

BARLEY WORKS
Cocktails

SOUR PEACH (1oz) **6.25**

A refreshing cocktail with Dr. McGillicuddy's Intense Peach and Raspberry Sour Puss with lemonade and 7up, garnished with raspberries.

VODKA BITTER (1oz) **5.95**

This mix of sweet, sour and bitter has Alberta Pure Vodka, a dash of bitters with lemonade, and is topped with a splash of lime and grenadine.

MAPLE BOURBON SMASH (1oz) **6.25**

Jim Beam White with Wellesley Apple Cider, lemonade and maple cocktail mix finished off with a dash of bitters."

APPLE BOURBON TEA (1oz) **6.25**

A simply delightful combination of Jim Beam Apple Bourbon mixed with iced tea and garnished with a cinnamon stick.

RUMERITA (1oz) **6.25**

A mix of Lamb's White Rum and Appleton Estate Rum with orange juice, pineapple juice and finished off with bitters and grenadine over ice.

MOJITO (1oz) **6.25**

A refreshing blend of Lamb's White Rum, lime juice, fresh mint leaves, simple syrup and a splash of soda.

Try it with lemonade **6.25**

Or make it a Peach Mango Mojito **6.25**

Make it a pitcher **18.75**

GREAT GINSBY (1oz) **6.25**

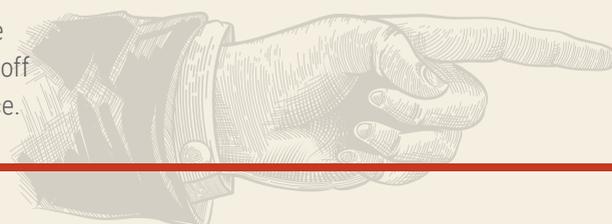
A touch of class in a glass! Beefeater Dry Gin and muddled mint, sliced cucumber, grapefruit juice, lime juice and a splash of soda.

DIRTY SHIRLEY (1oz) **5.95**

A grown-up version of an old favourite. A blend of Amaretto, Malibu Rum, ginger ale and orange juice topped with a splash of grenadine.

RASPBERRY PEACH COSMO (2oz) **7.95**

Absolut Raspberri Vodka, Dr. McGillicuddy's Intense Peach Schnapps, cranberry juice and a splash of lime.



BARLEY
FAVOURITES

SANGRIA (4oz) **8.95**

Your choice of red or white wine mixed with Dr. McGillicuddy's Intense Peach Schnapps, and fruit, topped with soda. Now served with your choice of pineapple juice or apple cider.

Make it a pitcher **26.85**

STRAWBERRY GIN LEMONADE (1oz) **6.25**

Straight from our very own lemonade stand! Beefeater Dry Gin and sweet lemonade, strawberry puree and a splash of soda, garnished with strawberries.

BLUE RASPBERRY LEMONADE (1oz) **6.25**

Refreshing lemonade mixed with blue raspberry syrup and Absolut Raspberri Vodka. Topped with frozen raspberries and a splash of 7up.



Welcome to the Barley Works Public House & Grill, brought to you by the Huether Hotel.

The Huether family founded the hotel in 1842. Now it is operated and preserved by the Adlys family. We are proud to feature one of the oldest breweries in Canada. Our crafted beers are carefully brewed from select ingredients, combining the tastes beloved by Canadian and European beer drinkers. Enjoy one of these fine creations fresh from the tap.

We are a historic landmark in the community filled with warmth and welcome. But most importantly we're pleased to offer a delicious menu that offers a little something for everyone.

FOR EVERYONE SOMETHING

COCKTAILS

CANADIAN OLD FASHIONED (1oz) 6.25

Invented in Louisville, Kentucky, this classic is made by muddling sugar with bitters and a splash of soda, topped with CC 100% Rye over ice, garnished with a cherry and an orange.

JIM BEAM MANHATTAN (1oz) 6.50

This classic dates back to the 1800's. It's made with Jim Beam Black, sweet vermouth, a dash of bitters and garnished with an orange.

HONEY SOUR (1oz) 5.95

Jim Beam Honey Bourbon mixed with lemonade makes this a perfect backyard patio cocktail.

WHITE FREEZIE (1oz) 5.95

Bring back memories of childhood summers with this thirst quenching drink made with banana liqueur, Raspberry Sour Puss and 7up.

Sushies

BELLINI (2oz) 7.50

Dr. McGillicuddy's Intense Peach Schnapps, Gewurztraminer white wine, mango puree and a splash of 7up, blended with ice and topped with grenadine.

DAIQUIRI (1oz) 6.25

Lamb's White Rum and crushed ice with your choice of strawberry, mango or lime puree.

MARGARITA (1oz) 6.95

Sauza Tequila, a splash of Triple Sec, crushed ice and your choice of strawberry, mango or lime puree.

PIÑA COLADA (1oz) 6.25

Lamb's White Rum and crushed ice with piña colada puree.

COLADA MOJITO (1oz) 6.25

Spiced rum, crushed ice, piña colada puree, mint leaves and lime.

CAESAR BAR

CLASSIC CAESAR (1oz) 6.25

Barley works own! Alberta Pure Vodka, clamato and classic caesar fixings, house blended rimmer and a spicy bean.

PICKLE CAESAR (1oz) 6.25

Just getting pickled! Alberta Pure Vodka, clamato and classic caesar fixings, a splash of dill-icious pickle juice, house blended rimmer and a spicy bean.

Have it with Alberta Premium Rye to make it a Pickleback 6.25

SOUTHERN SMOKE CAESAR (1oz) 7.25

Deep south inspired! Jim Beam Kentucky Straight Bourbon, Southern Comfort, chipotle bbq sauce, lime juice, clamato and classic caesar fixings, house blended rimmer and a spicy bean.

HORSERADISH SRIRACHA CAESAR (1oz) 6.25

Alberta Pure Vodka, clamato and classic caesar fixings topped with a hint of horseradish and sriracha.

CIDER COCKTAILS

SOMERSBY DAIQUIRI (1oz) 6.95

Somersby mixed with Lamb's White Rum and your choice of either strawberry, mango or lime puree.

GOLDEN SOMER (20oz) 11.95

Spice up your Somersby with a shot goldschlager.

SOMERS NIGHT DREAM (20oz) 11.95

Add a kick to your night with Absolut Raspberri Vodka spiked Somersby.

COOLER SELECTION

SMIRNOFF ICE 6.95

STRONGBOW CIDER 6.95

Upgrade any Caesar to premium brand 1.00



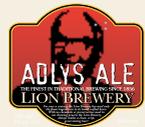
CRAFT BEER

15oz GLASS	5.50
20oz GLASS	7.35
60oz PITCHER	20.25

Try a Taster
Any 4 draft samples for only **5.75**



LION LAGER (5%)
A smooth, well balanced blonde lager. Subtle hop finish and clean after taste.



ADLYS ALE (5%)
A full bodied red ale. All malt and roasted grains with a slight bitter after taste. This delightful brew is named after John Peter Adlys, the first generation of the Adlys family who purchased the hotel in 1953.



LION LIGHT LAGER (4.2%)
This refreshing brew is a clean, crisp, light bodied pale lager.



WUERZBURGER LAGER (5.4%)
An amber Bavarian style lager with rich malty undertones.



ENGLISH ALE (5%)
A robust full flavoured dark ale, hints of coffee and chocolate make this a truly decadent brew.



HONEY BROWN LAGER (5%)
This copper hued beauty is everything you would expect and more; rich malt characteristics with a tinge of all natural honey.



WHEAT BEER (5%)
An authentically brewed wheat beer with hints of citrus and coriander. A real summer quaffer!



IPA (5.7%)
An English style IPA made with a clean, rich malt character that makes way for crisp hops that lends a sharp tart and floral aromas.

BEER BLENDS

15oz GLASS	5.50
20oz GLASS	7.35
60oz PITCHER	20.25

BLACK & TAN

A blend of our finest Lager and English Ale. A full tasting brew. Smooth with a slightly bitter after taste.

IRISH CREAM ALE

A blend of Adlys Ale, Lion Light and a splash of English Ale.

SERPENT'S FANG

A combination of Lion Light and Adlys Ale.

PORCH CRAWLER (15oz) 10.95

We mix Absolut Raspberri Vodka with our signature Lion Light and top it off with lemonade. You'll be crawling back for more!

LIONITO (15oz) 10.95

Our famous Lion Lager mixed with a shot of Lamb's White Rum and simple syrup. Topped with fresh mint leaves and bar lime.

BERNIE SHANDY (15oz) 5.50

English Ale with 1oz of fresh apple cider.

JP ADLYS (15oz) 10.95

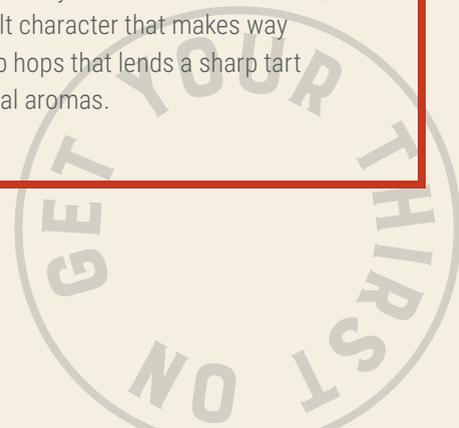
Try a glass of our famous Adlys Ale with 1oz of Amaretto

THE RADLER (15oz) 7.35

Our Wheat Beer combined with grapefruit juice.

WHITE VELVET (20oz) 7.65

Our delicious Wheat Beer combined with Somersby cider.



★ WHITE WINE

SELECTION

CHARDONNAY

Peller Estates, Ontario VQA

5oz GLASS	6.75
8oz GLASS	9.75
BOTTLE	29.95

GEWURZTRAMINER

Pelee Island, Ontario

5oz GLASS	7.25
8oz GLASS	10.25
BOTTLE	29.75

WHITE ZINFANDEL

Gallo, California

5oz GLASS	7.25
8oz GLASS	10.25
BOTTLE	29.75

SAUVIGNON BLANC

Trius, Ontario

5oz GLASS	7.75
8oz GLASS	10.75
BOTTLE	30.95

PINOT GRIGIO

Ogio, Italy

5oz GLASS	7.75
8oz GLASS	10.75
BOTTLE	30.95

CHARDONNAY

Santa Carolina, Chile

5oz GLASS	7.25
8oz GLASS	10.25
BOTTLE	29.75

BEER BY THE BOTTLE

DOMESTIC

Coors Light, Canadian, Bud,
Bud Light, Blue, Old Vienna, Export

5.95

IMPORT

Stella Artois, Kronenbourg,
Heineken, Corona

7.15

PREMIUM

Creemore, Moosehead, Steam Whistle,
Rolling Rock, Mill St. Organic,
Alexander Keiths, MGD

6.50

ERDINGER WEISSBRAU

Non Alcoholic Beer

5.25

RED WINE

SELECTION

CABERNET MERLOT

Peller Estates, Ontario VQA

5oz GLASS	6.75
8oz GLASS	9.75
BOTTLE	27.95

MALBEC

Misterio, Argentina

5oz GLASS	7.25
8oz GLASS	10.25
BOTTLE	29.75

MERLOT

Wayne Gretzky, Ontario VQA

5oz GLASS	7.95
8oz GLASS	10.95
BOTTLE	31.95

CABERNET SAUVIGNON

Santa Carolina, Reserva, Chile

5oz GLASS	7.75
8oz GLASS	10.75
BOTTLE	30.95

SHIRAZ CABERNET SAUVIGNON

Wolf Blass, Australia

5oz GLASS	8.25
8oz GLASS	11.25
BOTTLE	32.95

CARMENERE

Santa Carolina, Chile

BOTTLE	32.95
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PINOT NOIR

Kim Crawford, New Zealand

BOTTLE	45.95
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SPARKLING WINE

XOXO Sparkling Pinot Grigio Chardonnay,
Peller Estates, Ontario

BOTTLE	29.95
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APPS

DAILY BREW 6.25
Always homemade.

BEAN & BARLEY SOUP  6.25
A blend of hearty vegetables, navy beans, pearl barley and the Lion Brewery's Honey Brown Lager.

ANTIJITO  10.99
Barley Works' signature app, a spicy blend of hot peppers, artichokes cream cheese and spices rolled and baked in a crisp tortilla with sour cream and salsa for dipping.

ONION RINGS  10.50
Crispy beer battered rings served with chipotle mayo for dipping.

CLASSIC CHEESE PEROGIES 10.95
Lightly pan sautéed in garlic butter with caramelized onion and bacon served with sour cream for dipping.

CHEESE STUFFED PHIPPEN BREAD   9.25
Our fresh house made pizza dough, stuffed with mixed cheese then pulled and twisted baked in our pizza oven then brushed with roasted garlic oil. Served with side marinara for dipping.

PRETZELS & BEER CHEESE  9.95
Jumbo pretzels baked in our pizza oven brushed with garlic butter and sea salt served with our famous beer cheese dip.

SPINACH & ARTICHOKE DIP  12.50
Prepared fresh in house, sautéed spinach, artichokes and a blend of 5 cheeses served warm topped with pico de gallo and scallions with tortilla chips and wonton crisps for dipping.

PANKO BREADED CALAMARI 11.95
Hand breaded in house seasoned Panko breading and lightly fried served with pepper-lime aioli for dipping.

BARLEY TACOS

SMOKEHOUSE  13.75
BBQ pulled pork or brisket, pico de gallo, black beans, coleslaw and roasted corn.

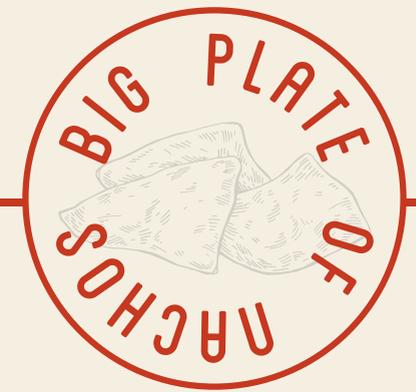
CRISPY FISH 14.50
Lion lager battered cod pieces, coleslaw, mango salsa and sriracha mayo.

CHIP WAGON

CLASSIC POUTINE 8.99
Fries topped with real Quebec cheese curds and our made from scratch in house real gravy.

LOADED POTATO POUTINE 11.99
Bacon bits, mixed cheese, sautéed mushrooms over fries topped with gravy finished with a drizzle of sour cream and green onions.

ITALIAN 3-MEAT POUTINE 12.99
Pepperoni, sausage and ground beef over our fries with cheese curds, marinara and gravy topped with shredded basil.



Crisp tortilla chips fried in house oven baked with our shredded cheese blend, topped with jalapeno, shredded lettuce, fresh cut pico de gallo and green onion. Served with salsa and sour cream for dipping.

BIG PLATE OF NACHOS   15.99

 Guacamole 1.99
Grilled chicken, pulled pork, ground beef or brisket 3.99

BARLEY WORKS FRIES SUPREME  12.50
Waffle cut fries lightly seasoned oven baked with mixed cheese and jalapeno topped with fresh cut pico de gallo, green onion and our signature ranch dressing.

SWEET POTATO FRIES  6.99
Served with your choice of one sauce for dipping.

WAFFLE CUT FRIES  8.75
Served with your choice of one sauce for dipping.

 Pulled pork, ground beef, smoked brisket or grilled chicken 3.99



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SALADS

FIRE GRILLED STEAK SALAD 16.99

6oz. NY Striploin sliced over baby spinach and warm house roasted vegetables with grape tomato and goat's cheese drizzled with sun-dried tomato and roasted garlic vinaigrette.

MEDITERRANEAN SALAD 10.95

Mixed greens topped with Kalamata Olives, artichokes, bell peppers, red onion, grape tomatoes, cucumber and feta cheese with house Greek dressing.

HUETHER HOUSE SALAD

Field greens, baby spinach and leaf lettuce topped with cucumber, grape tomato, julienne carrot, red onion and bell peppers with our house honey-dijon vinaigrette.

HALF PINT 6.95

FULL PINT 9.75

CAESAR SALAD

Romaine lettuce, bacon bits, house made garlic croutons and shredded parmesan cheese tossed in our made from scratch garlic Caesar dressing.

HALF PINT 8.95

FULL PINT 11.95

MEXI-CALI SALAD 13.99

Field greens, sliced avocado, bacon strips, roasted corn, cucumber, red onion, pico de gallo and shredded cheese drizzled with house avocado-chipotle ranch dressing.

BARLEY CAPRESE SALAD 12.99

Sliced tomato, arugula, red onion, fresh basil and bocconcini cheese drizzled with balsamic syrup and lightly dusted with sea salt.

Add to any salad

Grilled chicken breast **4.99** 6oz NY Steak **8.99**

Grilled salmon **6.99**

HAND HELDS

Served with your choice of soup, house or caesar salad or fries.

BUFFALO CHICKEN SANDWICH 14.75

Fresh never frozen marinated chicken breast lightly coated in our house Panko flour tossed in our famous Buffalo butter sauce with lettuce, tomato and signature ranch dressing served on a Kaiser or in a wrap.

SMOKED CHIPOTLE BBQ STACK 13.99

Choice of pulled pork or smoked brisket smothered in smoked chipotle BBQ sauce on toasted Kaiser with crunchy coleslaw and jalapeno havarti cheese.

CLASSIC REUBEN 14.25

Montreal smoked meat, sauerkraut and swiss cheese on toasted marble rye.

ROAST BEEF & MUSHROOM MELT 14.75

Top sirloin beef roasted in house shaved and covered in caramelized onions, sautéed mushrooms and house gravy, served on sourdough loaf with jalapeno havarti.

MARINATED CHICKPEA WRAP 14.25

Chickpeas marinated in olive oil and lemon with fresh herbs in a tender wrap with herb cream cheese spread, mango salsa, avocado and baby spinach.

SMOKEHOUSE BURRITO 14.25

Smoked brisket or pulled pork, guacamole, mixed cheese, pico de gallo, roasted corn black beans and jalapeno baked in a flour tortilla with salsa and sour cream for dipping.

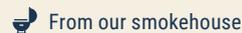
MEATBALL HOAGIE 14.50

Slowly simmered in marinara, our meatballs are made by hand, served on a garlic butter toasted sourdough loaf with smoked mozzarella, pesto aioli and arugula.

BARLEY CLUBHOUSE 14.75

Grilled marinated chicken breast, bacon and cheddar cheese on toasted focaccia bun with lettuce, tomato and sun-dried tomato remoulade.

Upgrade to yam fries, onion rings or waffle fries **1.50**



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LEGENDARY BURGERS

Served with your choice of soup, house or caesar salad or fries.
All our burgers are 8oz patties of fresh 100% Ontario ground beef with no additives.

GRILL HOUSE

12.99

Grilled to perfection with lettuce, tomato and onion.

BREWHOUSE

15.25

Lettuce, tomato, roasted red onion, jalapeno havarti, guacamole and sun-dried tomato remoulade.

CANADIAN MUSHROOM & SWISS

16.50

Peameal bacon, swiss cheese and sautéed mushrooms with lettuce and tomato.

SMOKEHOUSE

16.50

Smoked cheddar, pulled pork, tomato, red onion and coleslaw.

BACON CHEDDAR BBQ

15.75

Adlys ale BBQ basted patty with bacon, cheddar cheese lettuce, tomato and onion.

PESTO PORTOBELLO

13.99

Grilled jumbo Portobello brushed with basil pesto oil, topped with smoked mozzarella, lettuce, tomato, onions and sun-dried tomato remoulade.

ONTARIO ELK BURGER

15.99

Fresh ground elk, farm raised in Ontario, lightly seasoned and grilled to perfection. Shake your burger up with this leaner healthier option.

🌾 Ask for a gluten free bun on any burger

Add to any burger

Bacon, mozzarella, cheddar, jalapeno havarti, sautéed onions or mushrooms. **1.50**

Upgrade to an elk patty. **3.00**

Upgrade to yam fries, onion rings or waffle fries **1.50**

FLATBREAD

ROASTED VEGETABLE FLATBREAD

11.95

Roasted red peppers, red onion, zucchini, eggplant feta cheese and parmesan finished with roasted garlic oil.

SMOKEHOUSE FLATBREAD

12.99

Your choice of pulled pork or brisket, Adlys ale BBQ sauce, fire roasted corn, banana peppers, pico de gallo, grilled red onion and mixed cheese.

BLACKENED CHICKEN FLATBREAD

12.99

Cajun chicken, mixed cheese, red onion, red and green peppers, roasted corn, chipotle BBQ sauce and green onion.

🌾 Gluten free dough

1.95



We take pride in crafting our foods from scratch and serving fresh to your plate.

It's the little things that set us apart. It's the aroma of our hand made bread or pizza dough wafting in the air. Seeing the swirl of fresh ingredients as we mix our sauces and salad dressings in house. It's the passion and dedication put in to our signature craft beers and the patience to smoke our meats onsite 'low and slow'. We believe that rolling our sleeves up a bit means a better taste and dining experience for you.



Vegetarian



Gluten free



Baked fresh in-house



From our smokehouse

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PIZZA AND PANZEROTTI

BARLEY WORKS PIZZA

Pepperoni, mushroom, peameal bacon, green pepper, red onion, tomato sauce, mozzarella.

PANZEROTTI	14.50
SMALL 8.5"	14.00
MEDIUM 14"	26.00
LARGE 16"	29.75

THAI CHICKEN PIZZA

Spicy peanut ginger sauce, grilled chicken, hot banana peppers, green onion, roasted garlic and mozzarella.

PANZEROTTI	13.50
SMALL 8.5"	13.00
MEDIUM 14"	24.50
LARGE 16"	28.00

MEATBALL PANZO

12.50

Tomato sauce, Huether homemade meatballs, parmesan, baby spinach and mozzarella cheese.

MARGHERITA PIZZA

An Italian classic with sliced tomatoes, mozzarella cheese, fresh basil and pesto-pizza sauce

PANZEROTTI	11.50
SMALL 8.5"	11.00
MEDIUM 14"	20.50
LARGE 16"	24.50

BBQ CHICKEN PIZZA

Tomato sauce, mozzarella cheese, red onion, red pepper, grilled chicken and Adly's ale BBQ sauce.

PANZEROTTI	12.50
SMALL 8.5"	12.00
MEDIUM 14"	23.00
LARGE 16"	26.25

 Substitute for gluten free dough on any pizza **1.95**

MEAT LOVERS

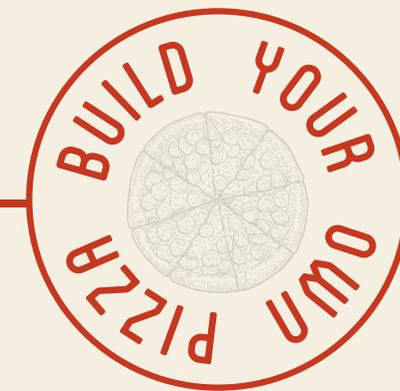
Tomato sauce, pepperoni, cajun chicken, bacon, Italian sausage, red onion and mozzarella.

PANZEROTTI	14.50
SMALL 8.5"	14.00
MEDIUM 14"	26.00
LARGE 16"	29.75

BLACKENED CHICKEN

Blackened chicken, sun-dried tomatoes, broccoli, onions, tomato sauce, mozzarella and feta cheese.

PANZEROTTI	14.50
SMALL 8.5"	14.00
MEDIUM 14"	26.00
LARGE 16"	29.75



Size	Base Price	Per Item
PANZEROTTI	9.50	1.00
SMALL 8.5"	9.00	1.00
MEDIUM 14"	18.50	1.50
LARGE 16"	21.00	1.75

 Gluten free dough **1.95**

TOPPINGS

Tomato	Pineapple
Kalamata olives	Green olives
Jalapenos	Hot peppers
Roasted red peppers	Roasted garlic
Mushrooms	Feta
Onion/red onion	Red/green pepper
Broccoli	Sun-dried tomato
Green onion	Extra cheese
Bacon	Ham
Chicken	Peameal
Pulled pork	Brisket
Sausage	Meatballs
Pepperoni	

SAUCES

Thai peanut	Tomato
Pesto	BBQ

Our pizza dough is prepared fresh in house daily according to our traditional family recipe. We use craft beer brewed in our brewery to create a unique light airy dough. We use only high quality local ingredients in the creation of our pizza.



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MAINS

10oz NY STRIPLOIN 29.99

The classic steak, grilled to perfection, served with garlic mash and chef's vegetable.

+ Sautéed onions or mushrooms 2.99

LION LAGER FISH AND CHIPS 16.25

Atlantic cod fried crisp in Lion Lager beer batter served with house crunchy coleslaw, fries and tartar sauce.

CHICKEN TENDERS 14.25

Crispy chicken strips served with your choice of side and plum sauce or any of our wing sauces.

GINGER-CHERRY SALMON 22.75

Grilled salmon brushed with our house made ginger-cherry lacquer served with your choice of starch, chef's vegetable and our fresh mango salsa.

STIR-FRY 15.99

Medley of fresh cut vegetables lightly sautéed in your choice of ginger teriyaki sauce or red thai chili served over a bed of chow mein noodles topped with green onion, sesame seeds and wonton crisps.

+ Grilled chicken 4.99
Grilled salmon 6.99

BABY BACK RIBS 22.95

Slow smoked in house these delicious ribs come smothered in Adlys ale BBQ sauce with coleslaw and your choice garlic mash, fries or basmati rice.

HALF RACK 22.95

FULL RACK 29.95

+ Smoked brisket or pulled pork 3.99

CHICKEN PARMESAN 18.99

Our house marinated always fresh chicken breast lightly breaded and fried crisp topped with marinara, parmesan and mozzarella served with your choice of starch and chef's vegetable.

Try it as a pasta served over penne noodles in creamy alfredo or house marinara sauce.



× PASTA × BOWLS

4-CHEESE CAJUN CHICKEN PENNE 18.99

Cajun chicken, marinated tomato, crushed chili, roasted red pepper and baby spinach in cajun alfredo sauce baked with cheddar, mozzarella, parmesan and feta cheese.

SPRING VEGETABLE PENNE PRIMAVERA 14.99

Fresh cut vegetables lightly sautéed with herbs and roasted garlic in house marinara or alfredo sauce topped with shredded parmesan.

+ Grilled chicken 4.99
Grilled salmon 6.99

LINGUINI AND MEATBALL MARINARA 18.99

Linguini noodles topped with our handmade house meatballs simmered low and slow in our delicious marinara sauce topped with chopped parsley and shredded parmesan.

Ask for gluten free on any pasta bowl

Upgrade your starch to yam fries, onion rings or waffle fries 1.50

Add a slice of cheesy garlic bread to any pasta 1.99



Available New York style or lightly breaded, tossed or on the side in one of our famous sauces. Served with carrot and celery sticks and blue cheese sauce.

SINGLE (one sauce) 12.99

DOUBLE (up to 2 sauces) 23.25

PARTY PACK (up to 2 sauces) 39.99

SAUCES mild, medium, hot, honey garlic, dry cajun, suicide, buffalo

+ Extra sauce .99 (each)

DIE SCHNITZEL KARTE

A Huether specialty, you have to try our hand-breaded centre-cut pork schnitzel. Served with garlic mash, fries or basmati rice, chef's vegetable and sauerkraut.

WIENER 16.99

Plain schnitzel with lemon wedges

PARMESAN 17.99

Topped with marinara, mozzarella and parmesan.

STROGANOFF 17.99

Smothered in caramelized onion and mushroom gravy



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DESSERT

NEW YORK STYLE CHEESECAKE

Chocolate or vanilla.

6.50

GLORY SUNDAE

Tons of vanilla or chocolate ice cream with whipped cream, your choice of sauce and a cherry on top.

6.95

HUETHER HOTEL'S "STOUT FLOAT"

Must be tried at least once in your lifetime! A chunk of brownie in the bottom of our 20oz glass with a large scoop of ice cream and filled up with our own English ale.

8.95

STRAWBERRY FUNNEL CAKE

Ice cream between two light funnel cakes topped with strawberry sauce and whipped cream.

7.99

WARM DEEP DISH APPLE PIE

Delicious apple pie served warm with a scoop of vanilla ice cream.

6.95

Ask your server about Espresso, Latte or any other hot beverages available from our cafe.

Dessert Feature of the Week

Baked fresh in house with the finest ingredients. Ask your server about this week's creation.

SPECIALTY ^{HOT} BEVERAGES

B52 COFFEE

Kahlua, Grand Marnier, Carolans, coffee and whipped cream.

6.95

IRISH COFFEE

Jameson Irish Whiskey, Carolans, coffee and whipped cream.

6.95

PEPPERMINT HOT CHOCOLATE

Peppermint schnapps, hot chocolate and whipped cream.

6.95

BLUEBERRY TEA

Grand Marnier, Amaretto and hot tea.

6.95

CARAMEL CIDER

Wellesley apple cider with Dr.McGillicuddy's Butterscotch Schnapps and Goldschlager.

6.95

AQUAFINA

2.95

MONTELLIER SPARKLING

2.95

2% MILK

2.95

CHOCOLATE MILK

2.95

NON ALCOHOLIC BEVERAGES

BOTTOMLESS SOFT DRINKS

Pepsi, Diet Pepsi, 7up, Lemonade, Tonic Water, Ginger Ale, Soda Water, Iced Tea, Root Beer.

2.95

JUICES

Apple, Grapefruit, Tomato, Clamato, Wellesley Apple Cider, Cranberry, Orange and Pineapple.

2.95

MILKSHAKES

Your choice of chocolate, vanilla or strawberry.

5.50

FLOAT

Your choice of chocolate or vanilla along with one of our soft drinks.

3.95

MOCKTAILS

Virgin Caesar, Virgin Mary, Shirley Temple

2.95

FROZEN VIRGIN DAIQUIRI

4.25

COFFEE

3.25

TEA

3.25

RED BULL

5.00

FOR EVERYONE

