

BRAZEN HEAD



FEATURES

DAILY SHOT ALL DAY, EVERY DAY

\$3.50 1 oz.

BUSHMILLS IRISH WHISKEY
EVAN WILLIAMS BOURBON
JOSE CUERVO ESPECIAL SILVER

WINE DOWN WEDNESDAY ALL DAY

1/2 PRICE BOTTLES
\$6 ANY 6 oz. WINE POURS

DAILY TAP ALL DAY, EVERY DAY ASK WHAT WE'RE POURING

\$5 / \$7 18 oz.

\$11
32 oz. DAILY STEINS

MONDAY
HENDERSON
BREWERY CO. \$5 (18 oz.)

TUESDAY
HOP CITY,
BARKING SQUIRREL \$5 (18 oz.)

WEDNESDAY
MUSKOKA,
CRAFT LAGER \$5 (18 oz.)

THURSDAY
STEAM WHISTLE
BREWING \$5 (18 oz.)

FRIDAY
ALL IRISH
FAMILY POURS \$7 (18 oz.)

SATURDAY
MILL STREET ORIGINAL
ORGANIC LAGER \$5 (18 oz.)

SUNDAY
MICHELOB ULTRA \$5 (18 oz.)

165 E. LIBERTY ST. | 416-535-8787
BRAZENHEAD.CA @BRAZENHEADTO

SMALL PLATES

GARLIC & TOMATO SODA BREAD (V) 16
HOUSE MADE HERB AND LEMON SODA BREAD, ROASTED GARLIC & HERB BUTTER,
BLISTERED TOMATOES & BASIL

BROCCOLI & IRISH CHEDDAR DIP (V/GF) 15
STEAMED LITTLE TREES, SMOKEY SUNFLOWER SEEDS, SERVED IN A DUBLINER
CHEDDAR BEER SAUCE.

IRISH CHOWDER 13
HOUSE SMOKED IRISH SALMON, POACHED SHRIMP, CLAMS, CORN, POTATOES,
PEAS, TARRAGON OIL, FRESH HERBS, AND GARLIC CROUTONS

CRISPY PORK BELLY POTATO SKINS 17
FRIED CRISPY MAPLE & SOY PORK BELLY, DOUBLE STUFFED CRISPY RED POTATO
SKINS, HOISIN MAYO, CHEDDAR & BEER SAUCE, GREEN ONIONS, CRISPYS.

CITRUS SHRIMP LETTUCE WRAPS (GF) 17
CITRUS & SOFT HERB MARINATED SHRIMP, CORN PICO DE GALLO, AVOCADO,
FERMENTED CHILI & HONEY HAWT SAUCE

BRAZEN PUB WINGS 15
1904 CIDER & MILL STREET ORGANIC BRINED & FRIED CRISPY
CHOICE OF SAUCE:
BUFFALO SAUCE, HONEY GARLIC, LEMON & MONTREAL SPICED (DRY),
HOUSE BLUE CHEESE DRESSING, PICCALILLI

NACHOS (V) 17
CORN TORTILLA CHIPS, SHREDDED CHEESE, HOUSE CHEDDAR & BEER SAUCE,
PICKLED JALAPEÑO, PICO DE GALLO, LIME, CILANTRO

CALAMARI 16
TURMERIC COATED CRISPY FRIED SQUID, PICKLED GREEN TOMATOES,
SPICY CAPER MARY ROSE SAUCE, FRESH SCALLION

BRAZEN POUTINE 13
HOUSE GRAVY, ONTARIO CHEESE CURDS, THYME AND SUMAC SALT

PUB CHIPS (V) 10
THYME, LEMON, & SUMAC SALT, SCALLION & MALT VINEGAR AIOLI

SWEET POTATO FRIES (V) 10
CAJUN SPICE, SCALLION & MALT VINEGAR AIOLI

BOWLS AND SALADS

ADD-ON'S TO ANY SALAD:
HALIBUT +14 | ROASTED CHICKEN +8 | FALAFEL +8

LUCKY GREENS (VG) 13
AN OFFERING OF SEASONAL GREEN VEGETABLES, PICKLED GREEN TOMATO
SALSA, SUNFLOWER SEED GREMOLATA, CRISPYS

BRAZEN BOWL (GF) 18
ROASTED CHICKEN, MIXED GREENS, OLIVES, RED ONION, TOMATO, CUCUMBER,
FETA, QUINOA, SOFT HERBS, ROASTED PEPPER & OREGANO VINAIGRETTE

PUB CAESAR 15
BABY GEM AND LOLA ROSSA LETTUCE, CRUMBLERED BACON, PARMIGIANO
REGGIANO, CROUTONS, ROASTED GARLIC CAESAR DRESSING

PICCALILLI & PICKLES (VG /GF) 10
TURMERIC AND MUSTARD MARINATED VEGETABLES, PICKLED GREEN
TOMATOES AND FULL SOUR PICKLES

TOMATO & CUCUMBER SALAD (VG /GF) 16
HEIRLOOM TOMATO, PICKLED GREEN TOMATO, CUCUMBER, RED ONION,
BLACK PEPPER WALNUTS, TAHINI VINAIGRETTE

COBB SALAD (GF) 15
MIXED GREENS, BLUE CHEESE, RED ONION, TOMATO, BOILED EGG, BACON,
CUCUMBER, ROASTED PEPPER & OREGANO VINAIGRETTE

BRAZEN HEAD



COOK'S PLATE

WE'RE SWITCHING IT UP
EVERY DAY OF THE WEEK!
ASK YOUR SERVER FOR DETAILS.

MONDAY

ALL DAY (EXCLUDING HOLIDAYS)

**BOLD BURGER & FRESH
HAND-CUT FRIES 12**

TUESDAY

CHEF'S CREATION

WEDNESDAY

4PM-CLOSE

\$10 PUB CHICKEN WINGS
WITH THE PURCHASE OF A BEVERAGE.
WHILE QUANTITIES LAST.
DINE IN ONLY.

THURSDAY

CHEF'S CREATION

FRIDAY

ALL DAY

**MADE-IN-PUB
FISH N' CHIPS 15**
BEER-BATTERED HADDOCK

SATURDAY

CHEF'S CREATION

WEEKEND BRUNCH

WEEKENDS & HOLIDAYS
10:30AM - 3PM

DO IT UP FOR THE TABLE
MORE MOSA!

ONE BOTTLE OF SPARKLING WINE,
GRAPEFRUIT OR ORANGE JUICE

\$30

SANGWEECHES

ALL SANGWEECHES COME WITH PUB CHIPS,
SUB CAESAR OR PICCALILLI +3 SUB POUTINE +4

SIGNATURE BURGER 18

100% ONTARIO CHUCK, DUBLINER CHEDDAR, BACON RASHERS,
SHREDDED LETTUCE, RIPE TOMATO, PICKLE, BRAZEN SECRET SAUCE

STRAIGHT UP BURGER 16

100% ONTARIO CHUCK, SHREDDED LETTUCE, RIPE TOMATO, PICKLE,
BRAZEN SECRET SAUCE

SMOKED BRISKET BEEF DIP 20

SMOKED BRISKET PILED HIGH, SOUR PICKLES, SAUTEED ONIONS, HORSERADISH
AIOLI, GRAINY MUSTARD, SERVED ON A PRETZEL BUN WITH A SIDE HOUSE JUS
FOR ALL YOUR DIPPING NEEDS

PLANT BASED BURGER (VG) 18

RED FIFE BUN, TOMATO, LETTUCE, PICKLES, RED ONION,
VEGAN BRAZEN SECRET SAUCE

NASHVILLE HOT CHICKEN 18

HABANERO & CORN MARINATED CHICKEN, ICEBERG LETTUCE, PICKLES,
HOUSE FERMENTED CHILI & HONEY HAWT SAUCE, HORSERADISH AIOLI,
BRIOCHE BUN

ADD-ON'S: SAUTÉED MUSHROOMS / ONIONS / CHEESE / BACON /
GUACAMOLE +2.5 EACH
HOUSE GRAVY +3
SUB GLUTEN SENSITIVE BUN +2

MODERN PUB PLATES

BEER CAN CHICKEN 23

MILL ST. ORGANIC AND CORN MARINATED ½ CHICKEN, THREE MUSTARD & MAPLE
GLAZE, GARLIC AND CHILI GREENS, HOUSE GRAVY

BRAZEN DUCK PIE 24

DUCK CONFIT, WILD MUSHROOMS, POTATOES, FRESH PEAS, BRAISED IN
DUCK GRAVY WRAPPED IN PIE PASTRY, FINISHED WITH
A SIDE OF HOUSE GRAVY & PICCALILLI

HALIBUT 26

PAN SEARED HALIBUT, CORN AND TOMATO SUCCOTASH, HERBED PEARL BARLEY,
FINISHED WITH A BROWN BUTTER & CAPER VINAIGRETTE

FISH N CHIPS 20

THE CLASSIC GOLDEN FRIED HADDOCK FINISHED WITH MALDON SEA SALT,
PICKLE & CAPER TARTAR SAUCE, PUB CHIPS, MALT VINEGAR & CHARRED LEMON

CLASSIC CHICKEN FINGER PLATE 19

CRISPY FRIED TENDERS, THYME AND SUMAC FRIES, HOUSE SLAW, PLUM SAUCE,
FERMENTED CHILI & HONEY HAWT SAUCE

"MEAT LOAF" (VG) 23

PLANT BASED PROTEIN, WILD MUSHROOM, CARAMELIZED ONION,
HP SAUCE GLAZE, FRESH HERBS, AND MUSHROOM GRAVY SERVED WITH
A SIDE OF PICCALILLI VEGETABLES

PEA & WILD MUSHROOM FUSILLI (VG /GF) 21

SHAVED ASPARAGUS, GREEN PEAS, WILD MUSHROOMS, MINT & WALNUT PESTO,
HERB, AND LEMON & BLACK PEPPER VEGAN CREAM

LITTLE SWEETS

NAN'S SHORT BREAD 10

CHEF BRETT'S GRANDMOTHER'S CLASSIC SHORT BREAD WITH A SIDE OF WARM
BAILEY'S INFUSED CARAMEL TO DIP

BUTTA TART 12

BIG OR SMALL THERE'S NOTHING BETTER THAN A BUTTER TART.
TOPPED WITH CRISPY SALTWATER TOFFEE, AND POWDERED SUGAR