

STARTERS

SALADS & BOWLS

WORLD FAMOUS DEEP FRIED PICKLES 12.46
Kosher Dills Cornmeal Dusted with Chipotle Mayo

JALAPEÑO POPPERS 15.38
Bacon Wrapped Mexican Jalapeño Stuffed with Pork, 4 Cheeses & Hogfather Sauce

BURNT ENDZ & ROOT FRIES 18.96
Our USDA Prime Brisket Endz Re-Rubbed, Sauced & Smoked for another 4 Hours, Carrot, Beet & Parsnip Fries

MAC 'N CHEESE BALLS 15.26
Elbow Pasta, 6 Cheese Sauce, Quebec Curd Centre, Panko Crusted, Sriracha Ketchup & Chipotle Mayo

FRIED CALAMARI 15.78
Cornmeal Crusted Rings, Red Pepper, Red Onion with Smokey Cocktail Sauce

HOGTOWN JUMBO WINGS
| 2PC. 8.22 | 4PC. 15.68 | 6PC. 23.86 |
| 8PC. 29.81 |
Whole Jumbo Wings (2 pieces), House Smoked & Deep Fried, [Flavours - House Rub, Cajun Rub, Gojuchang, Mild, Medium, Hot, Hot Daaamn!!]

KITCHEN SINK STACKED FRIES (FOR 2-4) 19.47
Duck Fat Fries, Pulled Pork, Root Beer Baked Beans, Creamy Slaw, Black & Blue Drenching Sauce, 3 Cheeses, Sour Cream with Side of Hog-made Gravy *

THE CAESAR 14.17
Hearts of Romaine, Torn Croutons, House Caesar Dressing & Shaved Parmesan

CHARRED BROCCOLI SALAD 14.67
Arugula Greens, Charred Broccoli, Fiery Candied Pecans, Shaved Apple, Dried Cranberries, Pickled Red Onion, Sherry Vinaigrette

BEET & GOAT CHEESE BOWL 16.89
Red & Golden Beets, Chick Peas, Israeli Cous Cous, Quinoa, Charred Kale, Red Onion, Goat Cheese, Sunflower Seeds, Catalina & Garlic Dressing

Wanna add some Protein to those Salads...
| Brisket - 8 | Chicken - 6 | Pork - 6 |
| Tofu - 100 |

THREE BEAN VEGGIE CHILI 13.89
Kidney, Garbanzo & Black Beans, Corn, Tomato, Ancho, Onion, Peppers, Sour Cream, Three Cheese Blend

HOGTOWN CHILI 16.87
USDA Prime Smoked Brisket, Kidney, Garbanzo & Black Beans, Corn, Tomato, Ancho, Onion, Peppers, Sour Cream, Three Cheese Blend

MAC 'N 6 CHEESE 17.66
Our Signature Mac 'n Cheese prepared fresh to order with 6 Cheeses, Fresh Cream and our Signature Seasoning. Served with Combread

OLD SKOOL POUTINE 13.47
Duck Fat Fries, Curds, House Gravy *

HOGTOWN POUTINE 16.89
Duck Fat Fries, Pulled Pork, Curds, House Gravy *

BOWL DU JOUR MARKET PRICE

* Vegetarian Gravy Option Available

HAND HELD SAMICHES

CAROLINA PULLED PORK 16.67
Pulled Pork, Purple Slaw, Carolina Yellow Sauce on a Brioche Bun
[or order it Naked - no sauce]

TEXAS BRISKET 19.66
Smoked Brisket, Kosher Dill, Red Onion, Hogmother Sauce on a Brioche Bun
[or order it Naked - no sauce]

PASTRAMI ON WECK 17.27
House Smoked Pastrami, Swiss Cheese, Purple Slaw, Russian Dressing, Pickle, on a Kimmelweck Bun

SMOKED TURKEY CLUB 17.97
House Smoked Turkey Breast, Smoked Bacon, Avocado, Tomato Compote, Hogmother Aioli, Pea Shoots, on Challah Bread

CAJUN CATFISH SANDWICH 16.89
Fried Cajun Crusted Catfish Filet, Creamy Slaw, Remoulade, on a Brioche Bun

JACK'D UP GRILLED CHEESE 17.89
Pulled Pork, Beer Braised Onions, Roasted Red Peppers, Hogmother Sauce, 3 Cheese blend, Jack Daniels, on a butter griddled Challah Bread

THE BOUGIE CHICKEN 17.87
Sous Vide Chicken Breast, Gruyere, Iceberg Lettuce, Avocado, Pickled Red Onion, Remoulade on a Brioche Bun

HOGTOWN BURGER 17.93
Ground Chuck & Brisket, Special Sauce, American Cheese, Iceberg Lettuce, Red Onion, Tomato, Dill Pickle on a Brioche Bun
[add Bacon 1.78]

BLACK BEAN BLASPHEMY BURGER 15.87
Black Bean & Sweet Potato Patty, Arugula, Avocado, Pico de Gallo, Chipotle Aioli, on a Kimmelweck Bun

[All Samiches served with homemade Cajun Chips, Fries or Slaw. Sub any other side for 3 Bucks!]

Build your own Custom Platter with any Combination you choose.
Order as much or a little as you want of each.

USDA PRIME BRISKET 38.38 / LB.
[ORDER BY THE 1/2 OR FULL POUND]

LOCALLY SOURCED PULLED PORK 27.37 / LB.
[ORDER BY THE 1/2 OR FULL POUND]

ST. LOUIS CUT SIDE RIBS
[average weight full rack - 2 lbs.]

[1/3 rack - 14.78 | 1/2 rack - 18.78 | full rack - 32.78]

LOIN BACK RIBS

[average weight full rack - 3 lbs.]

[1/3 rack - 18.78 | 1/2 rack - 26.78 | full rack - 45.78]

TEQUILA INFUSED 1/2 CHICKEN 20.56

SHORT LOIN BEEF RIBS 28.78 / LB.

LOCAL TURKEY BREAST 32.64 / LB.

SMOKED SAUSAGE 9.89 / LINK

[Based on actual cooked weights]

Vegetarian Choices

Hogfather Favourites

PLATES

CHICKEN & WAFFLES 18.98
Twice Fried Chicken Thighs, Homemade Waffle, Bourbon Butter & Spiked Maple Syrup
[Nashville Hot Style add \$2]

FEATURE - DAILY / WEEKLY
[Ask your Server]

SIDES

CREAMY OR PURPLE SLAW 5

ROOT BEER BAKED BEANS 5

DUCK FAT FRIES 5

ROOT FRIES 6

OLD SKOOL POUTINE 7

CAJUN CHIPS 5

MAC 'N CHEESE 6

SIDE SALAD 6
(CHARRED BROCCOLI OR CAESAR)

CORN BREAD WITH
MAPLE BOURBON BUTTER 6

DESSERT'S

PEANUT BUTTER PIE 7
Oreo Cookie Crust, Peanut Butter Ganache, Topped with Bourbon Maple Syrup, Whipped Cream, served in a Mason Jar

BRIOCHE BREAD PUDDING 7
Sweet Custard Soaked Brioche, Ardbeg Butterscotch Sauce, served in a Mason Jar



Ask us About our
Private Parties, Corporate
& Private Catering!

Please inform server of any Allergies or Dietary restrictions we need to be aware of. Although we attempt to limit cross contamination we are not a nut free restaurant. We limit the use of gluten where possible and all of our rubs and most sauces are gluten free, our servers will explain. Prices are subject to change when required due to market fluctuations. 18% gratuity may be added to groups of 8 or more.

DRAFT BEER MMMM

| \$24 / 60 OZ. PITCHER | \$13 / 32 OZ. JUG | \$7 / 16 OZ. |

Ask your Server or check-out our Chalk Boards
for the latest rotating Draft Beer on Tap!

TALL BOYZ

RADICAL ROAD

Beer	7
YUZU, [IPA]	7

COLLECTIVE ARTS

Mash up the Jam [Sour]	7
Saint of Circumstance [Lager]	7
Life in the Clouds [Hazy IPA]	7

DOMESTIC

Pabst Blue Ribbon	5
Bud	5
Bud Light	5

SHOT'S

| 1 OZ. |

CANADIAN WHISKY

Alberta Premium	6
High River	7
Crown Royal Northern Harvest	8
Lot No. 40 Single Copper Pot Still	9

SCOTCH WHISKY

Auchentoshen 12 YO Single Malt	12
Glenmorangie Original Single Malt	13
Ardbeg 10	19

IRISH WHISKEY

Jameson Irish Whiskey	7
Powers Signature Irish Whiskey	9
Red Breast 12 YO Irish Whiskey	15

RUM

Gosling Black Seal Rum	7
Havana Club 3 YO	8
Diplomatico Reserva	8

VODKA

Stolichnaya	8
Belvedere	9
Grey Goose	10

GIN

Beefeater London Dry	8
No. 3	9
Hendrick's	10

AMERICAN WHISKEY / BOURBON

Ezra Brooks	7
Four Roses	7
Jack Daniel's	7
Evan Williams Bottled in Bond	8
Bulleit	9
Knob Creek	9
Buffalo Trace	10
Four roses single barrel	10
Woodford Reserve	10
Eagle Rare 10 YO Kentucky Straight Bourbon	13
Blantons	13
Few	15
Larceny	12
Michter's Sour Mash	18
Michter's Unblended	18

TEQUILA

Olmecca Altos Plata	8
Corazon Añejo	13

For a more extensive selection please ask your server for the "Joint Bible"

FOUNTAIN

| \$3 / 16 OZ. | FREE REFILLS |

Pepsi
Diet Pepsi
Ginger Ale

**Nickel Brook
Root Beer**
Now on Tap! - \$4
[no refills]

7up
Iced Tea
Lemonade

COCKTAILS

AMARETTO SOUR

Disaronno Amaretto, Buffalo Trace Bourbon, Lemon Juice, Simple Syrup, Egg White, Orange & Cherry

THE UPSIDE-DOWN SOUR

Glenmorangie Single Malt Scotch, Crème de Cacao, Lemon Juice, Simple Syrup, Sandeman Ruby Port

THE LAST WORD

Chartreuse, NO.3 Gin, Luxardo Liqour, Lemon

THE FULL CONTINENTAL

Saddleback Maple Bacon Whisky, Kahlua, Marmalade Syrup, Mill St. Cobblestone Stout, Lemon Juice, Egg White, Orange Zest & a Surprise Garnish

SMOKEY MARGARITA

Altos Plata Tequila, Ardbeg 10 YO Scotch, Lime Juice, Agave Syrup, Egg-Whites & Saline Solution

BEAUREGARDE'S BREAKFAST

Lot 40 Rye Whisky, Amaro Montenegro, Lemon Juice & Wild Blueberry Syrup

PEARED DOWN

Absolut Vodka, Aperol, Lime, Pear Nectar, Soda

FRENCH 75

Beefeater Gin, Lemon Juice, Simple Syrup & Prosecco

PAPER PLANE

Buffalo Trace Bourbon, Aperol, Amaro Nonino & Lemon Juice

OLD FASHIONED

Buffalo Trace Bourbon, Sugar & Angostura Bitters

\$10
The Mule

Your choice of the classic - Moscow, Kentucky or Mexican, served in a copper mug. Made with base Alcohol, Lime Juice & topped with Ginger Beer.

\$45
Upgrade to a 5 serving pitcher

\$10
Dark & Stormy

Goslings Dark Rum, Ginger Beer & Lime.

BARISTA

Brewed Coffee	3	Earl Grey Tea	3
Lavazza Espresso	3	English Breakfast Tea	3
Caffe Americano	3	Vanilla Black Tea	3
Caffe Latte	5	Berry Black Tea	3
Cappuccino	5	Chamomile Tea	3
		Gunpowder Green Tea	3
		Jasmine Green Tea	3

WINE

RED	6 OZ.	9 OZ	BOTTLE	WHITE	6 OZ.	9 OZ	BOTTLE	ROSÉ	6 OZ.	9 OZ	BOTTLE
Yellow Tail Shiraz (Australia) Dark ruby purple; blackberry, red liquorice, vanilla bean and plum aromas; dry, full-bodied, softly structured with flavours of plum, ripe berry and a sweet fruit centre; long spicy finish.	9	13	35	Pasqua Pinot Grigio Delle Venezie (Italy) Fresh and lively, it displays a well balanced combination of tanginess with mouth-filling fruity notes, along with a faintly exotic finish.	9	13	35	Malivoire Ladybug Rosé VQA (Ontario) Malivoire is a local leader in sustainable winemaking. Fresh, zesty and bursting with red cherry and wild strawberry, this popular rosé defines 'food-friendly'.	12	17	43
Ravenswood Vintners Blend Old Vine Zinfandel (California) Dried fruit and cherry with soft tannins make this a real crowd pleaser. Subtle nutmeg and clove aromas give this great complexity.	10	15	39	Creekside Sauvignon Blanc VQA (Ontario) Pale lemon colour; intense aromas of tropical passion fruit and gooseberry; tangy guava flavours with a zesty grapefruit finish.	11	16	39	BUBBLY			
Trapiche Pure Malbec (Argentina) Dry and full bodied, full of plum, blackberry and spice on the palate.	11	16	39	J. Lohr Riverstone Chardonnay (California) This is a super-popular Chardonnay from the coastal region of Monterey. It's bursting with banana, mango, grilled pineapple and smoke flavours.	13	19	49	Fiol Prosecco (Italy) Aromas of pear, citrus and green apple with notes of white flowers and banana; dry, light to medium bodied, balanced acidity.	11	17	39
Santa Carolina Reserva De Familia Cabernet Sauvignon (Chile) A fresh wine of classy entry and great structure with silky tannins.	12	17	43					Veve Clicquot Brut Champagne (France) Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body flavours that match the aromas.			90
Kim Crawford Pinot Noir (New Zealand) This refreshing, cool-climate Pinot Noir from New Zealand offers classic flavours of black cherry & raspberry with earthy notes. Shines with a range of foods, including pulled pork sandwiches.	14	20	50								