

INDIE ALEHOUSE

SHARING

Hummus, Olives & Flatbread 14

roasted garlic hummus, sautéed mediterranean olives
add fresh veggies 4

Shrimp & Scallop Cakes 16

cajun spice, parsley, roasted garlic, lemon aioli, marinara

Tiny Tacos 16

raw yellowfin tuna, guacamole, ginger, sesame - or -
pork belly, coleslaw, chili aioli, candied cashews, thai chilies, cilantro

Crispy Truffled Polenta 12

marinara sauce & stilton ranch

Cheese / Charcuterie Board 21

daily selection of cured meats 21
cheeses - single choice 8, three choices 21

Popcorn 6.5

- 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)

1 lb of Hand Cut Rosemary Yukon Gold Fries 8

truffle & lemon aioli

SOUP & SALADS

Quinoa Salad 16

roasted squash, spiced pepitas, feta, tomato, cranberries, chickpea,
squash puree, pickled pear, pepperoncini, with ale & herb vinaigrette
- add smoked salmon 5

French Onion Soup 11

gruyere and garlic toast, frenchness

Bison & Brisket Chili 14

spicy goodness, peppers, tomato, cheese, creme fraiche, bacon,
served with foccacia

Beet & Goat Cheese Salad 12

onion marmalade, candied pecans, apple cider vinaigrette

Roasted Kale Caesar 13

bacon, white anchovies, manchego,
croutons, garlic dressing

MAINS

Southern Fried Chicken 19

original style or *new Nashville HOT!*
potato salad, ranch sauce, hot & honey mustard

Shanghai Fried Chicken Sandwich 16

pickled daikon, hoisin, iceberg, soy ginger aioli,

Indie Burger 18

2 fresh ground "Indie blend" patties, bacon, tomato,
special sauce, lettuce, cheese, pickles

Short Rib "Royale" Burger 19

stout-braised shredded short ribs, quarter pound
"Indie blend" patty, gruyère cheese, crispy onions,
roasted garlic & thyme aioli
- double patty 5

Bison & Belly Burger 19

quarter pound fresh ground bison, barbequed pork belly,
caramelized onions, smoked gouda, coleslaw, bourbon bbq sauce

The Aubergine 16

2 sicilian eggplant patties, fresh mozzarella, tomato,
kale, basil, roasted garlic aioli

Atlantic Salmon Sandwich 18

fresh seared salmon, sliced smoked salmon, kale, tomatoes, tartar sauce

for any sandwich, substitute a lettuce bun 2

BBQ Mahogany Ribs 15

toasted cashews, scallions, cilantro

Mac & Cheese 16

served with toasted focaccia, choice of;
- shortrib, stout jus, cheese curds,
- mushrooms, goat cheese, truffle oil

Chicken Wings 17

- papaya habanero (very HOT)
- hop honey garlic
- peperoncini, parm & oregano (MED+)

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

PIZZA

Margherita 15

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

Salumi 17

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

Lamb Belly 18

caramelized onions, fior di latte, yukon gold potatoes
pickled jalapeno, chilies, light toasted malts

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 18

caramelized onions, roasted delicata squash, fior di latte, spiced pepitas
blueberry ricotta, balsamic reduction, chilies

Magic Mushroom 18

caramelized onions, fior di latte, goat cheese, truffle oil, roasted kale,
wild mushrooms, magic, chilies
add bacon 3

TINIEST DESSERTS

Flourless Bourbon Brownie

chantilly cream, candied ginger

Sticky Toffee Pudding

spiced date cake, butterscotch, fresh cream

Indie Cheese Cake

blueberry lemon ricotta, stout chocolate, macerated blueberry

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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