

18

17

WINDERMERE PUB



APPETIZERS/SHAREABLES

Smokehouse Chili GF

12-Hour Smoked Brisket, Peach Tea Glazed Pork Belly, Black Beans, Kidney Beans, Navy Beans, Fire Roasted Tomato, Chili Spice, Lime Crème Fraîche, Scallion, Spiced Tortilla Chips

Muskoka Green Salad GF/V

Organic Lettuce, Blueberry Baco Noir Vinaigrette, Pickled Wild Nova Scotia Blueberries, Woolwich Goat Cheese, Candied Pecans, French Radish

BBO Salad 19

Organic Lettuce, Smoked Bacon, Crispy Onions, Chive Buttermilk Ranch, Gorgonzola, Black Bean + Charred Corn Pico, Smashed Avocado

Add 6oz Smoked Chicken or 4oz Smoked Brisket +14

WHP Nachos GF

31

Cajun Seasoned White Corn Chips, WH Lager Smoked Chicken, Monterey Jack + Cheddar Cheese, Charred Corn + Black Bean Pico, Lime Infused Crème Fraîche, Smashed Avocado

Smokehouse Spring Rolls

18

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

Fried Chicken Tenders

25

Pickle Brined, Cornflake Breaded, GBD, Pickles, Hot Honey Ranch

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

BBQ Chicken Pizza

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

The Smokehouse

Burnt Ends, Peach Tea Glazed Pork Belly, Fresh Mozzarella, WH BBQ Sauce, Crispy Onions

ENTRÉES

Windermere Perch and Chips

31

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

Smokehouse Wings GF

25-1lb

Slow Smoked & Fried Crispy, Hot Honey Ranch, Crudité

Sauces: WH BBQ, Carolina Mustard BBQ, Sweet Memphis BBQ, Spicy Habanero BBQ, Alabama White Horseradish BBQ (1 sauce/Lb, additional sauces + 2)

Sub Vegan Wings +5

WHP Mac & Cheese

32

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

Tostadas Bravas

35

Smoked Pulled Brisket, Crispy Corn Tortilla, Salsa Roja, Salsa Verde, Fried Potato, Cilantro, Fried Egg, Pickled Red Onion, Heirloom Tomato, Crema



WINDERMERE PUB



HANDHELDS

Fries or Side Muskoka Greens Salad BBO Salad +4 / Chili +6

The Bruce Smashburger

28

Ontario Chuck Brisket Patties, Smoked Bacon, American Cheddar, Iceberg Lettuce, Onion, Pickle, Mustard Aioli, Butter Toasted Sesame Bun

Substitute Impossible Patties +3

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

Pulled Brisket Sam Sam

34

12-Hour Smoked Beef Brisket, WH BBQ Sauce, Pickles, Candied Jalapeños, Crispy Onions, Alabama White BBQ Sauce, Citrus Apple Slaw, Sesame Brioche Bun

Chicken Crunch Sandwich

29

Fried Chicken Tenders, Pickle Brined, Cornflake Breaded, Dill Pickles, Mustard Aioli, Iceberg Lettuce, Butter Toasted Sesame Brioche Bun

The Yoder Wrap

29

WH Smoked Ontario Chicken, Smoked Bacon, Smashed Avocado, Iceberg, Tomato, Hot Honey Ranch, Pickled Red Onion, Cheddar, Monterey Jack, Flour Wrap

WH Grilled Cheese

27

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

Perch Taco

27

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

DESSERT

18

V - VEGETARIAN GF - GLUTEN FREE

Peach Cobbler Tart

Vanilla Shell, WH Vanilla Ice Cream

Vietnamese Egg Coffee Crème Brûlée

Tiramisu Jar

Dark Chocolate, Chantilly, Espresso

Friday & Saturday LÍVE MUSIC | 7pm-10pm

