



FEATURES

DAILY SHOT

ALL DAY, EVERY DAY

\$4 1 oz.

BUSHMILLS IRISH WHISKEY
EVAN WILLIAMS BOURBON
JOSE CUERVO ESPECIAL SILVER

WINE DOWN WEDNESDAY

ALL DAY

1/2 Price BOTTLES

\$7 ANY 6 oz. WINE POURS

THOROGOOD THURSDAYS

ALL DAY

\$11

ASK WHAT WE ARE POURING

ONE BOURBON (1 oz.) EVAN WILLIAMS

ONE SCOTCH (1 oz.) J&B RARE

ONE BEER (14 oz.)

FRIDAYS

**\$2 BUCK A SHUCK
OYSTERS**

5PM TILL WE ARE SHUCKED OUT

\$15 FISH N' CHIPS

DAILY TAP

ALL DAY, EVERY DAY

ASK WHAT WE'RE POURING

\$7

20 oz.

\$12

32 oz.

DAILY STEINS

MONDAY

MUSKOKA, CRAFT LAGER \$7

TUESDAY

HOP CITY, BARKING SQUIRREL \$7

WEDNESDAY

HENDERSON BREWERY CO. \$7

THURSDAY

STEAM WHISTLE BREWING \$7

FRIDAY

GUINNESS & HARP \$8

SATURDAY

MILL STREET ORIGINAL

ORGANIC LAGER \$7

SUNDAY

MICHELOB ULTRA \$7

SMALL PLATES

GARLIC & TOMATO ON ARTISAN BREAD (V) 16

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.

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

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 MARIE 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

(VG) (GF) (V)
VEGAN | GLUTEN FRIENDLY | VEGETARIAN

ITEMS AS INDICATED ARE PREPARED WITH GLUTEN-FREE INGREDIENTS HOWEVER WE CANNOT GUARANTEE DISHES ARE 100% FREE OF GLUTEN DUE TO TRACE AMOUNTS CROSSING OVER WITHIN OUR KITCHEN. PLEASE CONSIDER THIS WHEN ORDERING FROM OUR MENU OR LET US KNOW IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY.

BOWLS AND SALADS

ADD-ON'S TO ANY SALAD:

SALMON +8

ROASTED CHICKEN +8

FALAFEL +8

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,
CRUMBLD BACON, SHAVED PARMESAN,
CROUTONS, ROASTED GARLIC
CAESAR DRESSING

TOMATO

& CUCUMBER SALAD (V/GF) 14

BABY CUCUMBER, HEIRLOOM TOMATO, DILL,
FETA & HONEY DRESSING

COBB SALAD (GF) 15

MIXED GREENS, BLUE CHEESE, RED ONION,
TOMATO, BOILED EGG, BACON, CUCUMBER,
ROASTED PEPPER & OREGANO VINAIGRETTE

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

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, PUB SALAD

SALMON 26

PAN SEARED SALMON, 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 PUB SALAD

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

CHOCOLATE LAVA CAKE 10

CHOCOLATE SAUCE, BAILEYS INFUSED CARAMEL SAUCE

BUTTA TART 12

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

TAP BREWS

20oz
PINT

32oz
STEIN

STOUT

GUINNESS, STOUT, DUBLIN IBU 18 ABV 4.2% 10.25

LAGER

HARP, LAGER, DUBLIN IBU 21 ABV 4.5% 10.25

LAGER

MILL STREET, ORIGINAL ORGANIC, TORONTO IBU 11 ABV 4.2% 8.75 14

LAGER

BUDWEISER, LAGER, ST. LOUIS IBU 7 ABV 5% 8.75 14

LAGER

MUSKOKA BREWERY, CRAFT LAGER
BRACEBRIDGE IBU 13 ABV 4.8% 8.75 14

LAGER

STELLA ARTOIS, PREMIUM LAGER, BELGIUM IBU 24 ABV 5% (17 OZ.) 10.25

LIGHT LAGER

MICHELOB ULTRA, LAGER, ST. LOUIS IBU 0 ABV 4% 9 14

AMBER LAGER

HOP CITY BREWERY, BARKING SQUIRREL
BRAMPTON IBU 24 ABV 5% 8.75 14

AMBER ALE

HENDERSON BREWERY, HENDERSON'S BEST
TORONTO IBU 30 ABV 5.5% 8.75 14

AMBER ALE

NEW BELGIUM FAT TIRE, ETOBICOKE IBU 22 ABV 5.2% 8.75 14

AMERICAN PALE ALE

COLLINGWOOD BREWERY, DOWNHILL
COLLINGWOOD IBU 33 ABV 5.4% 8.75 14

PILSNER

MILL STREET, ORGANIC PILSNER, TORONTO IBU 34 ABV 5% 8.75 14

BLACK LAGER

HOP CITY 8TH SIN, BRAMPTON IBU 25 ABV 5% 8.75 14

IPA

ALEXANDER KEITH'S, IPA, HALIFAX IBU 20 ABV 5% 9 14

SOUR

BELLWOODS BREWERY, JELLY KING (14 OZ.) 8
(ROTATIONAL, ASK YOUR SERVER WHAT
WE HAVE ON TAP THIS MONTH) TORONTO

HAZY IPA

MILL STREET BREWERY, HAZY ORGANIC IPA
TORONTO IBU 30 ABV 7% 8.75 14

WEST COAST IPA

INDIE ALE HOUSE, INSTIGATOR, TORONTO IBU 35 ABV 6.5% 9.5 14

PILSNER

STEAM WHISTLE, PILSNER, TORONTO IBU 22 ABV 5% 8.75 14

DOUBLE DRY-HOPPED IPA

NICKEL BROOK BREWING CO., TONGUE TIED
TORONTO IBU 50 ABV 5.6% 9.25 14

BELGIUM WHEAT

HOEGAARDEN, BELGIUM WHEAT, BELGIUM IBU 10 ABV 5.2% (16 OZ.) 10.25

DRY CIDER

BRICKWORKS CIDERHOUSE, BATCH:1904, TORONTO ABV 5% (17 OZ.) 9

IPA - HARVEST

MUSKOKA BREWERY, HARVEST ALE, BRACEBRIDGE IBU 28 ABV 6% 9 14

BOTTLED

AMERICAN WILD ALE

BELLWOOD'S BREWERY, JELLY KING, 500ML TORONTO ABV 5.6% 16

LAGER

MOOSEHEAD, LAGER, 473ML NEW BRUNSWICK ABV 5% 8

LAGERED ALE

BEAU'S BREWING, LUG TREAD, 473ML VANKLEEK HILL ABV 5.2% 7.75

DRY HOPPED LAGER

NICKEL BROOK BREWING CO., NO BAD DAZE,
473ML BURLINGTON ABV 4.3% 7

LAGER

BUDWEISER, 341ML ST. LOUIS ABV 5.5% 6.5

LIGHT LAGER

BUD LIGHT, 341ML ST. LOUIS ABV 4.1% 6.5

LAGER

CORONA EXTRA, 330ML MEXICO ABV 4.6% 7.5

GLUTEN REDUCED LAGER

DAURA DAMM, 330ML BARCELONA ABV 5.4% 7

OATMEAL BROWN ALE

LEFT FIELD BREWERY, EEPHUS, 355ML TORONTO ABV 8% 8.5

SESSION NEIPA

PRINCE EDDY'S BREWING CO., SO MANY FRIENDS,
473ML PICTON ABV 4.5% 7

NON. ALC. IPA

PARTAKE, IPA, 473ML ABV 0% 8

HARD SELTZERS

WHITE CLAW HARD SELTZER WATERMELON 8.50
ABV 5% / 1G CARB / 1G SUGAR / 100 CALORIES / 473ML

BUD LIGHT SELTZER, STRAWBERRY OR MANGO 8.25
ABV 4% / 1G SUGAR / 110 CALORIES / 473ML

SANDBAGGER HARD SELTZER, LEMON-LIME 7.5
ABV 5% / 135 CALORIES / 355ML

MUSKOKA SPIRITS, PEACH-BLACKCURRANT 8.25
ABV 5% / 0G SUGAR / 473ML

CIDERS

SEMI-SWEET

BRICKWORKS CIDERHOUSE, QUEEN STREET 501, 473ML TORONTO ABV 5% 8.75

BERRY INFUSED

BRICKWORKS CIDERHOUSE ROSÉ, 473 ML TORONTO ABV 6% 8.75

GLUTEN-FREE CIDER

SPY CIDER HOUSE, GOLDEN EYE, 473 ML THE BLUE MOUNTAINS, ON ABV 6% 8.75

BLACK CURRANT INFUSED CIDER

SPY CIDER HOUSE, CRIMSON TIDE, 473 ML THE BLUE MOUNTAINS, ON ABV 5% 8.75

WINE

WHITE

	6 OZ.	9 OZ.	BTL.
PINOT GRIGIO, GABBIANO VENETO, ITALY	12	15	37

CHARDONNAY, PELLER ESTATES FAMILY SERIES, ONTARIO VQA	10	13	37
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CHARDONNAY, BERINGER MAIN & VINE, CALIFORNIA	12	15	42
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SAUVIGNON BLANC, TRIUS, NIAGARA VQA	11.5	14.5	42
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ROSÉ

ROSÉ, STRATUS WILDASS, NIAGARA VQA	11	14	40
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RED

CABERNET MERLOT, PELLER ESTATES FAMILY SERIES, ONTARIO VQA	10	13	37
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MALBEC, GRAFFIGNA, SAN JUAN, ARGENTINA	11	14	40
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CABERNET SAUVIGNON, BERINGER MAIN & VINE, CALIFORNIA	12	15	43
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TEMPRANILLO, CASA SOLAR, SPAIN	11	14	40
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SHIRAZ, WOOLSHED, AUSTRALIA	11	14	40
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PERSONAL SPARKLING

SPARKLING ROSE, HENKELL, RHINE GERMANY	—	—	13
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PRESTIGE PROSECCO, MIONETTO DOC BRUT, TREVISO ITALY	—	—	16
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COCKTAILS

THE REBEL

DOCTOR 13 (2 OZ.)

BUSHMILLS IRISH WHISKEY, FRESH LEMON JUICE,
HONEY SYRUP, PINEAPPLE JUICE

VIOLET KISS 14 (2 OZ.)

EMPRESS GIN, LUXARDO MARASCHINO LIQUEUR,
CHAMBORD, FRESH LEMON JUICE

BRAZEN'S

STAYCATION 13 (2 OZ.)

CAPTAIN MORGAN RUM, MALIBU COCONUT RUM,
PEAR NECTAR, PINEAPPLE JUICE, GINGER CORDIAL

DUBLIN FOG 13 (2 OZ.)

BUSHMILLS IRISH WHISKEY, PERNOD, DASH OF ORANGE BITTERS,
RUMCHATA, EARL GREY SIMPLE SYRUP

POMEGRANATE PISCO SOUR 13 (2 OZ.)

PISCO EL GOBERNADOR, POMEGRANATE JUICE,
FRESH LEMON JUICE, EGG WHITE

MAPLE SMOKE OLD FASHION 13 (2 OZ.)

EVAN WILLIAMS BLACK LABEL, MAPLE, DASH OF BLACK
WALNUT BITTERS, ORANGE ZEST

CARAMEL APPLE MULE 13 (3 OZ.)

SMIRNOFF VODKA, PHILIPS BUTTER RIPPLE LIQUEUR,
FRESH LEMON JUICE, BATCH 1904 CIDER,

BRAZEN'S IRISH COFFEE 13 (2 OZ.)

BUSHMILLS IRISH WHISKEY, BROWN SUGAR,
FRESH BREWED HOT COFFEE, TOPPED WITH FRESH WHIPPING
CREAM & CINNAMON SPRINKLES

ZERO PROOF

PINEAPPLE GINGER SPLASH 8

GINGER ALE, PINEAPPLE JUICE,
FRESH GINGER, FRESH BASIL

JALAPEÑO PALOMA MOCKTAIL 8

GRAPEFRUIT JUICE, SIMPLE SYRUP, JALAPEÑOS,
SPARKLING WATER, AND LIME JUICE

YOUNG ARNOLD PALMER 8

COLD PEPPERMINT TEA, LEMONADE