



BAR & GRILL

Serving our friends since 1841.

Appetizers

CALAMARI . . 12

Tender rings of calamari dusted in our own seasoning and served with garlic marinara or our Brewhouse aioli.



SIGNATURE BRUSCHETTA . . 11

Diced tomatoes, basil, red onion and garlic marinated in olive oil, served on traditional crostini with feta cheese and dusted with Parmesan.

MUSSELS . . 11

Cultivated blue mussels prepared with your choice of garlic marinara or garlic cream sauce, served with a toasted baguette.

CRISPY FRIED PICKLES . . 10

Kosher dill pickles coated in Cajun beer batter and served with Cajun aioli dipping sauce.



POTATO SKINS . . 10

Crispy fried potato skins served with sour cream. Have them prepared one of our three unique ways: *Loaded, Veggie or Cheese and Bacon.*

SPRING ROLLS . . 10

House made spring rolls with marinated carrots, cabbage, corn, mushrooms, peas and rice noodles rolled in flour paper and fried until crisp. Served with your choice of plum, Thai or maple soy for dipping.

GARLIC BREAD WITH CHEESE . . 8

An oven baked loaf topped with a blend of melted cheeses and a dusting of Parmesan. Too good for words! *Add bacon or tomato for 1 Or add both for 1.50*



THREE CHEESE SPINACH DIP . . 12

Our guests favourite! Cheddar, mozzarella and cream cheese with fresh spinach, red onion, red and green peppers and our own blend of spices. Baked and served hot with fresh garlic bread, nachos and salsa.



BUFFALO BALLS . . 11

Tender beer battered chicken balls glazed in our sweet and spicy Thai sauce, then topped with green onions and a sprinkle of toasted sesame seeds.

CRAB CAKES . . 14

Fresh blue and red crab meat, mixed with garlic, onions, Cajun seasoning and bread crumbs, seared in butter and served with lemon and remoulade sauce.



SHRIMP SKEWERS . . 11



Three skewers of our jumbo shrimp sautéed in butter, tossed in your choice of Sriracha hot sauce or in White wine and garlic. Served over a bed of spring salad and pineapple pico de gallo.

Soups & Salads

SOUP OF THE DAY . . 6



Ask your server for today's fresh, simmering selection. All of our soups are homemade with only the finest ingredients. *Add a side salad to any soup for 5.50*



BREWHOUSE CHILI Lg . . 13 Sm . . 7

A hearty combination of ground beef, mixed beans, veggies, chili peppers and traditional Mexican spices. All topped with mixed cheese and served with a garlic baguette.



THAI CHICKEN SALAD . . 16

Mixed greens, shredded carrots and honey roasted peanuts, served with a sweet and spicy orange Thai dressing, topped with a grilled chicken breast and crispy tortilla strips.

COLLINS CLUB SALAD . . 16

Fresh garden greens topped with chicken, bacon, tomatoes and mixed cheese, served with crisp pita bread and your choice of dressing. A new take on one of our favourites!



BLUEBERRY SUMMER SALAD Lg . . 14 Sm . . 8.50

Spinach, fresh spring mix greens, cucumber, carrots, red onions and tomatoes accented by fresh blueberries and goat cheese. Served with our homemade roasted garlic and basil vinaigrette.



GREEK SALAD Lg . . 13 Sm . . 7.50

Romaine and mixed greens combined with Kalamata olives, red onions, tomatoes, cucumbers and feta cheese, served with Greek vinaigrette.

CAESAR SALAD Lg . . 13 Sm . . 7.50

Fresh romaine lettuce tossed with Caesar dressing and topped with red onion, homemade croutons, real bacon bits and Parmesan cheese.



SOUTHERN PECAN SALAD Lg . . 14 Sm . . 8.50



Mixed greens topped with dried cranberries, roasted pecans, carrots, cucumbers, tomatoes, red onions and feta cheese, served with our homemade Creole walnut vinaigrette.

GARDEN GREENS Lg . . 11 Sm . . 7

A mix of crisp greens, fresh tomatoes, bell peppers, red onions, shredded carrots and cucumbers, topped with homemade croutons and served with your choice of dressing on the side.

Add Chicken or Shrimp . . 5

Add Salmon, Calamari or Steak . . 6

DRESSINGS

Creamy Ranch, Blue Cheese, Greek, Italian, Thai, Balsamic, Creole Walnut or Roasted Garlic and Basil Vinaigrette.

This legend is used to represent special dietary choices we have and to showcase some of our guests favourite dishes.

COLLINS CLASSICS!



**CAN BE MADE
GLUTEN FREE!**



SPICY KICK!



Favourites

CHICKEN WINGS: 1 lb. . 13 2lbs . . 24

Our lightly dusted wings fried crispy just how you like them. Tossed in your choice of sauce.

BONELESS WINGS AND FRIES . . 13

Tender strips of breaded boneless chicken breast fried and tossed in your choice of sauce.

Choose from Mild, Medium, Hot, Dry Cajun, Wet Cajun, Honey Garlic, Orange Thai, Bbq or Hell's Kitchen. Served with carrots, celery and your choice of blue cheese or ranch for dipping.

NACHOS . . 14

Crispy white corn tortilla chips, topped with cheddar and mozzarella cheeses, black olives, green onion, tomato, peppers and jalapenos, served with homemade salsa and sour cream on the side.

Add Guacamole . . 2

Add Grilled or Spicy Cajun Chicken, Brewhouse Chili or Pulled Pork . . 5



FISH 'N' CHIPS . . 14

A classic favourite! A large beer battered Haddock fillet served with coleslaw and house tartar sauce. Ask for it crispy and try our new bread crumb coating. Add a second piece of fish for . . 4.50

QUESADILLAS . . 13

Our quesadillas are folded in a fresh tortilla and baked to a golden brown. All are served with homemade salsa and sour cream on the side.

We have four great varieties to choose from:

Traditional - Grilled chicken, mixed cheeses, peppers, green onions, and tomatoes.

Pulled Pork - Pulled pork, sautéed onion, BBQ sauce and mixed cheese.



Cajun Chicken - Grilled chicken, green onions, black olives, peppers, mixed cheeses and Cajun seasonings.

Vegetarian - Peppers, green onions, tomatoes, black olives and mixed cheeses.

Sandwiches

All sandwiches are served with your choice of Fries, Soup, Coleslaw, House or Caesar Salad. Upgrade to Sweet Potato Fries, Onion Rings, Pecan Salad, Greek Salad or Blueberry Salad . . 1.50



BREWHOUSE BURGER . . 12

Our homemade beef patty, hand formed and grilled to medium well, garnished with lettuce, tomato, onions and pickles. Served on a fresh kaiser.

PROVOLONE & MUSHROOM BURGER . . 13

Fresh sautéed mushrooms and thick sliced provolone cheese.



CHEDDAR 'N' BACON BURGER . . 13

Peameal or strip bacon.

CRACKED PEPPERCORN BURGER . . 13

With provolone cheese and pesto mayo.



GARDEN BURGER . . 12

A vegetable patty with mozzarella, alfalfa sprouts and pesto mayo.

Gluten free bun . . 1.50

Additional toppings . . 1

PULLED PORK SANDWICH . . 12

Tender pulled pork in our Brewhouse BBQ sauce, topped with caramelized onion, served open face on a toasted garlic baguette.



BREWHOUSE CLUB . . 14

Grilled chicken breast, bacon, cheddar cheese, lettuce, tomato and mayo, split between three slices of toasted pizza bread.



VEGETARIAN WRAP . . 12

Fresh spinach, ripe tomato, sprouts, red and green peppers, pineapple pico de gallo and guacamole rolled up in a warm tortilla.

DOWN HOME CHICKEN SANDWICH . . 13

A seasoned grilled chicken breast smothered with sautéed mushrooms, onions, peppers and melted provolone cheese. Served on a toasted garlic baguette.

STEAK SANDWICH . . 18

8 oz AAA New York strip loin, grilled the way you like, topped with sautéed mushrooms, caramelized onion and melted provolone cheese. Served open face on a toasted garlic baguette.

CHICKEN CAESAR WRAP . . 13

Grilled chicken, crisp romaine lettuce, real bacon bits and a blend of cheeses, all lightly tossed with Caesar dressing and rolled up in a warm tortilla.



BLACKENED CHICKEN RANCH WRAP . . 13

A blackened chicken breast, lettuce, tomato, cucumber, red onion and blend of cheeses, all lightly tossed with Ranch dressing and rolled up in a warm tortilla.



PO-BOYS . . 13

French baguette fully dressed with fresh lettuce, tomato, pickle and coleslaw, topped with a dash of Louisiana hot sauce. Choose from: *Cajun Chicken, Haddock, Shrimp or Pulled Pork.*

Catering

The Collins Brewhouse offers both on and off site catering for all kinds of events. So if you're hosting a sports team party, birthday, anniversary celebration, any corporate or private event, we can help. Our full service party room can accommodate groups up to 90 people. We offer many customizable food and service options guaranteed to give your guests an experience they won't forget! Call and reserve your special event today!

Draught Selections

DOMESTIC: 14 oz . . 4.⁹⁵ 18oz . . 6.²⁰ 36 oz . . 11 PITCHER . . 18

Coors Light, Canadian

PREMIUM: 14 oz . . 5.³⁰ 18oz . . 6.⁷⁵ 36 oz . . 13 PITCHER . . 19

Brewhouse Lager, Brewhouse Red, Shock Top, Amsterdam Blonde, Steam Whistle, Moosehead, Barking Squirrel

IMPORT: 14 oz . . 5.⁶¹ 18oz . . 7.⁷⁵ 36 oz . . 14.⁵⁰ PITCHER . . 21

Stella Artois, Samuel Adams Boston Lager, Murphy's Stout

By the Bottle

DOMESTIC . . 5.⁰⁵

Coors Light, Canadian, Budweiser, Bud Light, Blue, Rolling Rock, Alexander Keiths

IMPORT . . 5.⁷²

Corona, Heineken, Miller Genuine Draught, Stella Artois, Michelob Ultra, Bud Light Lime

COOLERS . . 6.⁵⁰

Smirnoff Ice, Smirnoff Raspberry

CIDER:

Somersby Apple 500 ml. . 7.⁰⁸ / Magners Irish . . 14oz . . 5.⁶¹ 18oz . . 7.⁷⁵

House Bar Rail

Forty Creek Rye, Appletons White Rum, Bulldog Gin, Prince Igor Vodka

1 oz SINGLE . . 4.⁶⁴

2 oz DOUBLE . . 6.⁶³

Cocktails & Frozen Drinks 1.5 oz . . 7

PLANTATION PUNCH: *Jack Daniels, Peach Schnapps, lime and orange juice with 7up and grenadine.*

RASPBERRY SUNSET: *House Vodka, Raspberry Smirnoff with orange juice and grenadine.*

SPICY PEACH LEMONADE: *Jägermeister, Peach Schnapps with lemonade and 7up.*

COLLINS LONG ISLAND: *Blood Orange Vodka, Peach Schnapps, Triple Sec with bar lime and iced tea.*

VOODOO QUEEN: *House Vodka, Chambord and Blue Curacao with bar lime and 7up.*

FINDING NEMO: *Banana, Malibu Rum blended with orange and pineapple juice, grenadine and Blue Curacao.*

DAVEY JONES: *Spiced Rum and Blue Curacao blended with bar lime and whipped cream.*

COCA ROSA: *Vodka, lemonade, coconut puree with whipped cream and grenadine.*

SANGRIAS: *Red or White wine with a fresh fruit selection, Peach Schnapps, Triple Sec and orange juice.*

PITCHER OF SANGRIA . . 22

Wine List

WHITES	<u>6 oz</u>	<u>1/2 Litre</u>	<u>Bottle</u>
RIEF VIDAL RIESLING <small>(o) Ontario</small>	6.⁵⁰	17	-
PELEE ISLAND PINOT GRIGIO <small>(o) Ontario</small>	7	20	26
LINDEMANS CHARDONNAY BIN 65 <small>(i) Australia</small>	7.⁵⁰	22	28
LAMBERTI PINOT GRIGIO <small>(i) Italy</small>	8.⁶⁰	24	30
REDS			
RIEF GAMAY CABERNET <small>(o) Ontario</small>	6.⁵⁰	16	-
KONZELMANN MERLOT <small>(i) Ontario</small>	7.⁵⁰	22	28
LINDEMANS SHIRAZ BIN 50 <small>(i) Australia</small>	7.⁵⁰	22	28
WOLFBLOSS CABERNET SAUVIGNON <small>(i) Australia</small>	9.⁵⁰	26	33
ROSE			
PELEE PINK <small>(i) Ontario</small>	7	18	25

Grill Entrées

All of the following entrées are served with our seasonal vegetable and your choice of side.

Your choice of side: Fries, Soup, Coleslaw, Salad, Sweet Potato Fries, Onion Rings, Rice or Baked Potato.

 **AAA NEW YORK STRIP LOIN 8 oz . . 22**
 Fresh strip loin, cut in-house, brushed with extra virgin olive oil, Worcestershire sauce and coarse pepper steak spice, grilled any way you like.



COLLINS FEATURE STEAKS 8 oz . . 24
 Try some of our themed steak entrées, guaranteed to satisfy the taste buds.

Danish: Danish blue cheese crumbles and crisp bacon slices.

 **Creole:** Fresh onions and mushrooms sautéed up in Cajun hot sauce.

Surf and turf: Shrimp coated in garlic and Cajun spices.

CHEF FEATURE . . Market Price
 Every week our Chef pushes your taste buds further with exciting new dishes to explore. Check back regularly to see what he will think of next. Ask your server for details.

 **GRILLED SALMON FILLET . . Market Price**
 A fresh grilled Salmon fillet prepared to perfection. Choose from one of our unique features:

Lemon & herbs, Maple soy or Blackened with remoulade.

 **BRAISED BACK RIBS Full . . 24 Half . . 18**
 Braised fall off the bone, baby back ribs. We'll sauce em just the way you like, choose from our own Brewhouse BBQ, Honey Garlic, Dry or Wet Cajun. **Add a half pound of our famous wings . . 6**

 **Ask about our gluten free bbq sauce!**

CHICKEN SUPREME . . 18
 Chicken supreme cut, grilled then baked and topped with our house made Cremini mushroom cream sauce.

Add a side of sautéed mushrooms . . 4

Rice & Pasta

Our pasta and rice dishes come accompanied by choice of fresh garlic bread or our homemade cornbread.

 **JAMBALAYA . . 20**
 Chicken, shrimp, Andouille sausage, black beans, onions and peppers sautéed in our spicy jambalaya sauce. Served over a bed of traditional dirty rice. A vegetarian option is also available.



STIR UPS . . 19
 Choose from chicken, beef or shrimp with a medley of fresh vegetables sautéed in sesame ginger oil, tossed up in your choice of Thai or teriyaki sauce, sprinkled with sesame seeds and served over rice.



 **RED BEANS AND RICE . . 19**
 It doesn't get more traditional than this classic New Orleans comfort food. Chicken and Andouille sausage sautéed in a trinity of fresh vegetables, all blended with Cajun seasonings, red kidney beans and served over traditional dirty rice.

FAJITA BOWL . . 19
 Fresh sautéed onions, mixed peppers and black beans served over a seasoned bed of rice. Comes with our homemade salsa, sour cream and mixed cheeses on top. *Choose from Veggie, Shrimp, Chicken, Steak or Pulled Pork.*

Add Guacamole . . 2

 **MAC 'N' CHEESE . . 18**
 Done up southern style, homemade sharp cheddar cheese sauce with bacon and Andouille sausage mixed with elbow macaroni, topped with fresh bread crumbs and baked until golden brown.

*Substitute bacon and sausage for:
 Pulled Pork, Cajun Shrimp or Blackened Chicken.*

 **CAJUN CHICKEN ALFREDO . . 18**
 Our take on a great Italian favourite with some southern zing. Fettuccini tossed with sautéed scallions and mushrooms, with Cajun seasoning and our own garlic cream sauce. Topped with a Blackened chicken breast and Parmesan cheese.

BAKED PASTA A LA VODKA . . 18
 Mushrooms, tomatoes and spices sautéed in a cream rosé vodka sauce. Served over penne noodles with a melted cheese blend on top. *Choice of Veggie, Shrimp or Chicken.*

SPINACH AND PESTO PRIMAVERA . . 17
 Fresh spinach, onions, celery, carrots, tomatoes and mushrooms sautéed in our light pesto oil. Served over fettuccini noodles with Parmesan cheese.

Diet & Allergies

The Collins Brewhouse can not guarantee, but we do take great care on our end when it comes to preparing your food. Be sure to always remind your server of any food allergies and dietary concerns.

Desserts

SUNDAE . . 4

Two healthy scoops of vanilla ice cream topped with whipped cream, chocolate and caramel sauce. Choose from our optional toppings: cherries, pecans or candied peanuts for no extra charge!

PECAN TART . . 6

Homemade roasted pecan tart served with ice cream, cinnamon and a drizzle of Canadian maple syrup.

TWO BITE BROWNIE . . 4

A smaller version of our Ultimate Brownie Sundae. Of course served with a scoop of ice cream and drizzled with caramel and chocolate sauce.

ULTIMATE BROWNIE SUNDAE . . 8

The ultimate home made brownie sundae topped with two scoops of ice cream and chocolate and caramel sauce.

THE JAX SAMPLE TRIO . . 8

We have teamed up with our friends at Jax Confectionary to bring you a rotating selection of their infamous home made squares, accompanied by a scoop of ice cream.

Great for sharing!

Ask your server for this weeks sweet selection.

Having A Birthday?

Tell your Server
And

Save room for dessert!

Hot Drinks

COFFEE *Regular or Decaf* . . 2.50

TEA *Black or Herbal* . . 2.50

HOT CHOCOLATE . . 2.50

SPECIALTY COFFEES 1 oz . . 6

Spanish: Brandy & Bolivar

Irish: Jameson's & Forty Creek Crème

B52: Grand Marnier with Forty Creek Crème and Bolivar

After Eight: Hot Chocolate with Mint and Chocolate Liqueur

Soft Drinks

SODA POP *Refillable* . . 2.50

Selections: Coke, Diet Coke, Ginger Ale, Iced Tea, Orange Fanta, Root Beer, Tonic, Club Soda

JUICE . . 3

Selections: Orange, Apple, Pineapple, Cranberry, Lemonade

MILK *White or Chocolate* . . 3

ESKA Sparkling Water. . 3

Martinis 2 oz . . 7.50

ELVIS ON A SURFBOARD: Lime Vodka, Blue Curacao with lime juice, Sprite and grenadine.

PARADISE LOST: Malibu Rum, Banana Liqueur with pineapple juice, whipped cream and grenadine.

PURPLE HAZE: Vodka, Banana Liqueur and Blue Curacao stirred with cranberry juice.

CARAMEL APPLETTINI: Butterscotch Ripple Liqueur with Apple Smirnoff, apple juice and Sprite

COLLINS COSMO: Cold Blood Orange Vodka and Triple Sec with cranberry juice and soda.

DIRTY BULLDOG: Cold Bulldog Gin, a squeeze of lime, Dry Vermouth and olive juice.

CITRUS GOOSE: A double squeeze of lime, chilled Grey Goose Vodka and Dry Vermouth.

Premiums 1 oz

J&B RARE . . 5.50

GLENLIVET (12 years) . . 7

GLENFIDDICH (12 years) . . 7

BALVENIE (12 years) . . 11.50

PATRON SILVER . . 11.50

COURVOISIER . . 7

Classics 1.5 oz . . 7

MANHATTAN: Bourbon and Sweet Vermouth

NIGRONI: Gin, Campari and Sweet Vermouth

BELVADIER: Rye, Campari and Sweet Vermouth

WARD 8: Rye with lemon and orange juice

MINT JULEP: Rye and Mint with simple syrup

RUSTY NAIL: Scotch and Drambuie