



SALADS & SANDWICHES

TRADEMARK CHOPPED SALAD \$11

Chopped romaine, tomatoes, egg, sweet corn, cheddar cheese, black-eyed peas, cucumber, red onion, tarragon ranch dressing
 GF with PULLED A&W® ROOT BEER CAN CHICKEN \$15
 with CRISPY SHRIMP \$18

CRABCAKE CAESAR \$17

Baby kale and romaine, parmesan cheese, corn, tomatoes, Old Bay Caesar dressing, topped with seared crab cake

CHICKEN SANDWICH \$14

Pulled beer can chicken, basil shallot aioli, Swiss cheese, field greens, tomato, multi-grain

TURKEY AVOCADO WRAP \$15

Whole wheat tortilla, edamame aioli, field greens, oven cured tomatoes

MELTED BRIE + PEAR SANDWICH \$15

Cranberry walnut bread, arugula, fig preserves

SHORT RIB & CHEDDAR \$16

Braised short rib, sharp cheddar cheese, smoked onion jam, whole grain mustard, crispy onions, rustic farm bread

Trademark Burgers*

Fire grilled 8oz short rib, brisket, chuck blend
 Potato roll baked fresh daily
 Thin cut fries with herbed Maldon® sea salt

THE CLASSIC \$15

Lettuce, tomato + onion
 CHOICE OF CHEESE:
 cheddar, provolone, swiss, gorgonzola

HOPPED & BLUE \$15

Blue cheese, crispy IPA onions

THE BELTWAY BURGER \$19

Fried egg, bacon candy, lettuce, tomato + onion

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

KALE BLUEBERRY CHEVRE SALAD

Half 6 | Full 11
 Tomato, coconut lemon vinaigrette *gf*

BUTTERNUT SQUASH SOUP

Half 6 | Full 11
 Sherry wine, nutmeg *gf*

SMOKED PAPRIKA STEAMED MUSSELS

Half 10 | Full 17
 Pilsner beer, roasted tomatoes, butter, grilled baguette

MUSHROOM RAVIOLI

Half 18 | Full 26
 Tomatoes, pearl onions, parmesan

TUNA POKE*

Half 15 | Full 26
 Farro, edamame, cucumbers, avocado *gf*

HONEY GARLIC GLAZED SALMON*

Half 18 | Full 27
 Brown rice pilaf, carrots, onions, peppers *gf*

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



STARTERS & SHARERS

SOFT WARM PRETZEL BITES \$12

Honey maple mustard, chipotle cheese dip

GF BACON CANDY \$7

Sweet, smoky and slightly spicy

GF TUNA POPS \$13

Asian barbeque seasoned, seared ahi tuna pops, wasabi aioli, tamari soy sauce

GF TRADEMARK GRILLED SPICED WINGS \$14

Tarragon ranch or smoked shoyu blue cheese
 Tossed in BOURBON BBQ SAUCE \$15
 Tossed in HONEY BUFFALO \$15

OLLI'S SALAMI FLATBREAD \$15

Olli Salumeria's slow dry cured pork salami with fennel pollen, roasted tomato pesto, mozzarella, red onion, basil, balsamic glaze

GF ANCHO ROASTED CHICKEN NACHOS \$13

Ancho chipotle A&W® root beer can chicken, queso fresco, sour cream, roasted corn, avocado, home-made crispy fried corn tortillas

MAC+CHEESE \$14

Our Trademark version of this classic using gnocchi, three cheese and onion

BUFFALO CHICKEN POTSTICKERS \$10

Smoked shoyu blue cheese dip

SIGNATURE TRADEMARK MAIN COURSES

--- AVAILABLE 5:30PM - 9:30PM ---

ENGLISH PALE ALE FISH & CHIPS \$21

Old Bust Head English Pale Ale battered haddock, thick fries, tartar sauce, pea shoots

DRUNKEN PORK CHOP \$26

10oz Pork Chop marinated in a featured local beer and seasonings, grilled to order with cheddar leek mashed potato, tri-colour carrots, crispy beer battered onions

ANCHO & ROOT BEER CAN CHICKEN \$24

Ancho smoked pepper and A&W® root beer can chicken, mashed potatoes, sautéed kale Tomato chimichurri

STEAK & FRIES*

Served with our herbed thick cut fries and compound butter, crispy onions
 10oz NEW YORK STRIP \$33
 12oz RIB-EYE STEAK \$36

GF Items marked GF are made using ingredients that do not contain gluten/wheat. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment and specifically on equipment where gluten is present. Many additional items can be prepared gluten free through a few minor substitutions.

Please make your server aware of any specifics regarding allergies and food intolerances and we will accommodate as best as possible.

* MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

A gratuity of 19% is automatically added to groups of 6 or more