OGC FOOD MENU

SOUPS

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

Soup of the Day **$M/P**

SNACKS

Roasted Brussel Sprouts ⒼⒻ **$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 ⓥ ⒼⒻ **$17**
Fresh corn chips, smoked chicken,
pickled jalapeños, charred leeks, corn
pico de gallo, monterey & cheddar
cheese, lime crema, and guajilo salsa

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

Charcuterie Plate ⒼⒻ **$18**
Selection of cured meats,
pâtés, pickles, and condiments

Cheese Board ⓥ **$16**
A serving of four cheeses with
bacon jam, pickled shallots, crackers
and crostini

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 squeezed lemon and secret
spice mix

SALADS
Add chicken or veggie burger patty $4

House Greens Ⓥ ⒼⒻ **$8**
Spring mix, carrots, cucumber, radish,
sunflower seeds, and mustard dressing

Beet & Pistachio Ⓥ ⒼⒻ **$12**
Roasted beets, queso fresco,
spring mix, toasted pistachios, and
apple fennel vinaigrette

Caesar Ⓥ ⒼⒻ **$10**
Romaine hearts, classic dressing,
house croûtons, and pandano cheese

Kale & Quinoa Salad ⓥ ⒼⒻ **$12**
Bacon, cherry tomatoes, toasted
almonds, charred carrots, and
chili basil vinaigrette

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   (GF) $13
Apple slaw, bread & butter pickles, and house BBQ sauce

Chicken Seoul Food   (GF) $14
Korean bbq chicken, togarashi ranch, bread and butter pickles, kimchi, iceberg lettuce, Sriracha aioli

The Burger   (GF) $15
House beef patty, bacon, pickled shallots, English cheddar, iceberg lettuce, tomato, ketchup, and garlic aioli

Classic Reuben   (GF) $15
House made corned beef, sauerkraut, Russian dressing, and Swiss cheese served on marble rye

Brewpub Lambwich   (GF) $15
Shaved slow roasted leg of lamb, arugula, lemon sambal aioli, Swiss cheese, and red pepper spread

Veggie Burger   (V) (VG) (GF) $13
Black bean and rice patty with chipotle aioli, roasted corn salsa, cheddar, pickled radish and arugula on a round bun

Grilled Cheese   (V) $11
Smoked gouda, stout braised onions and apple between two pieces of fresh baked French bread - **add bacon $2**

Hot Prime Rib $17
Prime rib served on French bread with Swiss cheese, horseradish aioli, braised onions and beef dip

MAINS

Flat Iron Steak - 8oz   (GF) $21
Marinated steak served with smoked fondant potatoes, chimichurri, pickled shallots, charred scallion aioli and honey glazed charred carrots

Ale Braised Lamb $19.5
Lamb shank, creamy polenta, lamb demi-glace charred eggplant condiment,and confit tomatoes

Baby Back Ribs   (GF) $22
Brewpub BBQ sauce, sautéed cabbage, stout baked beans, and spicy corn bread

Chicken & Waffles $17
Golden fried chicken, maple gravy, house made waffle, and bread & butter pickles

Fish and Chips $17
Fresh Manitoba fish, fresh cut chips, apple slaw, and tartar

Mushroom Turnovers   (V) $16
Crisp turnovers, sautéed king oyster mushrooms, broccolini, and goat cheese fondue

Butter Chicken   (GF) $16
Butter chicken on a bed of basmati rice served with crispy chick peas, raita, naan bread and cilantro

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Please inform your server of any dietary restrictions.

Gluten Friendly (GF)   **Vegetarian** (V)   **Vegan** (VG)   Optional: **Gluten Friendly** (GF)   **Vegetarian** (V)   **Vegan** (VG)

January 2018