

STARTERS

- Baked Brie** \$16⁵⁰
phyllo baked topped with fresh fruit, walnuts and finished with honey & raspberry coulis
- Bruschetta** \$14
topped with feta, fresh basil and shredded cheese on a toasted ciabatta
- Mussels** \$15
pan steamed in a white wine and garlic cream sauce with bacon, sundried tomatoes and chives
- Calamari** \$15
fried light and crispy, served with chipotle aioli

SNACKATIZERS

- Breaded Wings** \$16
Canadian jumbo flour dusted chicken wings, served with veggie sticks and dip
- Mac & Cheese Balls** \$13
packed with a 5 cheese blend, jalapeños, smoked bacon, and panko dusted served with marinara
- Chicken Fingers** \$16
six white meat breaded chicken tenders with our hand cut fries and served with plum sauce

- mild*
- medium*
- hot*
- suicide*
- habanero*
- honey garlic*
- sweet chili*
- hot'n'honey*
- dry cajun*
- bbq*
- hot'n'honey garlic*
- jerk grilled*

- Classic Poutine** \$12 / \$18
yukon gold hand cut fries topped with Quebec curds and gravy
add pulled pork for \$5 or brisket for \$6

- Nachos** \$17
corn chips topped with pico de gallo, jalapeños, mixed cheese, black beans, green onion and lettuce
don't forget to add...
- double cheese \$3⁵⁰
- guacamole \$3⁵⁰
- cajun chicken \$5
- pulled pork \$5
- brisket \$6

- Sleazy Bread** \$16
oven baked garlic bread topped with smoked brisket, crumbled bacon, jalapeños and a three cheese blend

Add Some Protein

- \$4 quinoa
- \$5 grilled chicken
- \$7 grilled salmon
- \$8 cajun shrimp skewer
- \$10 smoked beef tenderloin

- Breakwall House** \$14
spring mix topped with fresh fruit, cherry tomato, cucumber and shredded carrot, paired with our mango vinaigrette
- Caesar** \$14
romaine tossed in our creamy garlic caesar dressing, topped with bacon, zesty housemade croutons and freshly grated parmesan
- Greek** \$16
crisp romaine, cherry tomato, diced cucumber, red onion, black olives and feta cheese with a light classic dressing
- Summer Harvest** \$17
spring mix topped with sweet beets, sliced apples, walnuts, goat cheese and a touch of honey, paired with our raspberry vinaigrette
- Classic Pear** \$17
poached cinnamon pears, crumbled blue cheese, and candied pecans served over baby spinach, paired with our maple balsamic dressing
- Breakwall Cobb** \$19
spring mix topped with grilled chicken, smoked bacon, avocado, cherry tomato, and chunks of blue cheese paired with our mango vinaigrette

classic pear



LOW HEAT, SLOW SMOKE

served with your choice of side

- Applewood Pulled Pork Plate** \$17
tender Ontario AAA pork butt and shoulder, rubbed in our signature ten spice, and smoked for 15 hours
- Brisket Plate** \$19
Ontario AAA brisket rubbed in our signature ten spice, and smoked for 16 hours
- Baby Back Ribs** half rack \$21, full rack \$39
eight spice rubbed and smoked for seven hours, grilled with homestyle BBQ or dry cajun
- Smoked Wings** \$16
Canadian jumbo chicken wings, rubbed in our signature ten spice rub

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- bbq*
- hot'n'honey garlic*
- jerk grilled*

hulked up big boy sampler



SAMPLERS

- Indecisive Sampler** \$29
comfortably feeds 1-2
1/4 pound brisket, 1/4 pound pulled pork, cheddar jalapeño smoked sausage and 3 bones of back ribs, served with slider buns, BBQ sauce, and horseradish aioli

- Big Boy Sampler** \$75
comfortably feeds 3-4
If sharing is your thing, behold our ultimate sampler platter! 1/2 rack back ribs, 3/4 pound of brisket, 3/4 pound of pulled pork, cheddar jalapeño smoked sausage, pound of smoked or dusted wings and choice of 3 sides, served with a trio of slider buns
add another trio of slider buns for \$3⁵⁰

HULK UP THE BIG BOY!

add 1 lb smoked prime rib and 1/2 lb smoked tenderloin for \$35

BBQ SAUCES

- mild saucy
- peach chipotle
- smokey apple bourbon

PASTAS

served with garlic bread and topped with grated parmesan

- Penne Alla Vodka** \$16²⁵
chorizo sausage, shaved prosciutto, sundried tomatoes and mushrooms in a chipotle rosé sauce
- Fusilli** \$17²⁵
grilled chicken, cremini mushrooms, sundried tomatoes and scallions in a white wine pesto cream sauce topped with pine nuts
- Penne** \$17²⁵
grilled salmon, cremini mushrooms, shaved prosciutto and spinach in a gorgonzola cream sauce
- Chicken Parmesan** \$22
baked panko breaded chicken topped with marinara sauce, monterey jack, mozzarella, cheese curds, served with rosé penne and caesar salad
substitute any pasta with gluten-free penne for \$1
- Farfalle** \$17²⁵
grilled chicken, bacon, sundried tomatoes and scallions tossed in our chipotle cream sauce

served with roasted potatoes and seasonal vegetables

- Roasted Chicken Supreme** \$19
stuffed with goat cheese, spinach and sundried tomatoes topped with a white wine garlic bacon cream sauce
- Ribeye Steak** \$28
12 oz AAA cut, grilled to your liking
- Atlantic Salmon** \$18⁵⁰
choice of grilled or pan-seared blackened
- Smoked Blackened Prime Rib** \$30
14 oz hickory smoked, medium rare black angus, cajun rubbed and cast iron seared

ADD A GRILLED SHRIMP SKEWER FOR \$8
ADD GOAT CHEESE, ONION, PEPPERS AND MUSHROOMS SAUTÉ FOR \$5

SANDWICHES

served with your choice of side

Sides

- hand cut fries
- coleslaw
- carrots & celery
- house salad
- roasted potatoes
- baked beans

Upgrades

- \$1 quinoa
- mixed vegetables
- gluten free bun
- \$2 sweet potato fries
- greek salad
- caesar salad
- \$3 poutine

- Breakwall Club** \$17²⁵
grilled chicken, smoked bacon, melted brie, tomato, and lettuce on a 9 grain ciabatta bun, served with a side of garlic aioli
- California Wrap** \$17
grilled chicken, avocado, shredded lettuce, mixed cheese, sautéed onions and bell peppers, infused with our bbq sauce, and served with sour cream
- Smoked Prime Rib Dip** \$20
shaved hickory smoked prime rib stacked high on a fresh baguette, served with red wine jus and horseradish aioli
- Panko Chicken** \$17
lightly breaded chicken breast with lettuce, tomato and mayo on a fresh baked baguette
- Smoked Pulled Pork** \$16⁵⁰
applewood smoked and tossed in our signature bbq sauce topped with creamy slaw on a fresh baguette
- Smoked Brisket** \$18
hickory smoked brisket ends, sautéed cremini mushrooms and onions with mozzarella, cheddar and monterey jack cheese on a fresh baguette served with a side of horseradish aioli
- Chicken Caesar Wrap** \$16⁵⁰
grilled or breaded chicken, smoked bacon and romaine hearts tossed in house made caesar dressing

TACOS

two 6" flour tortillas

- Classic Basa Fish** \$17
cajun dusted and baked with shredded mango, lettuce, pico de gallo, slaw and chipotle aioli
- Applewood Pulled Pork Tacos** \$18
topped with lettuce, pico de gallo, slaw and chipotle aioli
- Smoked Beef Tenderloin** \$19
AAA beef smoked medium rare topped with lettuce, diced tomato, mozzarella, cheddar, monterey jack cheese, pico de gallo, and chipotle aioli

BURGERS

served with your choice of side

- Classic Burger** \$16
10 oz fresh AAA ground Canadian beef burger served with lettuce, tomato, pickles and red onion
- Meatless Extreme Grill Burger** \$16
7 oz organic plant based vegan and kosher NON-GMO Soy Burger

EXTRA TOPPINGS

- \$2 avocado
- goat cheese
- mixed cheese
- feta cheese
- pico de gallo
- jalapeños
- \$3 smoked bacon
- sautéed mushrooms & onions
- \$4 pulled pork
- \$5 brisket
- \$7 extra patty



DAILY SPECIALS

MOFOYO

MONDAYS

half price wings
with the purchase of a beverage
\$5 Molson bottles

TOASTY

TUESDAYS

Beau's & a burger for \$15
2 for \$8 Pabst Cans
\$4 Bar Rail

WAYBACK

WEDNESDAYS

\$15 featured pastas
\$5 house wine by the glass
\$5 off wine by the bottle

THIRSTY

THURSDAYS

half rack & pint of Okanagan for \$24
\$25 rib & wing platter
\$4 bar rail

FREEDOM

FRIDAYS

\$11 mussels, \$19 pad thai
5 for \$30 Corona buckets

SLAMMIN'

SATURDAYS

\$25 beef ribs
\$23 Left Field sampler bucket
\$5 off mini pitcher cocktails
\$10 off pitcher cocktails

CAESAR

SUNDAYS

half price starter
with the purchase of a beverage
\$25 prime rib dinner
hail caesar! \$5 singles, \$9 doubles



DESSERT

Signature Carrot Cake \$8

original double decker with cream cheese icing and caramel drizzle

Double Fudge Chocolate Brownie \$8

served with vanilla ice cream

Cheesecake \$8

classic with optional fruit topping, ask your server for details

kids menu

Chicken Fingers

Mini Burgers

Chicken Wings

Poutine

Pulled Pork Sliders

Pasta with Garlic Bread

butter & parmesan, tomato, rosé or cream sauce

\$10

Finish it off right with a scoop of vanilla or chocolate ice cream!

À LA CARTE

Pulled pork (1/2 lb)

Brisket (9oz)

Half Rack Ribs

Smoked Sausage (1)

Smoked Tenderloin (6oz)

Smoked Prime Rib (9oz)

\$12

\$14

\$18

\$5

\$14

\$19

Wings

minimum 5 lbs

Pulled Pork Sliders

minimum order of 10

Brisket or Tenderloin Sliders

minimum order of 10

\$12/pound

\$4/each

\$5/each

PARTY PLATTERS

We cater to large groups. Book your event today!

House or Caesar Salad

Greek, Pear, or Harvest Salad

Farfalle, Penne Gorgonzola, Penne alla Vodka, or Pesto Fusilli Pasta

1/2 Pan

serves 6-8

\$35

\$45

\$65

Full Pan

serves 15-20

\$60

\$70

\$120



BEAU'S

ABSOLUT



JACOB'S CREEK

