

OGC

FOOD MENU

SOUPS

Beer & Cheese \$6

House ale, English Cheddar, fried cheese croûtons

Soup of the Day \$M/P

SNACKS

Roasted Brussel Sprouts \$9

Apples, toasted walnuts, queso fresco and bacon

House Meatballs \$9

Veal and pork meatballs, roast tomato ragu, and shaved pandano

Smoked Chicken Nachos \$15

Fresh corn chips, shredded smoked chicken, pickled jalapeños, lime crema, guajillo salsa, charred leeks and pico de gallo

Steak Tacos \$11.5

Carne assada, queso fresco, pickled shallots and corn tortillas

Charcuterie Plate \$18

Selection of cured meats, pates, pickles and condiments

FREE RANGE CHICKEN WINGS \$14

Downtown Bombay

Spicy tomato curry served with cooling mint raita

Best Wings Since Korea

Korean style sticky glaze

So Hot We Stole 'Em

house made buffalo wing sauce with side of buttermilk ranch

Brewpub BBQ

Tossed with the house BBQ sauce

Lemon and Spice

Fresh citrus and secret spice mix

SALADS

Add chicken or falafel \$4

House Greens \$8

Mâché mix, carrots, cucumber, radish, sunflower seeds, mustard dressing

Beet & Pistachio \$12

Roasted beets, ricotta, spring mix, toasted, pistachios and apple fennel vinaigrette

Caesar \$10

Romaine hearts, classic dressing, house crouton, pandano cheese

Kale + Quinoa Salad \$12

Bacon, cherry tomatoes, toasted almonds, charred carrots, chilli basil vinaigrette

SAMMIES

Served with choice of fries, house greens or soup. Upgrade to caesar, beet or kale salad \$2 or brussel sprouts \$3

Pulled Pork **\$13**

Apple slaw, bread butter pickle

Fried Chicken **\$14**

Jalapeños relish, iceberg lettuce, buttermilk ranch dressing, bread butter pickle

The Burger **\$15**

House beef patty, bacon, pickled shallots, English cheddar, iceberg lettuce, tomato and Parmesan aioli.

Classic Rueban

House made beer pastrami, sauerkraut, Russian dressing, Swiss cheese served on marble rye **\$15**

Brewpub Lambwich

Shaved slow roasted leg of lamb, arugala, lemon sambal aioli, gruyere, spicy pepper spread **\$15**

The Falafel

Roasted red peppers, falafels, hummus, tabouleh, feta, warm pita **\$13**

Roast Pork Sandwich

Rapini, provolone, stone ground mustard and au jus **\$15**

MAINS

Steak Frites **\$19**

Flank steak, herb butter, fries, aioli garlic

Ale Braised Lamb **\$19.5**

Lamb shank, creamy polenta, charred eggplant condiment, confit tomatoes

Baby Back Ribs **\$22**

Brewpub BBQ sauce, sautéed bacon cabbage, stout baked beans and spicy corn bread

Chicken & Waffles **\$17**

Golden fried chicken, maple gravy, house made waffle, bread butter pickles

Fish and Chips **\$17**

Manitoba lake fish, fresh cut chips, apple slaw and tartar

Mushroom Turnovers **\$16**

Crisp turnovers, sautéed king oyster mushrooms, broccolini, goat cheese fondue