



\$5 PINTS!

WING NIGHT
THURSDAYS 4:00PM - 10:00PM

HAPPY HOUR
EVERY DAY! 4:00PM - 6:30PM

OPENING BID

AYE CAPTAIN 12

Diced, fresh raw tuna mixed with avocado, lime, poke dressing, crispy onions and scallions. Served with wonton crisps.

DOWN & DIRTY BITES 10

Crispy chicken bites on warm waffles served with a maple chili sauce.

POP DAT.. SHRIMP 11

Fried jalapeño popcorn shrimp tossed in a beer chili sauce and topped with toasted coconut.

HITTIN' THE TRUFF 8

Hand cut fries tossed in sea salt and truffle oil and topped with grated Grana Padano cheese. Served with a side of Dijon aioli.

NACHO DADDY 12

Crispy corn tortilla chips layered with melted Cheddar & mozzarella cheese, diced tomato, jalapeños, green onions and olives. Served with salsa and sour cream.
Add guacamole 3 | Add pulled chicken 4

BEER & CHEDDAR SOUP 6

House-made soup with a perfect balance of Cheddar cheese and beer. Served hot and topped with beer salted croûtons.

SAY CHEESE DIP 8

Aged Cheddar cheese, bacon, jalapeño and our George's Island Amber beer blended and baked. Served with pita chips and corn tortillas for dipping.

MIDDLE BID

DUKKAH CHICKEN SALAD 15

Moroccan spiced chicken breast served with a lettuce blend, quinoa, candied walnuts and cranberries dressed with a lemon vinaigrette. Make it veggie, switch chicken to grilled marinated tofu.

GREAT ESCAPE SALAD 15

Seared rare tuna, mango, peanuts, avocado and soba noodles tossed in a sweet chili peanut dressing. Make it veggie, switch tuna to grilled marinated tofu.

#YOURPALDIDNTORDERFRIES SALAD 16

5oz teriyaki brushed striploin steak, fresh greens, cherry tomato, panko crusted goat cheese, crispy wontons and Asian style dressing. Make it veggie, switch steak to grilled marinated tofu.

FISH & CHIPS 1PC 12 | 2PC 15

Fresh haddock fillet battered in our George's Island Amber beer batter. Served with tartar sauce, coleslaw and hand cut fries.

HADDOCK DONE RIGHT 14

Pan seared haddock fillet topped with a white wine lemon sauce and served with mashed potato and Chef's vegetables.

DHABA DHABA DO 15

Tender fall-off-the-bone lamb shank cooked in Indian spices and topped with pistachio mint gremolata. Served over basmati rice and Chef's vegetables.

THE COASTLINE CRÊPE 20

Crêpes stuffed with sautéed lobster, scallops, shrimp and mushrooms in a dill cream sauce. Served with mashed potatoes and Chef's vegetables.

FRIED CHICKEN SANDWICH 14

Double dredged fried chicken breast, Napa slaw, jalapeños and spicy aioli. Served with hand cut fries.

GRILLED MAC & CHEESE SANDWICH 13

Creamy mac & cheese with Cheddar and Parmesan on rye bread. Served with hand cut fries and a side of spicy ketchup for dipping.

THE PERFECT PIECE 21

Grilled 8oz NY striploin steak served with truffle fries and Chef's vegetables.

THE EDGY-VEG FLATBREAD 13

House made hummus, spiced onions, spinach, feta cheese, roasted red pepper, toasted sesame seeds and garlic aioli on a flatbread. **Add pulled chicken for 4**

BBQ CHICKEN FLATBREAD 14

Beer brined chicken, bacon, roasted red onion, Cheddar & mozzarella cheese and our own smoky barbecue sauce. Topped with shredded lettuce, bruschetta mix and spicy mayo.

BEEF DIP 15

Shaved slow roasted beef, smoky jus, crispy onions, rosemary salt and Swiss cheese. Served with hand cut fries.

THE HURSTA-RETRO BURGER 12

60's burger topped with Cheddar cheese and caramelized onions. Served on an old fashioned steamed bun with hand cut fries.

Add a 14oz George's Island Black IPA or Kolsch draught for 4.

DEADLY BURGER 15

Chuck burger topped with bacon, Cheddar cheese, lettuce, tomato, onion, pickle and everything mayo. Served with hand cut fries.

BREWER'S BURGER 15

Sautéed mushroom, bacon, smoked Gouda cheese and Auction sauce. Served with hand cut fries.

OATS MCGOATS BURGER 15

Oatmeal stout glazed burger with bacon, tomato relish and pistachio goat cheese. Served with hand cut fries.

VEGERONI BURGER 13

Grain and vegetable patty, smoked Gouda cheese, lettuce, tomato, onion, pickle, spicy mayo and housemade barbecue sauce. Served with hand cut fries.

FINAL BID

NOT YOUR NAN'S 6

Hazelnut crunch, caramel and white & dark chocolate.

SOMEONE SAY OREO? 7

Dark chocolate crust, white mousse and Oreo cookie chunks.

YOUR BURGER NEEDS A BEER!

Choose any of our housemade burgers and pair it with any Nova Scotia craft beer for \$15.

Add-ons: fries \$3 | truffle fries \$4.50 | house salad \$3