

fresh local beer.
home cooked food.

7/17/2014



Barnstormer Brewing and Pizzeria

STARTERS

Meat and Cheese Board -18

Chef's daily selection of artisan cheeses, cured meats, and olives

Traditional Poutine- 6

Fresh hand cut fries with Quebec cheese curds and gravy

Captains Bursting Balls-9

Delicious Spent Grain Dough Balls, stuffed with chorizo sausage, mozz, and tomato sauce, fried golden brown. Served with a garlic-red wine tomato sauce for dipping

Spent Grain Flatbread and Hummus-11

House made flatbread with grain from the brewery with garlic ale hummus and tzatziki

Sweet Potato Fries-6

Sea salt on sweet potato fries and your choice of Sriracha ketchup, garlic aioli dip

Fresh Hand Cut Fries -5

Sea Salt on fresh hand cut fries and your choice of Sriracha ketchup, garlic aioli dip

SOUP AND SALADS

Kale and Romaine Caesar-8

Asiago Cheese, herbed croutons, crisp bacon on fresh kale and romaine **Add chicken-2**

Drunk Porter Soup-8

Barnstormers own Onion Soup, made in a rich, dark beer broth, and topped with smoked cheddar. Served with Spent Grain Flatbread,

Rocket Queen Goat Cheese Salad-9

Baby arugula, field greens, sun dried cranberries, spiced pumpkin seeds and goat cheese tossed with balsamic **Add chicken-2**

MAINS

Chicken Flyby-14

Our bigger and better version of chicken wings, juicy drummies!!! Served with celery, carrot sticks and our house blue cheese or hot sauces upon request

Choose from dry rubs (Cajun or lemon-pepper) or wet sauce (honey garlic or Dark Ale BBQ)

Captain's Mac-n-Cheese -10

Macaroni and cheese infused with double smoked bacon, beer and aged cheddar, served with spent grain bread and a side salad

Billy's Drunken

Mussels-14

PEI Mussels steamed to perfection in Parachute Porter with Spicy Chorizo and garlic

THE PIZZERIA

Flight Instructor-17

Spicy chorizo, roasted red onions, mozzarella

Crash and Burn-19

Fresh pineapple, Parma ham, jalapeno and mozzarella

This Is Your Captain Speaking -17

Chef's choice 3 topping pizza, see chalk board

Pick Your Own Destination-14 (basic)

15" Hand stretched crust, tomato, mozzarella and fresh basil with the toppings of your choice. Chef suggests limit of 3 toppings to allow maximum flavor development. Choose from:

Dry cured pepperoni, Parma ham, chorizo, bacon, Ale marinated grilled chicken, ground beef, goat cheese, double cheese-2.35

Field mushroom, roasted red pepper, red onions, fresh tomato, olives, pineapple, jalapeno-2.10

Flying Pig-17

Parma Ham, forest mushrooms and mozzarella

Flight Attendant-22

Grilled Portobello, roasted red peppers, grilled zucchini, pesto and goat cheese

Cat III White Out-22

Garlic cream sauce, ale marinated grilled chicken, bacon, mushrooms, red onions topped with fresh arugula, baked on a parmesan crust.

BURGERS AND SANDWICHES

The Mechanic

Burger - 14

Hand made in house; a 6oz pure beef patty spiced with the works (Yes, beer too). Served with lettuce, tomato, pickle and red onions. **Add aged cheddar, (0.5) bacon (1), drunken mushrooms (0.5), or avocado (1).** Served with fries

The Purser-10

Grilled Portobello mushroom cap, roasted red peppers, hummus, and balsamic field greens

Pin Up Girl -12

Ale marinated, Grilled chicken with a spicy chipotle/ale mayo, avocado, bean & corn salsa, smoked cheddar and bacon served in a wrap

DESSERTS

Warm Apple

Crostada-7

Just as good as grandma's apple pie this treat is served with a house made salted caramel sauce and Kawartha ice cream

Double Chocolate

Lava Cake-7

Death by chocolate served with Dead Stick Stout ganache

Sticky Toffee Pudding-7

Drizzled with whiskey spiked butterscotch and whipped cream