

SHAREABLES

LOADED NACHOS\$24 mixed cheese, bell peppers, pico de gallo, cilantro, olives, jalapeños, black beans, sour cream, salsa, scallions Add pulled pork or chicken +\$6 Add guacamole + \$4	DEEP FRIED CHEESE CURDS\$13 breaded & fried Casselman cheese curds, topped with green onions, lemon wedge and chili aioli CRISPY CALAMARI\$20 buttermilk brined, grilled lemon, lemon caper dill dressing BANG BANG SHRIMP\$18 crispy coated shrimp, chili aioli, sesame seeds, nori dust, scallions DUO OF DIPS\$17 roasted garlic hummus with crispy chickpeas, and olive oil & whipped goat cheese with honey, za'atar, pomegranate, pita CLASSIC POUTINE\$15 Quebec cheese curds, gravy, and scallions add smoked pulled pork or chicken +\$6 FRENCH FRIES\$9 YAM FRIES\$12
MASSIVE PRETZEL\$12 coarse salt, horseradish mustard Add Original Organic Lager cheese sauce + \$2 WAGYU BEEF GYOZA\$13 miso glaze, coriander PAN-FRIED VEGETABLE GYOZA\$12 miso glaze, scallion BREW PUB WINGS-1LB\$21 Served with blue cheese and choice of sauce • Plum sauce • Korean BBQ • Buffalo hot • Ranch • Buffalo ranch • Honey Garlic • Tankhouse Organic BBQ • Dry rub	

★ ★ TACOS ★ ★ ONE PER ORDER

SMOKED PULLED PORK \$7.25 coriander, pico de gallo, crema	JERK MUSHROOM \$7.25 pickled red cabbage, vegan chili aioli, avocado, crispy garlic, cilantro	BAJA FISH TACO \$8.25 Organic Lager beer battered haddock, slaw, buffalo hot sauce, coriander, pickled onions, sriracha mayo
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LIKE WHAT'S IN YOUR GLASS?

VISIT OUR RETAIL STORE AND TAKE IT HOME WITH YOU!



@MILLSTREETBREW PUB
@MILLSTREETBREW

We take dietary restrictions seriously! If you have any allergies or specific dietary needs.

LEAVE US A GOOGLE REVIEW AND LET US KNOW HOW WE DID!



MAINS

FISH & CHIPS\$24 Atlantic haddock, Original Organic Lager batter, house tartar sauce, fries, charred lemon, house slaw BUTTERNUT SQUASH RAVIOLI\$24 pesto cream, toasted pumpkin seeds, fried sage BUTTERMILK CHICKEN TENDERS WITH FRIES\$23 Choice of sauce: • Plum sauce • Korean BBQ • Buffalo hot • Ranch • Buffalo ranch • Honey Garlic • Tankhouse Organic BBQ • Dry rub	100TH MERIDIAN ORGANIC AMBER LAGER BRAISED SHORT RIB\$32 mashed potato, seasonal vegetables, natural jus, crisp onions BEER BRINED SMOKED HALF CHICKEN\$29 mashed potato, seasonal veg+ tables, Tankhouse Organic Ale BBQ sauce JERK ATLANTIC SALMON\$31 fragrant rice and peas, sauteed kale, fresh pineapple salsa
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STONE BAKED PIZZA

MARGHERITA\$19 basil, mozzarella, tomato sauce PEPPERONI\$21 mozzarella, tomato sauce, olive oil VEGETARIAN\$23 oven-dried tomato, arugula, confit garlic, artichoke, red onion, feta	CARNIVORE\$24 tomato sauce, mozzarella, sausage, bacon, soppressata BUFFALO CHICKEN\$24 three cheese, pulled chicken, Frank's, ranch, jalapeño, green onion Gluten Free Crust + \$3
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SALADS & BOWLS

Upgrade any salad

BREW PUB SALAD\$16 mixed greens, tomato, cucumber, pickled onion, balsamic dressing ROASTED SQUASH SALAD\$18 apple, toasted pumpkin seeds, radicchio, cherry tomato, oregano dressing KALE & ROMAINE CAESAR\$18 shredded kale, romaine, grana padano, bacon, butter croutons, lemon DAILY SOUP made in-house, ask your server....\$11	FALAFEL BUDDHA BOWL\$21 micro greens, kale, quinoa, hummus, radish, pickled beets, edamame, scallions SALMON POKE BOWL\$26 marinated raw salmon, sushi rice, cucumbers, carrots, avocado, edamame, jalapeño, pickled ginger, wasabi mayo, miso dressing
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BOOK YOUR NEXT EVENT AT THE MILL STREET BREWPUB!

We can accommodate groups of up to 275 people.
Contact ottawa@millstbrewpubottawa.ca today!

HANDHELD

Served with fries or upgrade to any of the following:

Brewpub salad + \$3 Caesar salad + \$3 yam fries + \$3 poutine + \$4	gluten-free bun + \$2 bacon + \$2 avocado + \$2 extra patty + \$4	CHICKEN CHEDDAR CLUB \$25 Beer brined chicken breast, bacon, Canadian cheddar, iceberg, tomato, avocado, Belgian Organic White roasted garlic mayo, herb focaccia EGGPLANT PARMESAN SANDWICH ...\$22 tomato sauce, caramelized onion, mushroom, red peppers, mozzarella, soft bun SHRIMP PO'BOY\$24 remolade sauce, lettuce, tomato, pickled jalapeño, soft bun CRISPY CHICKEN SANDWICH\$23 Korean BBQ sauce, kimchi slaw, sesame seeds, cucumber, brioche bun
BREWMASTER'S BURGER\$23 two pub patties, American cheese, lettuce, tomato, pickles, secret sauce, brioche bun SMOKE HOUSE BURGER ...\$24 two pub patties, bbq sauce, caramelized onion, smoked gouda, peameal, lettuce, brioche bun ELK BURGER\$26 Korean BBQ-glazed bacon, Canadian cheddar, red onion jam, chipotle aioli, brioche bun		

VEGETARIAN AND PLANT-BASED

LOADED NACHOS\$24 mixed cheese, bell peppers, pico de gallo, cilantro, olives, jalapeños, black beans, sour cream, salsa, scallions TACO\$7.25 JERK MUSHROOM pickled red cabbage, vegan chili aioli, avocado, crispy garlic, cilantro PAN-FRIED VEGETABLE GYOZA\$12 miso glaze, scallion DEEP FRIED CHEESE CURDS\$13 breaded & fried Casselman cheese curds, topped with green onions, lemon wedge and chili aioli MASSIVE PRETZEL\$12 coarse salt, horseradish mustard	ROASTED SQUASH SALAD\$18 apple, toasted pumpkin seeds, radicchio, cherry tomato, oregano dressing BUTTERNUT SQUASH RAVIOLI\$24 pesto cream, toasted pumpkin seeds, fried sage DUO OF DIPS\$17 roasted garlic hummus with crispy chickpeas, and olive oil & whipped goat cheese with honey, za'atar, dill, pomegranate, pita FALAFEL BUDDHA BOWL\$21 micro greens, kale, quinoa, hummus, radish, pickled beets, edamame, scallions EGGPLANT PARMESAN SANDWICH ...\$22 tomato sauce, caramelized onion, mushroom, red peppers, mozzarella, soft bun
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PIZZA

MARGHERITA\$19 basil, mozzarella, tomato sauce VEGETARIAN\$23 oven-dried tomato, confit garlic, arugula, artichoke, red onion, feta	
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VEGAN



VEGAN AVAILABLE



GLUTEN FREE



BRUNCH

SERVED WEEKENDS AND HOLIDAYS FROM 11AM TO 3PM

Strip of bacon (4) + \$4	Add on the following:	Toast + \$2
Farmers sausage (2) + \$4	Peameal bacon (2) + \$4	One egg + \$1.50

BREWMASTER'S BREAKFAST

Three eggs any style, bacon, farmers sausage, home fries, toast, fresh fruit
Pairs with Cobblestone Stout

EGGS BENEDICT

Two poached eggs, English muffin, hollandaise, peameal bacon, home+ fries, fresh fruit
Pairs with Original Organic Lager

KID'S BREAKFAST

For kids 12 and under
Two eggs, bacon, home fries, toast, fresh fruit, pop, juice or milk, Rice Krispies treat

SHAKSHUKA

Skillet baked eggs, stewed tomatoes, tomato relish, gremolata, crispy chickpeas, side salad, toast, fresh fruit
Pairs with Original Organic Lager

BREAKFAST SKILLET

2 poached eggs, home fries, bacon, farmer's sausage, 3 cheese blend, beer braised onions, toast, fresh fruit
Pairs with Cobblestone Stout

KID'S MEALS

ALL KIDS MEALS \$15 FOR CHILDREN UNDER 12 YEARS

All meals come with the following:

Fries, choice of milk, pop or juice, and a Rice Krispies treat

CHICKEN FINGERS
HAMBURGER

CHEESEBURGER
PEPPERONI PIZZA



THE PAWTIO MENU



We have a dog friendly patio – come and join us with your furry friend

BEEF LOVERS DINNER

\$6 (4oz.) \$11 (8oz.) \$15 (12oz.) \$19 (16oz.)
Beef, carrots, broccoli, beef liver, kale, eggs, ground eggshell, parsley, flax seeds, ginger, turmeric, kelp powder

THANKSGIVING TURKEY DINNER

\$6 (4oz.) \$11 (8oz.) \$15 (12oz.) \$19 (16oz.)
Turkey, butternut squash, kale, sweet potato, apples, turkey liver, ground eggshell, sage, flax seeds

PUPSICLES \$5

Frozen yogurt treat. Your choice of peanut butter, strawberry banana & vanilla

DOGGIE BISCUITS

French fries biscuit (medium) \$4.50
Slider biscuit (large) \$5.50

MILL STREET HISTORY

Our story began in the winter of 2002, when we opened the doors to our brewery in Toronto's historic Distillery District. With an earth-friendly philosophy in mind, Original Organic Lager was the first beer we ever made, and the first-ever organic beer brewed in Ontario. Today, we have several organic beers in our portfolio, and every drop of our organic beer is made with the belief that beer can be made better. Organic grains are shown to support a healthier ecosystem, and for us, that makes all the difference.

The Mill Street Brewpub in Ottawa opened in 2012 in the historical Thompson-Perkins and Bronson Pulp Mill. Built in 1842, this limestone building is Ottawa's oldest surviving mill and part of one of the world's largest lumbering operations.

THIS MENU WAS LAST PRINTED ON

Oct. 18/24

Mill St.
BREW PUB®

OTTAWA

