

# EAST OF BRUNSWICK

Pub and Kitchen

## TO TIE *you over*

### THE EPIC MOZZERELLA STICK \$14

Parmesan, marinara sauce.

### BUFFALO CAULIFLOWER BITES \$14 🥗

Pretzel-crust, tossed in Frank's Hot Sauce®, dill ranch drizzle.

### CALAMARI \$15

Flash fried banana pepper, tomato sauce, caper aioli, charred lemon.

### BRUSCHETTA HUMMUS \$12 🥗

White bean, bruschetta, garlic, tahini, shaved parmesan, basil, EVOO, charred lemon, pizza bread.

### FRESHMAN NACHOS \$12 🥗

Mixed cheese, jalapeños, bell peppers, green onions, black olives, black beans, sour cream, pico de gallo, smashed avocado.

ADD ON:

ROASTED CHICKEN +\$6

CHICKEN FINGER + \$5

SMASHED BEEF PATTY +\$5

### WING'IN IT CHICKEN WINGS \$15

Lightly dusted, garlic, parmesan, butter and basil, or beer infused molasses, Jamaican hot pepper, sumac.

### POUTINE \$11

Cheese curds, beef gravy, green onion, cracked black pepper.

ADD ON:

CHICKEN FINGER +\$5

SMASHED BEEF PATTY +\$5

BACON +\$3

## Oh my GREEN GOSH!

ADD: CHICKEN+\$6 | SALMON+\$8.5 | FALAFEL(5)+\$5

### THE CALI COBB \$20 🥗

Chicken, romaine, grape tomato, blue cheese, bacon, avocado, hardboiled egg, ranch dressing.

### SALAD CANDY \$12 🥗

Greens, pickled beets, roasted edamame, goat cheese, cucumber, tomato, balsamic vinaigrette.

### FOOLIUS CAESAR \$14

Parmesan, croutons, bacon, charred lemon.

## PIZZA

*Our Dough is Polish! Polish was a technique used by Polish bakers in the 19th century. It's a pre-fermented dough similar to sour dough and lends itself perfectly to our style of pizza. It takes time to prepare but we think it's worth it.*

GLUTEN FREE CRUST AVAILABLE +\$2

AWESOMESAUCE FOR DIPPING +\$2

Prepared by mixing equal parts of awesome and amazing ingredients.

*choose from:*

LEMON DILL RANCH | GARLIC PARMESAN AIOLI | NASHVILLE | SPICY ROMESCO 🥗 | GOCHUJANG |

### MARGHERITA \$14 🥗

Fior di latte, basil, sea salt, EVOO.

### PEPPERENO \$18

Pepperoni, pickled jalapeño, parmesan, organic honey, basil.

### RING OF FIRE \$16

Chorizo, pepperoni, Calabrian chili, banana peppers, mozzarella, Cholula hot sauce base.

### MAUI WOWIE \$18

Rosemary ham, bacon, pineapple, red onion, fontina, apricot jam, BBQ sauce.

### GREEK LIFE \$19

Pesto sauce, black olives, feta, chicken, mozzarella, spinach, oven-dried tomato and balsamic drizzle.

### HOT BOXING \$22

Smokey BBQ sauce, smoked cheddar, applewood smoked bacon, bison, beer-braised onion, basil.

### HONKIN' TONKIN' CHICKEN \$19

Crispy hot chicken, mozzarella, bread n' butter pickles, slaw, hot sauce, garlic ranch.

## White Sauce Pizza

### VEGGIE MCGLOVIN 'IT \$20 🥗

**LIGHTLIFE** meat, fior di latte, cheddar, bread n' butter pickles, shredded lettuce, sesame seed, secret sauce.

### QUATTRO FORMAGGI \$18 🥗

Fior di latte, parmesan, cheddar, mascarpone, sea salt, cracked black pepper, basil.

## WHATABURGER

### BURGERMEISTER \$15

Ontario Angus chuck, bread n' butter pickles, tomato, lettuce.

### QUIRKY TURKEY BURGER \$16

Fresh Ontario turkey patty, bacon, iceberg lettuce, cheddar cheese, tomato, pickles, 1000 island dressing.

### LICKED DE FRICKEN SANDWICH \$18

Buttermilk and pickle juice brined chicken thigh, bread n' butter pickles, gochujang mayo.

### GARDEN GOBBLER BURGER \$18 ✓

**LIGHTLIFE** patty, vegan cheddar cheese, pesto mayo, lettuce, tomato, gluten-free bun.

### DRUNKEN IRISHMEN BURGER \$18

Cheddar, pastrami, Guinness-braised onions, fried egg, Bushmills BBQ glaze.

## room for DESSERT

### S'MORE CHOCOLATE CAKE \$8

Graham cracker, toasted marshmallow frosting, chocolate ganache.

### EOB BANANA SPLIT \$10

Ice cream, fresh berries, whipped cream, chocolate and caramel sauce, cocktail cherry.

✓ VEGAN | 🥗 VEGETARIAN | 🌾 GLUTEN SENSITIVE

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.

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# EAST OF BRUNSWICK

Pub and Kitchen



## Hand-Crafted COCKTAILS

— 1.5 oz. —

### What's ON TAP

AMBERALE	<b>Henderson's Best</b> — 30 IBU   5.5% ABV   TORONTO	6.75	14 oz.	14	32 oz.
AMERICAN PALE ALE	<b>Collingwood, Downhill Pale Ale</b> — 33 IBU   5.4% ABV   TORONTO	6.75	14 oz.	14	32 oz.
PILSNER	<b>Mill Street, Organic Pilsner</b> — 5 IBU   5% ABV   TORONTO	6.85	14 oz.	14	32 oz.
AMBER LAGER	<b>Hop City, Barking Squirrel</b> — 24 IBU   5% ABV   BRAMPTON	6.85	14 oz.	14	32 oz.
BELGIAN WHITE	<b>Mill Street Brewery, Organic, Belgian White</b> — 10 IBU   4.7% ABV   TORONTO	6.75	14 oz.	14	32 oz.
IPA	<b>Hop City Brewing, Hop Bot</b> — 10 IBU   7.1% ABV   BRAMPTON	6.75	14 oz.		
NEW ENGLAND IPA	<b>Nickel Brook Brewing Co., Wicked Awesome IPA</b> — 10 IBU   6.5% ABV   BURLINGTON	6.85	14 oz.		
AMBERALE	<b>New Belgium, Fat Tire</b> — 22 IBU   5.2% ABV   ETOBICOKE	6.85	14 oz.	14	32 oz.
LAGER	<b>Muskoka, Craft Lager</b> — 13 IBU   4.8% ABV   BRACEBRIDGE	6.75	14 oz.	14	32 oz.
SPARKLING ALE	<b>Muskoka Brewery, Mimosa Ale</b> — 40 IBU   5.8% ABV   MUSKOKA	6.75	14 oz.	14	32 oz.
LAGER	<b>Mill Street, Original Organic</b> — 11 IBU   4.2% ABV   TORONTO	6.85	14 oz.	14	32 oz.
HAZY IPA	<b>Mill Street Brewery, Hazy Organic IPA</b> — 10 IBU   7% ABV   TORONTO	6.85	14 oz.		
PILSNER	<b>Steam Whistle</b> — 22 IBU   5% ABV   TORONTO	6.75	14 oz.	14	32 oz.
IPA	<b>Alexander Keith's IPA</b> — 10 IBU   5% ABV   HALIFAX	6.85	14 oz.	14	32 oz.
IPA	<b>Goose Island, IPA</b> — 55 IBU   5.9% ABV   CHICAGO	7.25	14 oz.	14	32 oz.
LAGER	<b>Stella Artois, Premium Lager</b> — 24 IBU   5% ABV   BELGIUM	9.25	18 oz.		
DRY HOPPED SOUR	<b>Nickel Brook Brewing Co., Zap</b> — 10 IBU   4.8% ABV   BURLINGTON	7.35	14 oz.	14	32 oz.
BELGIUM WHEAT	<b>Hoegaarden, Belgium Wheat</b> — 10 IBU   5.2% ABV   BELGIUM	9.85	18 oz.		
LAGER	<b>Rolling Rock, Lager</b> — 5 IBU   4.4% ABV   ST. LOUIS	6.85	14 oz.	14	32 oz.
LIGHT LAGER	<b>Michelob Ultra</b> — 4% ABV   TORONTO	6.85	14 oz.	14	32 oz.
STOUT	<b>Guinness</b> — 18 IBU   4.2% ABV   DUBLIN	9.85	18 oz.		
DRY CIDER	<b>Brickworks Ciderhouse, Batch:1904</b> — 5% ABV   TORONTO	8.75	14 oz.	14	32 oz.

### In the FRIDGE

LAGERED ALE	<b>Beau's Lug Tread</b> — 5.2% ABV   VANKLEEK HILL   600 ml	13
DRY-HOPPED LAGER	<b>Nickle Brook Brewing Co., No Bad Daze</b> — 4.3% ABV   BURLINGTON   473 ml	7
IPA	<b>Indie Alehouse, Instigator</b> — 6.5% ABV   TORONTO   473 ml	8
DOUBLE IPA	<b>Left Field, Laser Show</b> — 8% ABV   TORONTO   355 ml	8
SESSION IPA	<b>Prince Eddy's, So Many Friends</b> — 4.5% ABV   PICTON   473 ml	7
OATMEAL BROWN ALE	<b>Left Field, Eephus</b> — 5.5% ABV   TORONTO   355 ml	8.5
GLUTEN-FREE PALE ALE	<b>Daura Damm</b> — 5.4% ABV   BARCELONA   330 ml	7
BELGIAN WIT	<b>Indie Alehouse, Broken Hipster</b> — 5% ABV   TORONTO   355 ml	7.5
DRY HOPPED SOUR	<b>Bellwoods, Jelly King</b> — 5.6% ABV   TORONTO   500 ml	16
GUAVA SOUR	<b>Blood Brothers Brewing, Paradise Lost</b> — 6.9% ABV   TORONTO   355 ml	8
GINGER BEER	<b>Crabbies, Ginger Beer</b> — 4% ABV   UK   500 ml	9.5
LAGER	<b>Moosehead</b> — 5% ABV   NEW BRUNSWICK   473 ml	7
LAGER	<b>Budweiser</b> — 5% ABV   ST. LOUIS   341 ml	6.5
LAGER	<b>Corona Extra</b> — 4.6% ABV   MEXICO   330 ml	7.5
LIGHT LAGER	<b>Bud Light</b> — 4.1% ABV   ST. LOUIS   341 ml	6.5
NON.ALC. LAGER	<b>Becks Non Alcoholic</b> — GERMANY   330 ml	7
NON.ALC. IPA	<b>Partake Brewing</b> — CALGARY   355 ml	8

#### APEROL SPRITZ 11

Aperol, XOXO, splash of soda

#### DRAGON'S DEN 12

Gordon's gin, Aperol, Earl Grey tea syrup, dragon fruit balls, splash of 7-Up

#### VARSITY BLUES 12

Smirnoff vodka, Chambord, McGuinness blue Curaçao, peach and rosemary syrup, fresh lime juice, splash of 7-Up

#### PINEAPPLE EXPRESS 12

Captain Morgan white rum, Galliano, vanilla syrup, pineapple juice, fresh lime juice, splash of 7-Up

#### ROBARTS RED 12

Captain Morgan spiced rum, Galliano, Sour Puss raspberry, strawberry chili syrup, fresh lime juice, splash of 7-Up

#### STRAWBERRY SLUSH 12

Gordon's gin, Aperol, Sour Puss raspberry, strawberry rhubarb syrup, fresh lemon juice, splash of 7-Up

#### MELON HEAD 12

Smirnoff vodka, McGuinness melon, McGuinness blue Curacao, pineapple juice, fresh lime juice, splash of 7-Up

#### PICK ME UP 12

Smirnoff vodka, Jägermeister, Malibu coconut rum, Red Bull, vanilla syrup, watermelon juice

#### BACON CAESAR 12

Smirnoff vodka, Clamato juice, dash of Worcestershire sauce, dash of Tabasco, bacon strip, celery stalk, fresh lime wedge, stuffed olive, Montreal steak spice rim

#### STRAWBERRY DAIQUIRI 14

Captain Morgan white rum, fresh lime juice, strawberry mix

#### PIÑA COLADA 14

Malibu coconut rum, pineapple juice, coconut cream

#### MARGARITAS ON THE ROCKS OR FROZEN 14

Your choice! Strawberry or Lime, Jose Cuervo Blanco tequila, fresh lime juice

#### SPARKLING MINT LEMONADE

Ketel One Botanicals cucumber & mint, lemonade, soda water

#### GLASS 12 | PITCHER 24

#### SUMMER BERRY ROSÉ SANGRIA

Rosé wine, peach schnapps, triple sec, simple syrup, pink lemonade, soda water

#### GLASS 12 | PITCHER 24

#### WHITE HOT SUMMER SANGRIA

White wine, peach schnapps, simple syrup, pineapple juice, soda water

#### GLASS 12 | PITCHER 24

#### ORANGE BLOSSOM SANGRIA

Red wine, Chambord, triple sec, simple syrup, pineapple juice, soda water

#### GLASS 12 | PITCHER 24

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# I can't DE-CIDER

SEMI-SWEET	Brickworks Ciderhouse, Queen Street 501 – 5% ABV   TORONTO   473 ml	8.75
BERRY INFUSED	Brickworks Ciderhouse, Rosé – 6% ABV   TORONTO   473 ml	8.75
GLUTEN-FREE CIDER	Spy Cider House, Golden Eye – 6% ABV   THE BLUE MOUNTAINS, ON   473 ml	8.75
BLACK CURRENT INFUSED	Spy Cider House, Crimson Tide – 5% ABV   THE BLUE MOUNTAINS, ON   473 ml	8.75

## TIME for WINE

### White Wine

	6 oz.	9 oz.	Bottle
CHARDONNAY, Peller Estates Family Series, Ontario VQA	10	13	35
PINOT GRIGIO, Pinot Grigio, Delle Venezie, Veneto Italy	12	15	37
CHARDONNAY, Meridian Vineyards, California	12	15	42
RIESLING, Charles Baker, Niagara VQA	11.25	14.25	42
SAUVIGNON BLANC, Trius, Niagara VQA	11.50	14.50	42

### Rosé Wine

	6 oz.	9 oz.	Bottle
ROSÉ Stratus Wildass, Niagara VQA	11	14	40
ROSÉ Wayne Gretzky Estates Winery, Niagara VQA	12	15	43
ROSÉ La Belle Montagne, Provence France	14	17	49

### Red Wine

	6 oz.	9 oz.	Bottle
CABERNET MERLOT, Peller Estates Family Series, Ontario VQA	10	13	37
MALBEC, Graffigna, San Juan, Argentina	11	14	40
CABERNET SAUVIGNON Meridian Vineyards, California	12	15	43
TEMPRANILLO Casa Solar, Spain	11	14	40
SHIRAZ Woolshed, Australia	11	14	40

### Personal Sparkling

	6 oz.	Bottle
SPARKLING ROSÉ Henkell, Rhine Germany		13
PRESTIGE PROSECCO Mionetto DOC Brut, Treviso Italy		16

## Hard SELTZERS

**BUD LIGHT SELTZER 8**  
4% / 1 g sugar / 110 calories / 473ml  
STRAWBERRY or MANGO

**MUSKOKA SPIRITS SELTZER 8**  
5% / 0 g sugar / 473ml  
PEACH-BLACK CURRANT

**WHITE CLAW HARD SELTZER 8.25**  
5% / 1 g carb / 1 g sugar / 100 calories / 473 ml  
WATERMELON

**SANDBAGGER, HARD LEMON SELTZER 7.5**  
Niagara Falls Craft Distillers Gluten Free Gin beverage  
with a hint of lime  
5% alc. / 135 calories / 355 ml

## ZERO Proof

**PALOMARITA 8**  
Grapefruit juice, fresh lemon juice, simple syrup,  
soda water, orange slice, kosher salt rim

**RASPBERRY MOJITO 8**  
Cranberry juice, fresh lime juice, simple  
syrup, raspberries, mint leaves, soda water

**SUMMER DAY SANGRIA 8**  
Orange juice, pineapple juice, cranberry juice,  
fresh berries, ginger ale.

## BETTER for you

**PINEAPPLE PEACH, KEVITA  
MASTERBREW KOMBUCHA 7 450ml**

 **LIME LEMONGRASS 7 340ml**  
Greenhouse **ULTRAVIOLET 7 340ml**

FRESH BREWED COFFEE \$3.75

SELECTION OF TEAS \$3.75

SELECTION OF JUICES \$3.5

The  
**DAILY TAP**  
All Day, Every Day  
ASK WHAT WE'RE POURING  
**\$5** (14oz.) **\$11** (32 oz.)

The  
**DAILY SHOT**  
All Day, Every Day  
EVAN WILLIAMS BOURBON  
JOSE CUERVO BLANCO TEQUILA  
BUSHMILLS IRISH WHISKEY  
**\$3.50** (1 oz.)

Wine Down  
**WEDNESDAYS**  
All Day  
**1/2 PRICE**  
BOTTLES  
&  
**\$6 POURS** (6 oz.)

Thorogood  
**THURSDAYS**  
All Day  
ASK WHAT  
WE'RE  
POURING **\$11**  
ONE BOURBON (1 oz.)  
ONE SCOTCH (1 oz.)  
ONE BEER (14 oz.)