranch, hot sauce, chipotle mayo, horseradish aioli
***serves 3-4 people, no substitutions please**
- BREWERY BOARD** **31.00**
locally sourced artisanal cheese and charcuterie, served with pickled vegetables, spicy mustard, toasted baguette

SOUPS & SALADS

- CREAM OF MUSHROOM** 🌿 **CUP 6.00 / BOWL 9.00**
roasted forest mushrooms, vegetable broth, olive oil, scallion, fresh thyme
- CAJUN CHICKEN CAESAR** **17.00**
romaine lettuce, Cajun chicken, Parmesan yogurt dressing, panko Parmesan crumble, crispy capers, Grana Padano cheese
- LIVELYHOOD FARMERS SALAD** 🌿 **17.00**
artisan greens, garlic chicken, radish, cranberry, feta, cucumber, edamame, sunflower seeds, pomegranate vinaigrette



plus applicable taxes

HANDHELDS

SERVED with house salad, house dill potato chips, or sea salted fries
SUBSTITUTE with yam fries +3, soup +4, caesar salad +3,
gluten free bun +1.50

JRG INFAMOUS CHEESEBURGER 16.75

hand pressed patty, American cheddar, burger sauce, romaine lettuce, tomato, red onion, pickles, potato bun

LOADED BURGER 19.00

hand pressed patty, American cheddar, smoked bacon, sauted mushrooms, over easy egg, burger sauce, romaine lettuce, tomato, red onion, pickles, potato bun

JRG IMPOSSIBLE BURGER 19.00

impossible burger patty, lettuce, tomato, red onion, pickles, vegan burger sauce, Portuguese bun

CRISPY BUTTERMILK CHICKEN SANDO 18.25

buttermilk fried chicken breast, spicy coleslaw, pickles, Portuguese bun

BRAISED BEEF DIP 17.75

4 hour braised Canadian beef, horseradish aioli, dream rings, garlic toasted Portuguese bun, au jus or gravy for dipping

AHI TUNA CLUB 20.00

Togarashi crusted tuna steak, served open faced and rare, smoked bacon, tomato, tartar sauce, sprouts, country sourdough

BLACK BEAN CHICKEN QUESADILLA 16.75

Cajun chicken, three cheese blend, black beans, corn, fire roasted salsa, chipotle aioli

TACOS

BUFFALO CAULIFLOWER TACOS 16.75

brined cauliflower, cilantro lime coleslaw, pico de gallo, sriracha aioli, cilantro, radish, corn tortilla, fire roasted salsa, guacamole, house fried tortilla chip

BAJA TACOS 16.75

choice of battered cod or crispy tofu , cabbage, chipotle aioli, pickled red onions, jalapeños, cilantro, fire roasted salsa, guacamole, house fried tortilla chips

PIZZA

All pizzas are hand stretched in house & sesame crusted

THE ALFREDO ONE 18.50

Cajun chicken, red pepper, bacon, Alfredo sauce, mozza blend

HEAVY PEPPERONI 16.50

fresh pepperoni slices, house-made tomato sauce, mozza blend

SPICY HAWAIIAN 18.00

black forest ham, pineapple, fresh jalapeno, smoked bacon, house made tomato sauce, mozza blend, chipotle aioli

GARDEN SUPREME 17.00

cauliflower cream sauce, roasted corn, Shishito peppers, pickled red onions, charred broccoli, crispy kale, vegan ranch

SIT DOWN STUFF

ENGLISH STYLE FISH + CHIPS 19.25

traditional English style beer battered cod, coleslaw, tartar sauce, grilled lemon, sea salted fries

CAJUN CHICKEN ALFREDO 19.50

Cajun chicken, button mushrooms, Alfredo, linguine, Grana Padano, parsley, garlic toast

CRISPY FRIED CHICKEN 23.00

buttermilk brined breast, thigh and drum, garlic mash potato, green beans, gravy

STEAK FRITES 26.00

6oz New York Steak, cooked medium rare, crispy garlic fries, shishito peppers, salsa verde

BOWLS

SZECHUAN CHICKEN 19.50

jasmine rice, market vegetables, radish, kimchi, cabbage, soy lemongrass, edamame, crispy noodle, sesame seeds, miso yogurt

SZECHUAN TOFU 18.25

jasmine rice, market vegetables, radish, kimchi, cabbage, soy lemongrass, edamame, crispy noodle, sesame seeds, miso yogurt

SPICY AHI POKE 18.50

sushi rice, soy marinated tuna, crab, jalapeño, edamame, pickled ginger, tempura puff, matchstick carrot, seaweed salad, cucumber, sriracha aioli

PORK BELLY RAMEN 18.75

egg noodle, house made miso ramen broth, soy marinated egg, corn, green onion, marinated bamboo shoot

SALMON GREEN BOWL 26.00

pan seared salmon, broccoli, shishito peppers, napa cabbage, crispy kale, green beans, avocado, sesame seaweed, ponzu furikake

DESSERTS

FEATURE CHEESECAKE 10.00

by The Cheesecake Factory Bakery, ask your server for details

WARM SMORES BROWNIE 7.00

coconut marshmallow, peanut butter powder, chocolate ganache



VEGETARIAN



VEGAN



GLUTEN AWARE

plus applicable taxes