

STARTERS

Baked Brie

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

\$19.75

Mussels

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

\$19.75

Bruschetta

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

\$17

Calamari

fried light and crispy, served with chipotle aioli

\$19

SNACKATIZERS

Breaded Wings

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

\$20

Sleazy Bread

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

\$20

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 \$2

Chicken Fingers

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

\$21

tossed in any wing sauce for \$1.50

Classic Poutine

yukon gold hand cut fries topped with Quebec curds and gravy

\$17 / \$21

add pulled pork for \$7

add buffalo chicken for \$7

add brisket for \$9

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

\$24

French Onion Soup

\$11

Nachos

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

\$23

don't forget to add...

guacamole

\$4

double cheese

\$7

cajun chicken

\$7

pulled pork

\$7

brisket

\$9

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

\$22

AAA flank steak marinated in our red chili rub, smoked medium rare, topped with pesto, sauteed 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

Gorgonzola Steak Salad

\$25

spinach, red onion, cherry tomatoes, flank steak, balsamic vinaigrette and housemade croutons

Caesar

\$19

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

Classic Pear

\$21

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

Greek

\$20

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

Breakwall Cobb

\$26

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 **\$25**
tender Ontario AAA pork butt and shoulder, rubbed in our signature ten spice, and smoked for 15 hours

Brisket Plate **\$27**
Ontario AAA brisket rubbed in our signature ten spice, and smoked for 16 hours

Baby Back Ribs **half rack \$29, full rack \$57**
seasoned in our signature rub and smoked for 7 hours, grilled with our house BBQ sauce or dry cajun rub

Smoked Wings and Dip **\$20**
Canadian jumbo chicken wings, rubbed in our signature ten spice rub
add a side of fries for \$2

<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>

SAMPLERS

Indecisive Sampler **\$42**
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 **\$125**
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 \$3.50

HULK UP THE BIG BOY!
add 12oz AAA striploin and 1/2lb smoked AAA flank steak for \$48



BBQ SAUCES
House BBQ
Peach Chipotle
Smokey Apple Bourbon

PASTAS

served with garlic bread and topped with grated parmesan

Penne Alla Vodka **\$24**
chorizo sausage, shaved prosciutto, sundried tomatoes and mushrooms in a chipotle rosé sauce

Penne **\$24**
grilled chicken, cremini mushrooms, shaved prosciutto and spinach in a gorgonzola cream sauce

Farfalle **\$24**
grilled chicken, bacon, sundried tomatoes and scallions tossed in our chipotle cream sauce

Fusilli **\$24**
grilled chicken, cremini mushrooms, sundried tomatoes and scallions in a white wine pesto cream sauce topped with pine nuts

Chicken Parmesan **\$31**
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 **\$27**
choice of grilled or pan-seared blackened

Striploin Steak **\$42**
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 \$10

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 **\$23**
grilled chicken, smoked bacon, melted brie,
tomato, lettuce, garlic aioli on a baguette

California Wrap **\$23**
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

Smoked Pulled Pork **\$23**
applewood smoked and tossed in our signature
bbq sauce topped with creamy slaw on a fresh
baguette

Smoked Brisket **\$25**
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 **\$22**
grilled or breaded chicken, smoked bacon and
romaine hearts tossed in house made caesar
dressing

Buttermilk Fried Chicken **\$22**
chicken thighs marinated in our secret buttermilk
seasoning blend and fried to perfection on a potato
bun with garlic aioli and pickles

Smoked Prime Rib Dip **\$25**
shaved hickory smoked prime rib stacked high
on a fresh baguette, served with red wine jus and
horseradish aioli

TACOS

two 6" flour tortillas

Cajun Fish **\$22**
cajun basa with shredded mango, lettuce, pico
de gallo, slaw and chipotle aioli

Applewood Pulled Pork **\$22**
topped with lettuce, pico de gallo, slaw and
chipotle aioli

AAA Flank Steak **\$24**
AAA flank steak marinated in our red chili rub,
smoked medium rare, topped with lettuce,
cheese, pico, and chipotle aioli

BURGERS

served with your choice of side

Classic Burger **\$23**
8oz oz fresh AAA ground Canadian beef burger served with lettuce, tomato,
pickles and red onion

Veggie Burger **\$21**
7 oz patty is organic, plant based, vegan friendly, kosher, NON-GMO, non soy, and
gluten free

EXTRA TOPPINGS

\$3
avocado
goat cheese
mixed cheese
feta cheese
pico de gallo
jalapeños

\$5
smoked bacon
sautéed mushrooms & onions

\$7
pulled pork

\$10
brisket

\$15
extra patty



DAILY SPECIALS

MOFOYO MONDAYS

wings w/ purchase of beverage \$12
bucket of PBR (5 cans) \$30

WAYBACK WEDNESDAYS

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

FREEDOM FRIDAYS

mussels \$15
pad thai \$23
Corona buckets (5 bottles) \$35
rail doubles \$12

CAESAR SUNDAYS

starters w/ purchase of beverage \$16
rib & wing combo \$34
brisket & wing combo \$34
caesars \$7

TOASTY TUESDAYS

\$19 flat bread pizza & dip
\$7 Molson pints

THIRSTY THURSDAYS

\$25 fried chicken platter
\$6 bar rail

SLAMMIN' SATURDAYS

chefs choice
\$35 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** \$11
original double decker with cream cheese icing and caramel drizzle
- Double Fudge Chocolate Brownie** \$11
served with vanilla ice cream
- New York Style Cheesecake** \$11
topped with fruit compote

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

\$12

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

CATERING THE BEACH

Pulled pork (1/2 lb)	\$18	Wings	\$17/pound
Brisket (9oz)	\$21	minimum 5 lbs	
Half Rack Ribs	\$25	Pulled Pork Sliders	\$7/each
Smoked Cheddar Jalapeño Sausage (1)	\$8	minimum order of 10	
AAA Flank Steak (6oz)	\$18	Brisket or AAA Flank Steak Sliders	\$8/each
		minimum order of 10	

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 or Pear	\$50	\$75
Farfalle, Penne Gorgonzola, Penne alla Vodka, or Pesto Fusilli Pasta	\$75	\$145

OLMECA
ALTOS
100% AGAVE

BUMBU
X
RUM CO.



SKREW'BALL
PEANUT BUTTER WHISKEY



BEAU'S

WINE

by the glass

by the bottle

White	6 oz / 9 oz	
Tocornal Sauvignon Blanc	\$8 ^{.25}	\$11 ^{.50}
Beringer Zinfandel	\$9 ^{.50}	\$13 ^{.75}
L'Orangerie Rose Pays D'oc	\$10 ^{.25}	\$14 ^{.75}
Woodbridge Chardonnay	\$10 ^{.25}	\$14 ^{.75}
Barone Montalto	\$10	\$14 ^{.50}
Jacobs Creek Moscato	\$10 ^{.25}	\$14 ^{.75}

Red	6 oz / 9 oz	
Santa Carolina Merlot	\$8 ^{.25}	\$11 ^{.50}
Gato Negro Cabernet Sauvignon	\$8 ^{.25}	\$11 ^{.50}
Lindeman's Shiraz	\$10 ^{.25}	\$14 ^{.75}
Argento Malbec	\$11	\$16
Mirassou Pinot Noir	\$11 ^{.75}	\$16 ^{.25}
Long Barn Cabernet Sauvignon	\$12 ^{.50}	\$18 ^{.25}

Bubbles
Henkell Trocken Piccolo \$14

White	
Beringer Zinfandel	\$35
L'Orangerie Rose Pays D'oc	\$41
Jacob's Creek Chardonnay	\$39
Jacobs Creek Moscato	\$40
Jacobs Creek Pinot Grigio	\$40
Stoneleigh Sauvignon Blanc	\$52

Red	
Lindeman's Shiraz	\$39
Argento Malbec	\$42
Campo Viejo Rioja Tempranillo	\$46
Mirassou Pinot Noir	\$46
Long Barn Cabernet Sauvignon	\$47
McManis Cabernet Sauvignon	\$55
Campo Viejo Rioja Reserva	\$52

Bubbles	
Henkell Trocken	\$46
Val d'Oca Prosecco	\$51
Perrier-Jouet Grand Brut Champagne	\$190
Dom Perignon Brut Vintage Champagne	\$375

COCKTAILS

Cucumber Gin Smash (1.5 oz) \$14
Ungava gin, fresh lemon juice and sugar muddled with cucumber, topped with soda

Bumbu Rum Punch (2 oz) \$18
Bumbu rum, Malibu rum and a blend of fruit juices
■ Mini Pitcher \$35, 60oz Pitcher \$69

Blushing Whiskey Sour (1.5 oz) \$15
J.P. Wiser's shaken with fresh lime juice, blackberries and a hint of sugar

Cucumber Mojito (1.5 oz) \$14
Havana Club and sugar muddled with cucumber and mint, splash of lime juice topped with soda
■ Mini Pitcher \$27, 60oz Pitcher \$52

Pimm's Spritz (4 oz) \$17
Pimm's mixed with Henkell Troken and lemonade
■ Mini Pitcher \$33, 60oz Pitcher \$65

PB&J Old Fashioned (2 oz) \$18
Skrewball peanut butter whiskey, Chambord, and a dash of bitters

Cold Brew Martini (3 oz) \$17
Jameson Cold Brew, Kahlua, and a splash of Guinness mixed with espresso
Add a shot of Bailey's if you prefer your coffee with cream

Coconut Margarita (2 oz) \$17
1800 Coconut Tequila, Triple Sec, simple syrup, and fresh lime juice shaken over ice into a Tajin rimmed glass
■ Mini Pitcher \$33, 60oz Pitcher \$65

Georgian Empress (2 oz) \$18
Empress Gin and Chambord topped with lemonade and soda

Peach Bourbon Iced Tea (2 oz) \$15
Wild Turkey, Absolut Peach, smoked simple syrup and iced tea

Paloma (1.5 oz) \$15
Altos tequila, simple syrup, grapefruit and lime juices and soda, with a salt and Tajin rim
■ Mini Pitcher \$29, 60oz Pitcher \$57

Nashville (1.5 oz) \$14
Wild Turkey, strawberries, smoked simple syrup and bitters shaken over ice, topped with ginger beer

Red Sangria (4 oz) \$17
Red wine, St. Remy brandy, orange and pineapple juices, with fresh fruit
■ Mini Pitcher \$33 60oz Pitcher \$65

Sparkling Sangria (4 oz) \$17
Henkell Troken, St. Germain, a splash of pineapple juice, topped with soda and fresh fruit
■ Mini Pitcher \$33, 60oz Pitcher \$65

*All traditional cocktails are always available

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
Liefmans Fruitesse (16oz)	Belgian Ale	3.8%	\$8.25	\$29.25
<i>Amp it up by adding a shot of your favourite spirit!</i>				
Alexander Keith's	IPA	5%	\$9.50	\$27.00
Stella Artois	Lager	5%	\$11.25	\$33.00
Beaus Lug-Tread	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
Guinness	Irish Stout	4.2%	\$10.95	N/A
Corona	Mexican 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
PBR Iced Tea (5.9%)	\$6.25
Left Field Rotating Can	\$7.75

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 Artois (5%)	\$9.50

CIDER & COOLER TALL CANS

NÜTRL 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 (4.5%)	\$9.00

BOTTLES

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

NON ALCOHOLIC

\$6.00

OLMECA
ALTOS
100% AGAVE



SKREWBALL
PEANUT BUTTER WHISKEY



BONESHAKER
Unfiltered India Pale Ale



AMSTERDAM
Brewery



BEAU'S