

STARTERS

Baked Brie

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

\$19

Mussels

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

\$18

Bruschetta

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

\$16⁷⁵

Calamari

fried light and crispy, served with chipotle aioli

\$18

SNACKATIZERS

Breaded Wings

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

\$19

add a side of fries for \$2

mild
medium
hot
suicide

habanero
honey garlic
sweet chili
hot'n'honey

dry cajun
bbq
hot'n'honey garlic
jerk grilled

Classic Poutine

yukon gold hand cut fries topped with Quebec curds and gravy

\$15 / \$19⁷⁵

add pulled pork for \$7

add buffalo chicken for \$7

add brisket for \$9

Nachos

\$21

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

don't forget to add...

guacamole
double cheese
cajun chicken
pulled pork
ground beef
brisket

\$4
\$7
\$7
\$7
\$7
\$9

Sleazy Bread

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

\$19

Chicken Fingers

\$18⁷⁵

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

tossed in any wing sauce for \$1⁵⁰

Quesadilla

\$24

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

SLIDERS

Pulled Pork

\$17

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

AAA Flank Steak

\$20

AAA Flank Steak marinated in our red chili rub, smoked medium rare, topped with pesto, sautéed mushroom and onion on a trio of potato buns served with mini slaw

SALADS

Breakwall House

\$18

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

Caesar

\$19

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

Greek

\$19

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

Gorgonzola Steak Salad

\$22

red onion, Cherry Tomatoes, Flank steak, Balsamic Vinaigrette, housemade croutons

Classic Pear

\$20

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

Breakwall Cobb

\$25

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

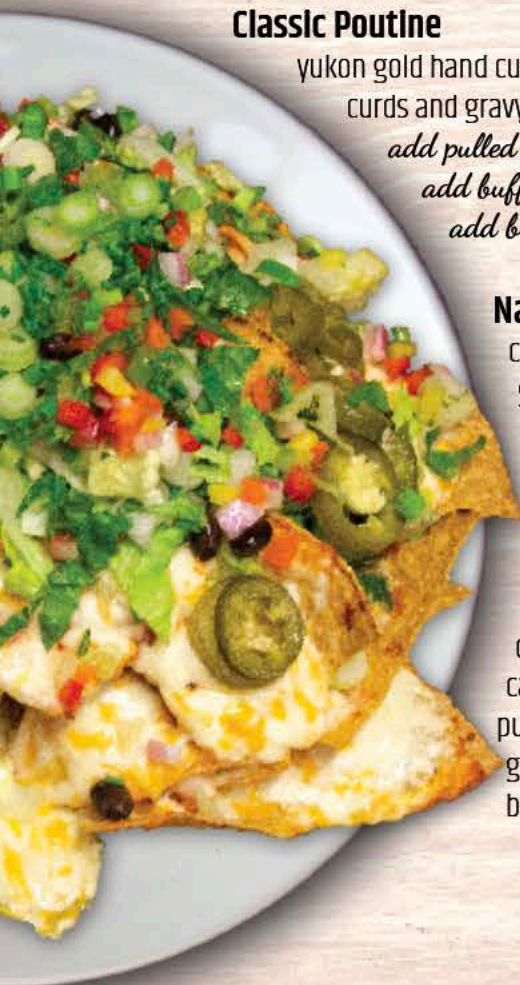
Add Some Protein

\$9
grilled chicken

\$10
grilled salmon

\$10
cajun shrimp

Classic Pear



LOW HEAT, SLOW SMOKE

served with your choice of side

Applewood Pulled Pork Plate

tender Ontario AAA pork butt and shoulder, rubbed in our signature ten spice, and smoked for 15 hours

\$22

Brisket Plate

Ontario AAA brisket rubbed in our signature ten spice, and smoked for 16 hours

\$24

Baby Back Ribs

half rack \$27, full rack \$52

eight spice rubbed and smoked for 7 hours, grilled with homestyle BBQ or dry cajun

Smoked Wings and Dip

\$19

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

add a side of fries for \$2

mild

habanero

dry cajun

medium

honey garlic

bbq

hot

sweet chili

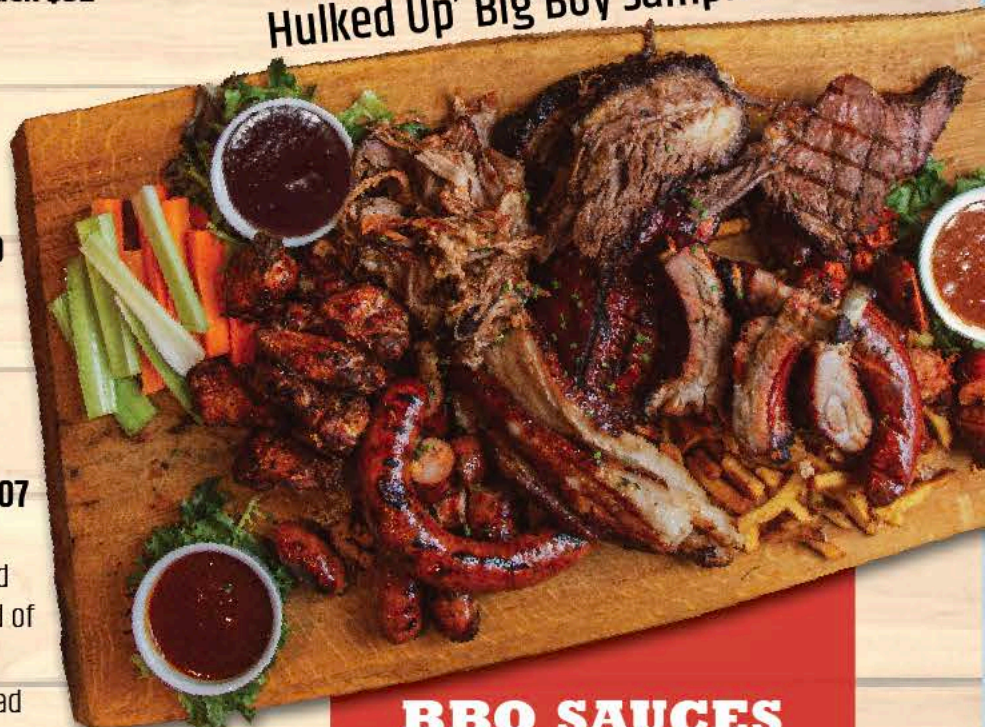
hot'n'honey garlic

suicide

hot'n'honey

jerk grilled

Hulked Up' Big Boy sampler



BBQ SAUCES

House BBQ

Peach Chipotle

Smokey Apple Bourbon

SAMPLERS

Indecisive Sampler

\$39

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, horseradish aioli, and corn bread

Big Boy Sampler

\$107

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 and 2 pieces of corn bread

add another trio of slider buns for \$3⁵⁰

HULK UP THE BIG BOY!

add 1lb AAA Ribeye and 1/2lb smoked AAA Flank Steak for \$42

PASTAS

served with garlic bread and topped with grated parmesan

Penne Alla Vodka

\$23

chorizo sausage, shaved prosciutto, sundried tomatoes and mushrooms in a chipotle rosé sauce

Penne

\$23

grilled chicken, cremini mushrooms, shaved prosciutto and spinach in a gorgonzola cream sauce

Farfalle

\$23

grilled chicken, bacon, sundried tomatoes and scallions tossed in our chipotle cream sauce

Fusilli

\$23

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

Chicken Parmesan

\$28

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

substitute bread with gluten-free bread for \$1

CLASSICS

served with roasted potatoes and seasonal vegetables

Atlantic Salmon

\$25.⁷⁵

choice of grilled or pan-seared blackened

Ribeye Steak

\$36.⁹⁹

12 oz AAA cut, grilled to your liking

STEAK TOPPERS

ADD PAN SEARED GARLIC SHRIMP FOR \$10

ADD SAUTÉED GOAT CHEESE, PEPPER, ONIONS AND MUSHROOMS FOR \$7

SANDWICHES

served with your choice of side

Sides

hand cut fries
coleslaw
carrots & celery
house salad

Upgrades

\$1
mixed vegetables
gluten free bun
baked beans
roasted potatoes

\$2
sweet potato fries
greek salad
caesar salad

\$2.50
gravy

\$3
poutine

Breakwall Club

grilled chicken, smoked bacon, melted brie, tomato, lettuce, garlic aioli on a ciabatta bun

\$21

Callfornia Wrap

grilled chicken, avocado, shredded lettuce, mixed cheese, sautéed onions and bell peppers, infused with our bbq sauce, and served with sour cream

\$21

BEEF UP THE VEG! (NO PUN INTENDED)
substitute chicken for extra avocado and veggies

Smoked Pulled Pork

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

\$21

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

\$22

Chicken Caesar Wrap

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

\$20

Buttermilk Fried Chicken

Chicken thighs marinated in our secret buttermilk seasoning blend and fried to perfection on a potato bun with garlic aioli and pickles

\$21

Smoked Prime Rib Dip

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

\$24

TACOS

two 6" flour tortillas

Cajun Fish

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

\$21

Applewood Pulled Pork

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

\$21

AAA Flank Steak

AAA Flank Steak marinated in our red chili rub, smoked medium rare, topped with lettuce, cheese, pico, and chipotle aioli

\$23

Ground Beef

Topped with lettuce, cheese, pico, sour cream

\$23

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

\$21

Veggie Burger

7 oz patty is organic, plant based, vegan friendly, kosher, NON-GMO, non soy, and gluten free

\$20

EXTRA TOPPINGS

\$2.75

avocado
goat cheese
mixed cheese
feta cheese
pico de gallo
jalapeños

\$4

smoked bacon
sautéed mushrooms & onions

\$7

pulled pork

\$9

brisket

\$10

extra patty



DAILY SPECIALS

MOFOYO MONDAYS

wings w/ purchase of beverage \$10
bucket of PBR (5 cans) \$25

WAYBACK WEDNESDAYS

featured pastas \$17
\$10-off bottles of wine, house wine \$6/glass

FREEDOM FRIDAYS

mussels \$14
pad thai \$21
Corona buckets (5 bottles) \$30
rail doubles \$11

CAESAR SUNDAYS

starters w/ purchase of beverage \$13
Rib & Wing Combo \$33
Brisket & Wing Combo \$33
caesars \$7

TOASTY TUESDAYS

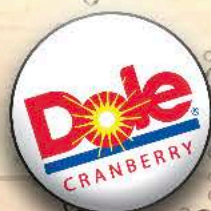
\$23 Smash Burger
\$7 Molson pints

THIRSTY THURSDAYS

\$25 Fried Chicken platter
\$5 bar rail

SLAMMIN' SATURDAYS

\$30 beef ribs
\$30 Corona buckets (5 bottles)
\$5-off mini pitcher cocktails
\$10-off pitcher cocktails



gratuity may be applied to groups of 8 or more

DESSERT

Signature Carrot Cake \$9
original double decker with cream cheese icing and caramel drizzle

Double Fudge Chocolate Brownie \$9
served with vanilla ice cream

kids menu

served with drink

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!*

CATERING THE BEACH

Pulled pork (1/2 lb)	\$16	Wings	\$15/pound
Brisket (9oz)	\$19	minimum 5 lbs	
Half Rack Ribs	\$22	Pulled Pork Sliders	\$6/each
Smoked Cheddar Jalapeño Sausage (1)	\$6	minimum order of 10	
AAA Flank Steak (6oz)	\$16	Brisket or AAA Flank Steak Sliders	\$7/each
		minimum order of 10	

PARTY PLATTERS

We cater to large groups. Book your event today!

	1/2 Pan serves 6-8	Full Pan serves 15-20
House or Caesar Salad	\$40	\$70
Greek or Pear	\$50	\$75
Farfalle, Penne Gorgonzola, Penne alla Vodka, or Pesto Fusilli Pasta	\$75	\$135



BEAU'S

ABSOLUT.



JACOB'S CREEK

J.P. Wiser

WINE

by the glass

by the bottle

White

Tocornal Sauvignon Blanc
L'Orangerie rose pays d'oc
Beringer Zinfandel
Woodbridge Chardonnay
Jacobs Creek Moscato
Barone Montalto Pinot Grigio

6 oz / 9 oz

\$7.²⁵ / \$10.⁵⁰
\$7.⁷⁵ / \$11.²⁵
\$9.⁵⁰ / \$13.⁷⁵
\$9.⁷⁵ / \$14.²⁵
\$9.⁷⁵ / \$14.²⁵
\$10 / \$14.⁵⁰

Red

Santa Carolina Merlot
Gray Fox Cabernet Sauvignon
Lindeman's Shiraz
Graffigna Malbec
Mirassou Pinot Noir
Iter Cabernet Sauvignon

6 oz / 9 oz

\$7.²⁵ / \$10.⁵⁰
\$7.²⁵ / \$10.⁵⁰
\$9.⁷⁵ / \$14.²⁵
\$11.²⁵ / \$16.⁵⁰
\$11.⁵⁰ / \$16.⁷⁵
\$11.⁵⁰ / \$16.⁷⁵

Bubbles

Henkell Trocken Piccolo

\$11

White

L'Orangerie Rose Pays D'oc \$28
Beringer Zinfandel \$30
Wyndham Estate Bin 222 Chardonnay \$34
Jacobs Creek Moscato \$35
Jacobs Creek Pinot Grigio \$35
Stoneleigh Sauvignon Blanc \$45

Red

Lindeman's Shiraz \$32
La Multa Garnacha \$32
Graffigna Malbec \$36
Mirassou Pinot Noir \$38
Iter Cabernet Sauvignon \$38
Campo Viejo Rioja Tempranillo \$39
McManis Cabernet Sauvignon \$46
Campo Viejo Rioja Reserva \$49

Bubbles

Henkell Trocken \$38.⁵⁰
Val d'Oca Prosecco \$46
Perrier-Jouet Grand Brut Champagne \$160
Dom Perignon Brut Vintage Champagne \$375

COCKTAILS

Classic

Smoked III

Arctic Fizz (1.5 oz)

\$10

Ungava gin, fresh lemon juice, a hint of sweetness, topped with soda

Blushing Whiskey Sour (1.5 oz)

\$11

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

Negroni (2 oz)

\$11

Ungava gin, Campari, sweet vermouth with an orange twist

Manhattan (2 oz)

\$11

J.P. Wisers, sweet vermouth, a dash of bitters, topped with a cherry

Old Fashioned (2 oz)

\$14

Wild Turkey, sugar, a dash of bitters, and an orange twist

Sweet Tea Sangria (4 oz)

\$16

Red wine, St. Remy brandy, iced tea and fresh berries
■ Mini Pitcher \$31, 60oz Pitcher \$60

Sparkling Sangria (4 oz)

\$16

Henkell Troken, Absolut Grapefruit, a splash of grapefruit juice, topped with soda and fresh berries
■ Mini Pitcher \$31, 60oz Pitcher \$60

Peach Bourbon Iced Tea (2 oz)

\$14

Wild Turkey, Absolut Peach, smoked simple syrup and iced tea

Nashville (1.5 oz)

\$15

Wild Turkey, strawberries, smoked simple syrup and bitters shaken over ice, topped with ginger beer

Paloma (1.5 oz)

\$11

Altos tequila, smoked simple syrup, grapefruit juice and soda with a sweet and spicy rim
■ Mini Pitcher \$21, 60oz Pitcher \$41

Mojito (1.5 oz)

\$14

Havana Club muddled with lime, mint and smoked simple syrup, topped with soda
■ Mini Pitcher \$27, 60oz Pitcher \$52

Margarita (2 oz)

\$16

Altos tequila, triple sec and fresh lime juice shaken over ice with a jalapeno infused smoked simple syrup
■ Mini Pitcher \$31, 60oz Pitcher \$60

BEER

ON TAP

	style	alcohol	pint	pitcher
Old Style Pilsner	Pilsner	5%	\$7.75	\$21.75
Canadian	Lager	5%	\$8.75	\$24.75
Coors Light	Light Lager	4%	\$8.75	\$24.75
Keith's	IPA	5%	\$9.50	\$27.00
Stella	Lager	5%	\$11.25	\$33.00
Beau's	Lagered Ale	5%	\$9.75	\$27.75
Left Field Greenwood IPA	IPA	6.3%	\$9.75	\$27.75
Muskoka Cream Ale	English Pale Ale	5%	\$9.50	\$27.00
Amsterdam Big Wheel	Amber Lager	5%	\$9.50	\$27.00
Amsterdam Boneshaker	IPA	7.1%	\$9.75	\$27.75
Blanche de Chambly	Belgian White	5%	\$10.25	\$29.25
Collective Arts Jam Up the Mash	Dry Hopped Sour	5.2%	\$10.00	\$28.50
Guinness	Irish Stout	4.2%	\$10.95	N/A
Corona	Lager	4.6%	\$11.25	\$33.00

Full pint too much? Order a half pint for \$5.99!

CANS

Pabst Blue Ribbon (4.9%)	\$6.25
Left Field Bang Bang Sour (5.5%)	\$7.75
Left Field Rotating Can	\$7.75
Collective Arts Rotating Can	\$8.25

TALL CANS

Canadian (5%)	\$7.50
Coors Original (5%)	\$7.50
Coors Light (4.2%)	\$7.50
Budweiser (5%)	\$7.50
Bud Light (4%)	\$7.50
Miller Genuine Draft (4.7%)	\$8.00
Steamwhistle (5%)	\$8.00
Mill St. Organic (4.2%)	\$8.00
Barking Squirrel (5%)	\$8.75
Heineken (5%)	\$9.50
Stella (5%)	\$9.50

CIDER & COOLER TALL CANS

Nutri Pineapple/Grapefruit/Lemon (5%)	\$8.50
Smirnoff Ice (5%)	\$9.00
Strongbow (5.3%)	\$9.00
Brickworks Batch 1904 (5%)	\$9.00
Brickworks Queen Street 501 (5%)	\$9.00
Brickworks Stadium Peach (5%)	\$9.00

BOTTLES

Export (5%)	\$6.25
Corona (4.6%)	\$7.75
Modelo (4.5%)	\$7.75

NON ALCOHOLIC

\$6.00



JACOB'S CREEK



LES SPIRITUEUX
ungava
SPIRITS CO.

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