



WINDERMERE HOUSE

ESTABLISHED 1870

WINDERMERE PUB

MENU

• APPETIZERS/SHAREABLES

WHP White Chili 21

Smoked Chicken, Smoked Poblanos, Pinto Beans, Cannellini Beans, Sweet Corn, Cilantro, Lime, Candied Jalapeño, Queso Cotija, Crispy Onions

Green Salad GF/V 17

Organic Muskoka Greens, Blueberry Baco Noir Vinaigrette, Pickled Blueberries, Woolwich Goat Cheese, Candied Pecans, French Radish

Smokehouse Caesar 18

Torn Romaine, Smoked Ontario Bacon, Parmigiano Reggiano, Lemon, Roasted Garlic Caesar Dressing, Crispy Fried Red Onion

Add 6oz Smoked Chicken, 5oz Pulled Pork, 4oz Montreal Smoked Meat, or Crispy Halloumi +12

WHP Nachos GF 28 28

House Fried & Spiced Corn Chips, Smoked Chicken, Monterey Jack & Cheddar Cheese, Charred Corn + Black Bean Pico, Cracked Cumin Crème Fraîche, Smashed Avocado

• PIZZAS 25

WH Made Hand Stretched Neapolitan Style Dough

The OG Cheese V

Fresh Mozzarella, WHP Pizza Sauce, Basil + Oregano

The IV I VI (416)

Toronto Style Pepperoni, Fresh Mozzarella, WHP Pizza Sauce

The Lil' Dipper

WH Montreal Smoked Meat, Ballpark Onions, Fresh Mozzarella, Roasted Garlic Aioli, Beef Jus Dip

BBQ Chicken Pizza

Smoked Chicken, WH BBQ Sauce, Mozzarella + Cheddar, Pickled Red Onion, Charred Corn + Black Bean Pico

Mexican Street Pie

Slow Smoked Pulled Pork, Charred Corn, Roasted Garlic Aioli, Smoked Poblanos, Tajin, Queso Cotija, Cilantro, Cracked Cumin Crema

Smokehouse Spring Rolls 18

Smoked Chicken, Smoked Poblano, Cream Cheese, Charred Corn, Aged Cheddar, Hot Honey Ranch, BBQ Sauce

Fried Chicken Tenders 24

Pickle Brined, Cornflake Breaded, GBD, Extra Pickels, Hot Honey Ranch

Smokehouse Wings GF 25- 1lb

Slow Smoked & Fried Crispy, Hot Honey Ranch, Crudité

Sauces: Carolina Mustard BBQ Sauce, Sweet Memphis BBQ, Spicy Habanero BBQ Sauce, Peach City Pale Ale BBQ Sauce, Dry Cajun (1 sauce/Lb, additional sauces + 2)

Sub Impossible Boneless Wings +5

• FRIES

Crispy Halloumi Fries V 17

Za'atar Honey, Harissa Aioli, Cilantro, Pomegranate

Truffle Parmigiano Fries V 16

WH Black Truffle Salt, Parmigiano Reggiano, Roasted Garlic Aioli

Pulled Pork Loaded Fries 21

Crispy Fries, Peach City BBQ Pulled Pork, Monterey + Jack Cheddar, Candied Jalapeño, Scallion, Cracked Cumin Crème Fraîche

• ENTRÉES

Windermere Perch and Chips

WH Lager Battered Lake Erie Perch, Crispy Fries, Sauce Gribiche, Citrus Apple Slaw, Lemon 29

WHP Mac & Cheese

Smoked Poblano, Peach Tea Smoked Pork Belly, Candied Jalapeño, Queso, Monterey Jack, Crispy Onions 31

Smokehouse Bowl

Whole Grain Rice, Lettuce, Black Bean and Charred Corn Pico, Monterey Jack + Cheddar, Smashed Avocado, Pickled Red Onion, Cilantro, Scallion, Hot Honey Ranch, Crispy Onion 23

Add 6oz Smoked Chicken, 5oz Pulled Pork, 4oz Montreal Smoked Meat, or Crispy Halloumi +12

*Please inform your server of any dietary concerns or allergies.
A 20% Gratuity is applied to groups of 8 or more.*



WINDERMERE HOUSE

ESTABLISHED 1870

WINDERMERE PUB

MENU

• HANDHELDS

Fries or Side Green Salad

Smokehouse Caesar +4 / Chili +6

The WHP Signature Smashburger 27

Ontario Chuck Brisket Patties, American Cheddar, Crispy Bacon, WHP Secret Sam Sam Sauce, Lettuce, Tomato, Pickles, Butter Toasted Sesame Brioche Bun
Substitute Impossible Patties +3

The Smokehouse Smashburger 27

Ontario Chuck Brisket Patty, Ballpark Onions, Peach City Pale Ale BBQ Sauce, Double Cheddar, Smoked Pulled Pork, Lettuce, Crispy Onions, Toasted Sesame Brioche Bun

The Reuben Smashburger 29

Ontario Chuck Brisket Patty, House Montreal Smoked Meat, Sauerkraut, Mountainoak Black Truffle Gouda, Pickles, Lettuce, Secret Sam Sam Sauce, Sesame Brioche Bun

The Lamb Burger 33

Carrick Hill Farms Pastured Lamb, Woolwich Goat Cheese, Pickled Red Onion, Iceberg Lettuce, Pickle, Harissa Aioli, Butter Toasted Sesame Brioche Bun

WHP Montreal Smoked Meat Reuben 28

House Smoked Meat, Secret Sam Sam Sauce, Mountainoak Black Truffle Gouda, Ballpark Onions + Sauerkraut, Butter Toasted Sourdough Rye, Pickles

Korean Chicken Sandwich 28

Crispy Fried Chicken, Cucumber Kimchi, Lettuce, Korean Chili Aioli, Sesame, Scallion, Butter toasted Sesame Brioche Bun

Crispy Halloumi Wrap V 25

Roasted Garlic Hummus, Iceberg Lettuce, Woolwich Goat Cheese, Tomato, Za'atar Honey, Harissa Aioli

WH Grilled Cheese 26

Aged Cheddar, Woolwich Goat Cheese, Caramelized Pear, Sprouted Grain Sourdough, Pickled Blueberry Ketchup

Cajun Perch Taco 27

WH Lager Battered Lake Erie Perch, Citrus Apple Slaw, Flour Tortilla, Black Bean + Charred Corn Pico, Smashed Avocado, Hot Honey Ranch

• DESSERT 16

Dark Chocolate Torte

Raspberry Compote, Chantilly

Funk-aroos

Cookie Dough Spread, Sugar Cookie "Chips", Chocolate, Caramel

Sugarbush Hill Muskoka Maple

Crème Brûlée

Maple Sugar, Maple Cookie

V - VEGETARIAN
GF - GLUTEN FREE

Friday & Saturday 

LIVE MUSIC | 7pm-10pm

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