



SMALL PLATES

FRENCH ONION SOUP 13
three onions, two cheeses, brandy beef broth, challah crisps
Pairs with Guinness Stout

HUMMUS 15
roasted edamame, curried garbanzo, fried curry leaf, mustard seed caviar, kecap manis, warm pita
Pairs with Charles Baker Riesling

CALAMARI 16
slaw, sweet chili, sesame ginger aioli, cilantro, toasted sesame
Pairs with Rosé, Stratus Wildass, Niagara

EVERYTHING BURRATA 25
burrata, poached tomatoes, everything spice, honey, olive oil, ancient grain batard, Maldon salt
Pairs with Pinot Grigio, Serenissima

TRUFFLE FRIES 12
oil, parmesan, herbs, aioli
Pairs with Prestige Prosecco

CHILLED COLOSSAL SHRIMP 22
chili chive cocktail sauce, lemon
Pairs with Chardonnay, Beringer Founders' Estate

BEEF DIP SLIDERS 22
truffle aioli, parmesan tuile, pickled onions, concentrated beef broth
Pairs with Henderson's Best Amber Ale

RAW

OYSTERS 20
green apple mignonette, tobiko, smoked Tabasco
Pairs with Rosé, Stratus Wildass, Niagara

SALMON TARTARE 17
green apple sofrito, chive, pickled chili, poached shallot, smoked sea salt, vegetable crisps
Pairs with Chardonnay, Beringer Founders' Estate

TWO WAY TUNA TACOS 20
seared Albacore tuna, spicy tuna, sticky rice, nori, tamari, toasted sesame
Pairs with Sauvignon Blanc, Santa Lucia, Tuscany

SALADS

SUGAR BEACH SALAD 26
lobster, crab, shrimp, avocado mousse, arugula, tomato, egg, tarragon vinaigrette
Pairs with Rosé, Stratus Wildass, Niagara

TAVERN 16
heritage greens, kale, roasted edamame, candied seeds, English cucumber, cherry tomato, goat cheese, shallot vinaigrette

CAESAR 17
crisp romaine hearts, challah croutons, crisp bacon, parmesan, white anchovy, charred lemon, eggless sumac caesar dressing

NOODLE BOWL 19
edamame, corn, shredded carrot, cucumber, avocado, red cabbage, garbanzo beans, chilled udon noodles, furikake, black bean vinaigrette
Pairs with Corpse Reviver #2

ADD TO ANY SALAD
chicken breast +6 falafel +5 salmon +10 poached shrimp +11 seared tuna +10

Vegetarian Gluten Sensitive Plant Based Oceanwise ATC Favourite Local

Items 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.

AgainstTheGrainTO



AgainstGrainTO





HANDHELDS

Our burger buns and bread are baked fresh everyday by Fred's Bread, one of Toronto's remaining family owned & operated bakeries. There are no preservatives used in our breads.

Served with French fries. Gluten sensitive bun available +2
Substitute tavern salad, classic Caesar or sweet potato fries +3 beef gravy +3

D

CHEESEBURGER 25

100% Ontario prime chuck, shredded lettuce, thick cut pork belly, pimento cheese, spicy mango pepper sauce, toasted brioche bun, fries

Pairs with Mill Street Hazy IPA

CRISPY FRIED CHICKEN 22

sriracha buttermilk marinated chicken thigh, cider coleslaw, bread and butter pickles, swiss cheese, creole mustard, toasted brioche bun, fries

Pairs with Blackberry Bourbon Sour

N

TAVERN BURGER 18

100% Ontario prime chuck, shredded lettuce, tomato, shoestring pickles, shaved red onion, ATG sauce, toasted brioche bun, fries

Pairs with Stella Artois

LIGHTLIFE™ BURGER 20

pickled beets, fried halloumi, poblano pepper relish, corn "aioli", red fife bun, fries

Pairs with Venceremos

E

CLUB 21

marinated chicken breast, shredded lettuce, tomato, cucumber, bacon, chipotle yogurt, naan, fries

M

LARGE PLATES

HAWAIIAN RIBEYE 48

AAA 12oz marinated steak, shoestring fries, chimichurri, lemon aioli, smoked sea salt

Pairs with Chateau St. Jean Cabernet Sauvignon

SALMON 28

pommes purée, charred broccolini, smoked tomato cream sauce

Pairs with Sauvignon Blanc, Santa Lucia, Tuscany

BURRATA PAPPARDELLE 22

garlic kale, poached heirloom tomato, torn basil, black pepper, challah breadcrumb

JERK CHICKEN 25

seasoned basmati, bok choy, honey tamarind gastrique, pickled chili, pickled onion

Pairs with Piccini Chianti

MUSHROOM RISOTTO 22

roasted mushroom, cashew cream, porcini broth, cashew parmesan

PICKEREL AND CHIPS 24

Chardonnay batter, shoestring fries, dill tartar sauce, charred lemon

Pairs with Casa Solar Tempranillo

FRIED CHICKEN 28

pommes purée, wilted greens, smoked corn salsa, mustard seed caviar, honey hot sauce

Pairs with Mill Street Organic

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DESSERT

MAPLE DONUT HOLES 9

maple glaze, coconut chantilly, shaved coconut chips

CHOCOLATE CAKE 14

coffee and hazelnut buttercream, vanilla buttercream, dulce de leche essence, chocolate ganache, shavings, pearls

ON TAP

16 oz.

LAGER

MILL STREET BREWERY, ORIGINAL ORGANIC

TORONTO / IBU 11 / ABV 4.2%

8.5

WEST COAST IPA

INDIE ALE HOUSE, INSTIGATOR

TORONTO / IBU 35 / ABV 6.5%

8.5

LAGER

MUSKOKA BREWERY, CRAFT LAGER

BRACEBRIDGE / IBU 13 / ABV 4.8%

8.5

AMBER LAGER

HOP CITY BREWING, BARKING SQUIRREL

BRAMPTON / IBU 24 / ABV 5%

8.5

LAGER

STELLA ARTOIS, PREMIUM LAGER

BELGIUM / IBU 24 / ABV 5% / 17 OZ.

10.50

LIGHT LAGER

MICHELOB ULTRA, LAGER

ST. LOUIS / IBU 0 / ABV 4%

8.5

PILSNER

STEAM WHISTLE PILSNER

TORONTO / IBU 22 / ABV 5%

8.5

PILSNER

MILL STREET BREWERY, ORGANIC PILSNER

TORONTO / IBU 5 / ABV 5%

8.5

AMERICAN PALE ALE

COLLINGWOOD DOWNHILL

COLLINGWOOD / IBU 33 / ABV 5.4%

8.5

BELGIAN WHITE

MILL STREET BREWERY,
ORGANIC BELGIAN WHITE

TORONTO / IBU 20 / ABV 4.7%

8.5

AMBER ALE

HENDERSON'S BEST

TORONTO / IBU 30 / ABV 5.5%

8.5

SOUR

BELLWOODS BREWERY, JELLY KING

(ROTATIONAL, ASK YOUR SERVER WHAT WE
HAVE ON TAP THIS MONTH) TORONTO

8.75

HAZY IPA

MILL STREET BREWERY, HAZY ORGANIC IPA

TORONTO / IBU 30 / ABV 7%

8.5

DOUBLE DRY-HOPPED IPA

NICKEL BROOK BREWING CO., TONGUE TIED

TORONTO / IBU 50 / ABV 5.6%

8.5

STOUT

GUINNESS, STOUT

DUBLIN / IBU 18 / ABV 4.2% / 20 OZ.

10.50

DRY CIDER

BRICKWORKS CIDERHOUSE, BATCH:1904

TORONTO / IBU 0 / ABV 5%

8.75

THE FRIDGE

LAGER MOOSEHEAD NEW BRUNSWICK / ABV 5% / 473 ML	7
LAGER BUDWEISER ST. LOUIS / ABV 5% / 341 ML	6.5
LAGER CORONA EXTRA MEXICO / ABV 4.6% / 330 ML	7.5
LIGHT LAGER BUD LIGHT ST. LOUIS / ABV 4.1% / 341 ML	6.5
LAGERED ALE BEAU'S LUG TREAD VANKLEEK HILL / 5.2% ABV / 473 ML	7.75
DRY-HOPPED LAGER NICKLE BROOK, NO BAD DAZE BURLINGTON / ABV 4.3% / 473 ML	7
OATMEAL BROWN ALE LEFT FIELD, EEPHUS TORONTO / ABV 5.5% / 355 ML	7
GLUTEN-FREE PALE ALE DAURA DAMM BARCELONA / ABV 5.4% / 330 ML	7
DRY HOPPED SOUR BELLWOODS, JELLY KING TORONTO / ABV 5.6% / 500 ML	16
SESSION IPA PRINCE EDDY'S, SO MANY FRIENDS PICTON / ABV 4.5% / 473 ML	7
NON ALC. IPA PARTAKE BREWING CALGARY / 355 ML	8

CIDERS

SEMI-SWEET BRICKWORKS CIDERHOUSE, QUEEN STREET 501 TORONTO / 5% ABV / 473 ML	8.75
BERRY INFUSED BRICKWORKS CIDERHOUSE, ROSÉ TORONTO / 6% ABV / 473 ML	8.75
GLUTEN FREE SPY CIDER HOUSE, GOLDEN EYE THE BLUE MOUNTAINS, ON / 6% ABV / 473 ML	8.75
BLACK CURRENT INFUSED SPY CIDER HOUSE, CRIMSON TIDE THE BLUE MOUNTAINS, ON / 5% ABV / 473 ML	8.75

HARD SELTZERS

BUD LIGHT SELTZER 8.5
 STRAWBERRY OR MANGO

4% / 1G SUGAR / 110 CALORIES / 473ML

WHITE CLAW HARD SELTZER 8.5
 WATERMELON

5% / 1G CARB / 1G SUGAR / 100 CALORIES / 473ML

MUSKOKA SPIRITS SELTZER, 8.5
 PEACH-BLACKCURRANT

5% / 100 CALORIES / 0G SUGAR

WINE

WHITE

	6oz.	8oz.	BOT.
Pinot Grigio, Serenissima, Veneto Italy	12	15	42
Chardonnay, Beringer Founders' Estate, California	12	15	47
Sauvignon Blanc, Santa Lucia Brigante Vermentino, Toscana, Italy	13	16	46
Riesling, Charles Baker, Niagara VQA	11	14	40
Prosecco Mionetto Prestige Treviso, Italy	12	—	42

ROSÉ

Rosé, Stratus Wildass, Niagara VQA	12	15	44
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PERSONAL SPARKLING

(individual) Straw included

Sparkling Rosé, Henkell, Rhine Germany	13	—	—
Prestige Prosecco, Mionetto DOC Brut, Treviso Italy	16	—	—

RED

Merlot, Sterling Vintner's, California	12	15	42
Chianti, Piccini, Chianti DOCG Italy	12	15	42
Tempranillo, Casa Solar, Spain	11	14	40
Malbec, Graffigna, Argentina	11	14	40
Cabernet Sauvignon, Beringer Founders' Estate, California	11	14	40
Cabernet Sauvignon, Chateau St. Jean, Sonoma	14	17	48

WHITE BOTTLES

Sancerre, la Magie Des Caillotes, France			95
Chardonnay, Luminus Oak Knoll, Beringer, Napa Valley			99

RED BOTTLES

Cabernet Sauvignon, Sterling Vineyards, Napa Valley			99
Super Tuscan, Poggia Di Guardia, Tuscany Italy			125
Petite Sirah, Stags' Leap, Napa Valley			110

SPARKLING BOTTLES

Brut Rose Cava, Segura Viudas Spain			45
Prosecco, Vintage Italy			52
Champagne Cuvee Alexandre, 1er Cru Brut, Soutiran			175

COCKTAILS

CORPSE REVIVER #2

Gordons Gin, Lillet Blanc, Grand Marnier, fresh lemon juice and Absinthe. 2.25 oz.

GLASS
16

FRENCH TART

Gordons Gin, St. Germain Elderflower liqueur, ruby red grapefruit juice, Prosecco. 3.5 oz.

16

VENCEREMOS

Captain Morgan Spiced Rum, Amaro Montenegro, pineapple juice, fresh lime juice and spiced maple simple syrup. 2 oz.

14

HARVEST IN MANHATTAN

Jose Cuervo Tequila, sweet vermouth, pear liqueur and Angostura bitters. 2.5 oz.

14

OLD FASHIONED

Bulleit Bourbon, simple syrup, Angostura bitters and orange bitters. 2 oz.

15

APEROL SPRITZ

Aperol, Prosecco, sparkling water. 4 oz.

14

BLACKBERRY BOURBON SOUR

Bulleit Bourbon, fresh lemon juice, simple syrup and fresh blackberries. 2 oz.

15

PROSECCO SANGRIA

Prosecco, Grand Marnier, and Sandemans Port

5 oz.
GLASS
16

10 oz.
PITCHER
30

ZERO PROOF

PINEAPPLE GINGER SPLASH

Ginger ale, pineapple juice, fresh ginger, and fresh basil

8

JALAPEÑO PALOMA MOCKTAIL

Grapefruit juice, simple syrup, jalapeños, sparkling water, and lime juice

8

YOUNG ARNOLD PALMER

Cold peppermint tea, and lemonade

8