

OGC FOOD MENU

SOUPS

Beer & Cheese V \$6
House ale, English Cheddar, and fried cheese croûtons

Soup of the Day \$M/P

SNACKS

Roasted Brussel Sprouts GF \$10
Apples, toasted walnuts, queso fresco, bacon, and fresh nutmeg

House Meatballs \$11
Veal and pork meatballs, roast tomato ragu, shaved pandano, and basil

Smoked Chicken Nachos V GF \$17
Fresh corn chips, smoked chicken, pickled jalapeños, charred leeks, pico de gallo, monterey & cheddar cheese, lime crema, and guajillo salsa

Kimchi Pork Tacos GF \$11.5
Three house made corn tortillas with Korean glazed pork, house kimchi, iceberg lettuce, scallion aioli, cilantro and toasted sesame seeds

Charcuterie Plate GF \$18
Selection of cured meats, pates, pickles, and condiments

CHICKEN WINGS \$14

Downtown Bombay GF
Spicy tomato curry served with cooling mint raita

Best Wings Since Korea
Korean style sticky glaze

So Hot We Stole 'Em GF
House made buffalo wing sauce with side of buttermilk ranch

Brewpub BBQ GF
Tossed with the house BBQ sauce

Lemon and Spice GF
Fresh squeezed lemon and secret spice mix

SALADS

Add chicken or veggie burger patty \$4

House Greens V GF \$8
Spring mix, carrots, cucumber, radish, sunflower seeds, and mustard dressing

Beet & Pistachio V GF \$12
Roasted beets, queso fresco, spring mix, toasted pistachios, and apple fennel vinaigrette

Caesar V GF \$10
Romaine hearts, classic dressing, house croûtons, and pandano cheese

Kale & Quinoa Salad V GF \$12
Bacon, cherry tomatoes, toasted almonds, charred carrots, and chilli basil vinaigrette

Please inform your server of any dietary restrictions.

GF Gluten Friendly | V Vegetarian | VG Vegan

Optional: GF Gluten Friendly | V Vegetarian | VG Vegan

SAMMIES

Served with choice of house made fries or house greens. Upgrade to soup \$1, caesar, beet or kale salad \$2 or brussel sprouts \$4.

Pulled Pork

Apple slaw, bread & butter pickles, and house BBQ sauce

GF \$13

Fried Chicken

Jalapeño relish, iceberg lettuce, buttermilk ranch dressing, and bread & butter pickles

\$14

The Burger

House beef patty, bacon, pickled shallots, English cheddar, iceberg lettuce, tomato, ketchup, and garlic aioli

GF \$15

Classic Reuben

House made corned beef, sauerkraut, Russian dressing, and Swiss cheese served on marble rye

GF \$15

Brewpub Lambwich

Shaved slow roasted leg of lamb, arugula, lemon sambal aioli, Swiss cheese, and red pepper spread

GF \$15

Veggie Burger

Black bean and rice patty with chipotle aioli, roasted corn salsa, cheddar, sliced red onion, pickled radish and arugula on a round bun

V VG GF \$13

Grilled Cheese

Smoked gouda, stout braised onions and apple between two pieces of fresh baked French bread - **add bacon \$2**

V \$11

MAINS

Flat Iron Steak - 8oz

Lime and garlic marinated steak served with smoked fondant potatoes, chimichurri, pickled shallots, scallion aioli & brussel slaw

GF \$21

Ale Braised Lamb

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

\$19.5

Baby Back Ribs

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

GF \$22

Chicken & Waffles

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

\$17

Fish and Chips

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

\$17

Mushroom Turnovers

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

V \$16

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