

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, corn 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

Seoul Food Chicken

Korean bbq chicken, togarashi ranch, bread and butter pickles, kimchi, iceberg lettuce, Sriracha aioli

\$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, 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 & honey glazed charred carrots

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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