

STARTERS

Baked Brie

phyllo baked topped with fresh fruit, walnuts and finished with honey & raspberry coulis

\$18

Mussels

pan steamed in a white wine and garlic cream sauce with bacon, sundried tomatoes and chives

\$17

Bruschetta

topped with feta, fresh basil and shredded cheese on a toasted ciabatta

\$14^{.50}

Calamari

fried light and crispy, served with chipotle aioli

\$17

SNACKATIZERS

Breaded Wings

Canadian jumbo flour dusted chicken wings, served with veggie sticks and dip

\$18

Mac & Cheese Balls

packed with a 5 cheese blend, jalapeños, smoked bacon, and panko dusted served with marinara

\$16^{.50}

mild
medium
hot
suicide

habanero
honey garlic
sweet chili
hot'n honey

dry cajun
bbq
hot'n honey garlic
jerk grilled

add a side of fries for \$1^{.75}

Classic Poutine

yukon gold hand cut fries topped with Quebec curds and gravy

\$14^{.50} / \$19

add pulled pork for \$6 or brisket for \$7

Chicken Fingers

six white meat breaded chicken tenders with our hand cut fries and served with plum sauce

\$18

tossed in any wing sauce for \$1

Quesadilla

grilled tortilla filled with pico de gallo, sautéed onions and bell peppers, mixed cheese and a choice of pulled pork, chicken or veggie avocado

\$19

Nachos

corn chips topped with pico de gallo, jalapeños, mixed cheese, black beans, green onion and lettuce

\$21

don't forget to add...

double cheese \$5
guacamole \$3^{.50}
cajun chicken \$6
pulled pork \$6
brisket \$7

Sleazy Bread

oven baked garlic bread topped with smoked brisket, crumbled bacon, jalapeños and a three cheese blend

\$17^{.50}

SLIDERS

Pulled Pork

applewood smoked and tossed in our signature bbq sauce on a trio of brioche buns served with a mini slaw

\$16

Tenderloin

AAA beef smoked medium rare topped with pesto, mushroom and onion sauté on a trio of brioche buns served with mini slaw

\$18

SALADS

Breakwall House

spring mix topped with fresh fruit, cherry tomato, cucumber and shredded carrot, paired with our mango vinaigrette

\$16^{.50}

Summer Harvest

spring mix topped with sweet beets, sliced apples, walnuts, goat cheese and a touch of honey, paired with our raspberry vinaigrette

\$19

Caesar

romaine tossed in our creamy garlic caesar dressing, topped with bacon, zesty housemade croutons and freshly grated parmesan

\$16^{.50}

Classic Pear

poached cinnamon pears, crumbled blue cheese, and candied pecans served over baby spinach, paired with our maple balsamic dressing

\$19^{.50}

Greek

crisp romaine, cherry tomato, diced cucumber, red onion, black olives and feta cheese with a light classic dressing

\$18

Breakwall Cobb

spring mix topped with grilled chicken, smoked bacon, avocado, cherry tomato, and chunks of blue cheese paired with our mango vinaigrette

\$21^{.50}

Add Some Protein

\$7
grilled chicken

\$8
grilled salmon

\$8
cajun shrimp skewer

\$12
smoked beef tenderloin

classic pear



LOW HEAT, SLOW SMOKE

served with your choice of side

Applewood Pulled Pork Plate \$19.⁵⁰
tender Ontario AAA pork butt and shoulder, rubbed in our signature ten spice, and smoked for 15 hours

Brisket Plate \$22
Ontario AAA brisket rubbed in our signature ten spice, and smoked for 16 hours

Baby Back Ribs half rack \$26, full rack \$49
eight spice rubbed and smoked for seven hours, grilled with homestyle BBQ or dry cajun

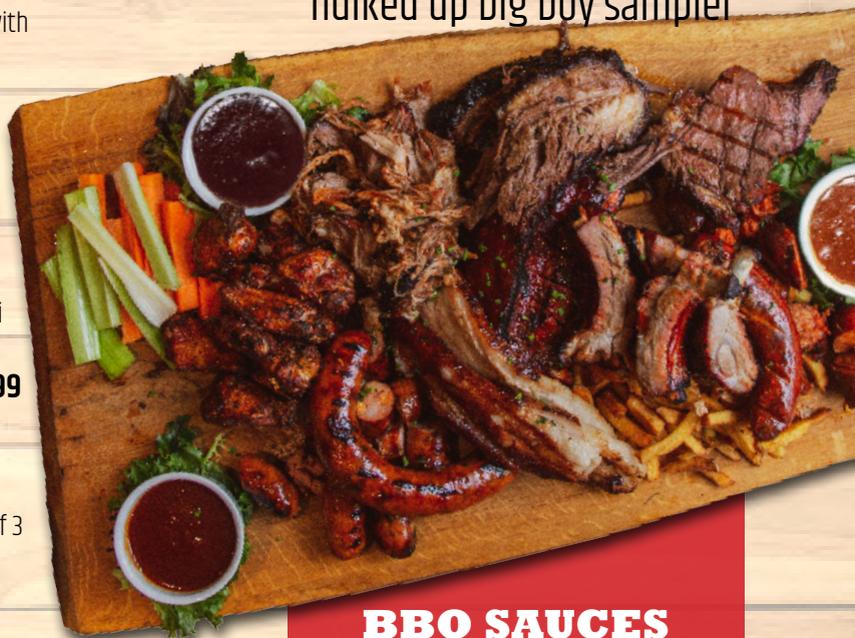
Smoked Wings \$18

Canadian jumbo chicken wings, rubbed in our signature ten spice rub

add a side of fries for \$1.⁷⁵

<i>mild</i>	<i>habanero</i>	<i>dry cajun</i>
<i>medium</i>	<i>honey garlic</i>	<i>bbq</i>
<i>hot</i>	<i>sweet chili</i>	<i>hot'n'honey garlic</i>
<i>suicide</i>	<i>hot'n'honey</i>	<i>jerk grilled</i>

hulked up big boy sampler



BBQ SAUCES

mild saucy
peach chipotle
smokey apple bourbon

SAMPLERS

Indecisive Sampler \$36
1/4 pound brisket, 1/4 pound pulled pork, cheddar jalapeño smoked sausage and 3 bones of back ribs, served with a slider bun, BBQ sauce, and horseradish aioli

Big Boy Sampler \$99
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 \$3.⁵⁰

HULK UP THE BIG BOY!
add 1 lb smoked prime rib and 1/2 lb smoked tenderloin for \$39

PASTAS

served with garlic bread and topped with grated parmesan

Penne Alla Vodka \$19
chorizo sausage, shaved prosciutto, sundried tomatoes and mushrooms in a chipotle rosé sauce

Penne \$21
grilled salmon, cremini mushrooms, shaved prosciutto and spinach in a gorgonzola cream sauce

Farfalle \$21
grilled chicken, bacon, sundried tomatoes and scallions tossed in our chipotle cream sauce

Fusilli \$21
grilled chicken, cremini mushrooms, sundried tomatoes and scallions in a white wine pesto cream sauce topped with pine nuts

Chicken Parmesan \$26
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

served with roasted potatoes and seasonal vegetables

Roasted Chicken Supreme \$26
stuffed with goat cheese, spinach and sundried tomatoes topped with a white wine garlic bacon cream sauce

Atlantic Salmon \$25
choice of grilled or pan-seared blackened

Ribeye Steak \$34
12 oz AAA cut, grilled to your liking

Smoked Blackened Prime Rib \$34
14 oz hickory smoked, medium rare black angus, cajun rubbed and cast iron seared

CLASSICS

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
mixed vegetables
gluten free bun

\$2
sweet potato fries
greek salad
caesar salad

\$3
poutine

Breakwall Club

grilled chicken, smoked bacon, melted brie, tomato, and lettuce on a 9 grain ciabatta bun, served with a side of garlic aioli

\$19⁵⁰

California Wrap

grilled chicken, avocado, shredded lettuce, mixed cheese, sautéed onions and bell peppers, infused with our bbq sauce, and served with sour cream
BEEF UP THE VEG! (NO PUN INTENDED)
substitute chicken for extra avocado and veggies

\$19

Smoked Pulled Pork

applewood smoked and tossed in our signature bbq sauce topped with creamy slaw on a fresh baguette

\$19

Smoked Brisket

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

\$21

Chicken Caesar Wrap

grilled or breaded chicken, smoked bacon and romaine hearts tossed in house made caesar dressing

\$19

Panko Chicken

lightly breaded chicken breast with lettuce, tomato and mayo on a fresh baked baguette

\$18

Smoked Prime Rib Dip

shaved hickory smoked prime rib stacked high on a fresh baguette, served with red wine jus and horseradish aioli

\$22⁵⁰

TACOS

two 6" flour tortillas

Cajun Fish

cajun basa with shredded mango, lettuce, pico de gallo, slaw and chipotle aioli

\$19⁵⁰

Applewood Pulled Pork Tacos

topped with lettuce, pico de gallo, slaw and chipotle aioli

\$19⁵⁰

Smoked Beef Tenderloin

AAA beef smoked medium rare topped with lettuce, diced tomato, mozzarella, cheddar, monterey jack cheese, pico de gallo, and chipotle aioli

\$21⁷⁵

BURGERS

served with your choice of side

Classic Burger

10 oz fresh AAA ground Canadian beef burger served with lettuce, tomato, pickles and red onion

\$19

Meatless Extreme Grill Burger

7 oz organic plant based vegan and kosher NON-GMO Soy Burger

\$18

EXTRA TOPPINGS

\$2

avocado
goat cheese
mixed cheese
feta cheese
pico de gallo
jalapeños

\$3

smoked bacon
sautéed mushrooms & onions

\$5

pulled pork

\$7

brisket

\$10

extra patty



DAILY SPECIALS

MOFOYO MONDAYS

\$10 wings
\$5 Pabst cans

WAYBACK WEDNESDAYS

\$17 featured pastas
\$5 house wine by the glass
\$5 off wine by the bottle

FREEDOM FRIDAYS

\$14 mussels
\$20 pad thai
5 for \$30 Corona buckets
\$11 rail doubles

CAESAR SUNDAYS

\$12 starters
\$30 prime rib dinner
\$6 caesars

TOASTY TUESDAYS

Burger & side with Molson draught for \$24
\$6 Molson pints

THIRSTY THURSDAYS

half rack & pint of Amsterdam for \$31
\$30 brisket & wing platter
\$30 rib & wing platter
\$4.⁵⁰ bar rail

SLAMMIN' SATURDAYS

\$28 beef ribs
5 for \$30 Corona buckets
\$5 off mini pitcher cocktails
\$10 off pitcher cocktails



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

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 (10oz)

\$15 Wings

\$18 minimum 5 lbs

\$21 Pulled Pork Sliders

\$6 minimum order of 10

\$15 Brisket or Tenderloin Sliders

\$30 minimum order of 10

\$15/pound

\$5/each

\$6/each

PARTY PLATTERS

We cater to large groups. Book your event today!

	1/2 Pan <i>serves 6-8</i>	Full Pan <i>serves 15-20</i>
House or Caesar Salad	\$40	\$70
Greek, Pear, or Harvest Salad	\$50	\$75
Farfalle, Penne Gorgonzola, Penne alla Vodka, or Pesto Fusilli Pasta	\$70	\$130



BEAU'S

ABSOLUT.



JACOB'S CREEK

J.P. Wiser

BEER

ON TAP

	<i>style</i>	<i>alcohol</i>	<i>pint</i>	<i>pitcher</i>
Old Style Pilsner	Pilsner	5%	\$7 ⁰⁰	\$19 ⁷⁵
Canadian	Lager	5%	\$8 ²⁵	\$23 ⁵⁰
Coors Light	Light Lager	4%	\$8 ²⁵	\$23 ⁵⁰
Keith's	IPA	5%	\$8 ³⁵	\$23 ⁷⁵
Stella	Lager	5%	\$9 ⁰⁰	\$25 ⁷⁵
Beau's	Lagered Ale	5%	\$8 ⁷⁵	\$25 ⁰⁰
Left Field Greenwood IPA	IPA	6.3%	\$8 ⁷⁵	\$25 ⁰⁰
Muskoka Cream Ale	English Pale Ale	5%	\$8 ⁵⁰	\$24 ²⁵
Muskoka Mad Tom	IPA	6.4%	\$8 ⁹⁵	\$25 ⁵⁰
Amsterdam Big Wheel	Amber Lager	5%	\$8 ⁵⁰	\$24 ²⁵
Amsterdam Boneshaker	IPA	7.1%	\$9 ²⁵	\$26 ⁵⁰
Blanche de Chambly	Belgian White	5%	\$8 ⁷⁵	\$25 ⁰⁰
Collective Arts Jam Up the Mash	Dry Hopped Sour	5.2%	\$9 ⁰⁰	\$25 ⁷⁵
Guinness	Irish Stout	4.2%	\$9 ⁵⁰	N/A

Full pint too much? Order a half pint for \$4.99!

CANS

Pabst Blue Ribbon (4.9%)	\$5 ⁷⁵
Left Field Bang Bang Sour (5.5%)	\$7 ²⁵
Left Field Rotating Can	\$7 ²⁵
Collective Arts Rotating Can	\$7 ⁵⁰
Rorscach Hedonism Seasonal Flavours (6.9%)	\$7 ⁷⁵

TALL CANS

Canadian (5%)	\$7 ⁰⁰
Coors Original (5%)	\$7 ⁰⁰
Budweiser (5%)	\$7 ⁰⁰
Bud Light (4%)	\$7 ⁰⁰
Miller Genuine Draft (4.7%)	\$7 ⁵⁰
Steamwhistle (5%)	\$7 ⁵⁰
Barking Squirrel (5%)	\$8 ⁵⁰
Collective Arts Ransack the Universe IPA (6.8%)	\$8 ⁵⁰
Heineken (5%)	\$8 ⁷⁵

CIDER & COOLER TALL CANS

Smirnoff Ice (5%)	\$8 ²⁵
Strongbow (5.3%)	\$8 ²⁵
Brickworks Batch 1904 (5%)	\$8 ²⁵
Brickworks Queen Street 501 (5%)	\$8 ²⁵
Brickworks Stadium Peach (4.5%)	\$8 ²⁵
Nutrl Pineapple/Grapefruit/Lemon (5%)	\$7 ⁷⁵

BOTTLES

Corona (4.6%)	\$7 ²⁵
Export (5%)	\$6 ⁰⁰

NON ALCOHOLIC

Budweiser Zero 355mL	\$4 ⁰⁰
Grolsch 500mL	\$5 ⁵⁰

ABSOLUT.



JACOB'S CREEK

J.P. Wiser

ungava
CANADIAN
PREMIUM GIN

COLLECTIVE ARTS
ART+BREWING



EST 1996
MUSKOKA
Brewery

WINE

by the glass

by the bottle

White

Tocornal Sauvignon Blanc	6 oz / 9 oz
L'orangerie rose pays d'oc	\$7 / \$10 ²⁵
Beringer Zinfandel	\$7 ⁵⁰ / \$11
Woodbridge Chardonnay	\$9 ²⁵ / \$13 ⁵⁰
Barone Montalto	\$9 ⁵⁰ / \$14
Jacobs Creek Moscato	\$9 ⁷⁵ / \$14 ²⁵
	\$9 ⁵⁰ / \$14

Red

Santa Carolina Merlot	6 oz / 9 oz
Gray Fox Cabernet Sauvignon	\$7 / \$10 ²⁵
Jacobs Creek Shiraz	\$7 / \$10 ²⁵
Graffigna Malbec	\$9 ⁵⁰ / \$14
Mirassou Pinot Noir	\$11 / \$16 ²⁵
Dado Cabernet Sauvignon	\$11 ²⁵ / 16 ⁵⁰
	\$11 ²⁵ / \$16 ⁵⁰

Bubbles

Henkell Trocken Piccolo	\$10 ⁷⁵
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White

Wyndham Estate Bin 222 Chardonnay	\$33
Jacobs Creek Pinot Grigio	\$34
Stoneleigh Sauvignon Blanc	\$44
L'orangerie rose pays d'oc	\$27
Beringer Zinfandel	\$28
Jacobs Creek Moscato	\$34

Red

Dado Cabernet Sauvignon	\$37
Jacobs Creek Shiraz	\$31
Graffigna Malbec	\$36
Spanish Monastrell Shiraz	\$30
McManis Cabernet Sauvignon	\$45
Rioja Campo Viejo Tempranillo	\$38
Mirassou Pinot Noir	\$37

Bubbles

Henkell Trocken	\$37 ⁵⁰
Val d'Oca Prosecco	\$45
Perrier-Jouet Grand Brut Champagne	\$150
Dom Perignon Brut Vintage Champagne	\$375

COCKTAILS

Classic

Smoked III

Blushing Whiskey Sour (1.5 oz) \$10

J.P. Wisers shaken with fresh lime juice, blackberries and a hint of sweetness

Negroni (2 oz) \$10

Campari, Beefeater gin, sweet vermouth with a hint of orange

Manhattan (2 oz) \$10

class act tincture of J.P. Wisers, sweet vermouth, dash of bitters and cherry topped

Old Fashioned (2 oz) \$13

Wild Turkey, sugar, bitters and a twist of orange

Sweet Tea Sangria (4 oz) \$15

blend of red wine, St. Remy brandy and berry infused iced tea

■ Mini Pitcher \$29, 60oz Pitcher \$57

Sparkling Sangria (4 oz) \$15

refreshing fusion of Henkell, Absolut grapefruit followed by a splash of grapefruit juice and finished with soda

■ Mini Pitcher \$29, 60oz Pitcher \$57

Nashville (1.5 oz) \$14

smoked strawberry infused Wild Turkey bourbon finished with a dash of bitters and ginger beer

Peach Bourbon Iced Tea (2 oz) \$13

smoked peach Absolut and bourbon iced tea

Margarita (1.5 oz) \$15

Altos silver tequila and triple sec shaken over ice with fresh lime juice and jalapeño infused sweet smoked syrup

■ Mini Pitcher \$29, 60oz Pitcher \$57

Paloma (1.5 oz) \$10

Altos silver tequila smoke infused with fresh lime, grapefruit juice, soda and presented with a sweet and spicy rim

■ Mini Pitcher \$19, 60oz Pitcher \$37

Mojito (1.5 oz) \$13

Havana Club rum muddled with lime, mint and smoked syrup topped with soda

■ Mini Pitcher \$25, 60oz Pitcher \$49