

INDIE ALEHOUSE

SHARING

Hummus, Olives & Flatbread 14
roasted garlic hummus, sautéed mediterranean olives
add fresh veggies 4

BBQ Mahogany Ribs 15
toasted cashews, scallions, cilantro

Crispy Truffled Polenta 12
marinara sauce & stilton ranch

Tiny Tuna Tacos 16
raw yellowfin tuna, guacamole, ginger, sesame

1 lb of Hand Cut Yukon Gold Fries 8
truffle & lemon aioli

1 lb of Sweet Potato Fries 10
ponzu aioli

Charcuterie Board 20
daily selection of cured meats, pâté,
grain mustard & crisps

Cheese Board
ask for our list of artisanal cheeses
single choice 8, three choices 21

Fresh Beer Nuts 7
brown sugar & spice

Popcorn 6.5
choice of:
- black truffle
- old cheddar, garlic butter, rosemary
- bacon, grano padano & chili

Prosciutto Wrapped Local Burratta 18
basil pesto, pinenuts, balsamic, garlic flatbread
(for 2 or more)

SALADS

Quinoa Salad 16
edamame, feta cheese, chickpeas, black beans,
tomato, peperoncini, citrus dressing
- add smoked salmon 5

Beet & Goat Cheese Salad 11
onion marmalade, candied pecans, apple cider vinaigrette

Roasted Kale Caesar 12
bacon, white anchovies, manchego,
croutons, garlic dressing

MAINS

Southern Fried Chicken 18
potato salad, ranch sauce, hot & honey mustard

Shanghai Fried Chicken Sandwich 16
pickled daikon, hoisin, iceberg, soy ginger aioli, sesame bun

Indie Burger 18
2 fresh ground "Indie blend" patties, bacon, tomato,
special sauce, lettuce, cheese, pickles, toasted bun

Short Rib "Royale" Burger 18
stout-braised shredded short ribs, quarter pound
"Indie blend" patty, gruyère cheese, crispy onions,
roasted garlic & thyme aioli
- *double-up 5*

Bison & Belly Burger 19
quarter pound fresh ground bison, barbequed pork belly,
smoked gouda, coleslaw, bourbon bbq sauce

The Aubergine 16
2 sicilian eggplant patties, fresh mozzarella, tomato,
kale, basil, roasted garlic aioli, toasted bun

Atlantic Salmon Sandwich 18
fresh seared salmon, sliced smoked salmon, kale, tomatoes, tartar sauce

for any sandwich, substitute a lettuce bun 2

Mac & Cheese 16
served with toasted focaccia, choice of;
- maple smoked chicken, IPA, cheddar curds, sage
- butternut squash, goat cheese, sunflower seeds

Chicken Wings 17
choice of:
- papaya habanero (very HOT)
- spiced maple licorice
- peperoncini, parm & oregano (MED+)

Ask for our Hot & Nasty Sauce

Executive Chef: Todd Clarmo

Due to time constraints, we are not able to split bills for parties of five or more. An 18% gratuity may apply.

PIZZA

Margherita 14
fior di latte, tomato sauce, chilies, basil
add prosciutto 6

Salumi 16
hot fennel pepperoni, arugula, fior di latte, chilies, tomato sauce

Smoked Salmon 18
caramelized onions, yukon potatoes, fior di latte,
chilies, crème fraîche, capers, dill

Hot Italian Sausage 17
fire roasted peppers, goat cheese, caramelized onions,
chilies, tomato sauce, fresh oregano

BBQ Duck 18
pineapple, caramelized onion, fior di latte,
tomato sauce, cilantro, chilies

Delicata Squash & Ricotta 17
caramelized onions, fior di latte, oregano, chilies
add bacon 3

TINIEST DESSERTS

Flourless Bourbon Brownie
chantilly cream, candied ginger

Sticky Toffee Pudding
spiced date cake, butterscotch, fresh cream

Candy Cane Nanaimo Bar
chocolate, coconut, candy cane

Lemon Pot de Creme
cranberry preserve

- each 4.5
- choice of three 12

COFFEE

Espresso 2.5
Cappuccino 4
Café Latte 4



INDIE ALEHOUSE

BREWING CO

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www.indiealehouse.com