

ASHTON BREW PUB

SEASONAL MENU

LIGHTER FARE

Basket of Fries \$11.25
Fresh Cut French Fries

Basket of Sweet Potato Fries \$13.25
Sweet potato fries served with a side of chipotle mayo.

Zucchini \$15.25
Breaded zucchini spears served with a side of ranch dipping sauce.

Chicken Tenders \$20
Lightly breaded chicken tenders served with a side of fresh cut fries and plum sauce for dipping.

Chicken Wings \$20 ❤️
Your choice of mild, medium, hot, suicide, honey garlic, Cajun dusted, hot and honey. Served with sour cream.

Nacho \$20
Crisp corn tortillas topped with melted Cheddar and Monterey Jack cheese and house made fire roasted salsa.
Add chicken or beef for \$7

SANDWICHES & BURGERS

Served with fresh cut fries or house salad
Upgrade to caesar salad, sweet potato fries or
Half fries/ half house salad for \$4

Salad Dressings: Ranch, Blue Cheese, Italian, Balsamic

Club Wrap \$20.50
Grilled chicken, lettuce, tomato, bacon, pub cheese and cranberry mayo rolled in a warm flour tortilla.

Shore Lunch Wrap \$20.50
Perch fillets lightly breaded with a hint of dill and jalapeños with lettuce, tomato, red onion, and roasted garlic mayo rolled in a warm tortilla.

Philly Cheesesteak \$21.50
Shaved sirloin, sautéed onions, mushrooms, and peppers topped with Swiss cheese served on a baguette.

Reuben Sandwich \$20.50
In house corned beef, sauerkraut, Swiss cheese, and Russian dressing on fresh rye bread.

Ashton King Burger \$21.50 ❤️
Ground beef patty topped with lettuce, red onion, and tomato.
Add sautéed mushrooms, onions, bacon, and cheese for \$5 or \$2 each

The Beckwith Burger \$21.50
House made spiced turkey patty, topped with lettuce, feta cheese, red onion, and roasted garlic mayo.

The 'Nut' Burger \$20.50
A locally made vegetarian nut patty, topped with lettuce, cheddar cheese, red onion, and roasted garlic mayo.

SWEET TREATS

Frangelico Cheesecake \$9 ❤️
Rich and creamy hazelnut flavours with marbled chocolate and vanilla swirl.

Caramel Apple Crisp \$8
A juicy apple filling with a warm buttery crumb topping

Warm Lemon Pudding Cake \$8
Tangy and sweet, topped with a warm lemon sauce



KETTLES & GREENS

French Onion Soup \$13.25 ❤️
Hearty broth topped with crusty bread and Swiss cheese. Served with a fresh mini bread loaf.

Fisherman's Chowder \$14
A seafood blend with fresh vegetables, poached in a creamy fish broth, served with a mini bread loaf.

Caesar Salad \$17.50
Crisp romaine, parmesan, bacon, and croutons tossed in Caesar dressing.

Greek Salad \$20
Fresh greens, feta, sweet peppers, tomatoes, black olives, cucumbers, and red onions tossed in a light Greek dressing.

Salad Accompaniments: Add Chicken or Salmon for \$7

Crispy Buffalo Chicken Salad \$21.50 🔥
Crisp chicken tenders tossed in buffalo wing sauce, with a blend of shredded cheese, fire roasted salsa, and corn tortilla chips on a bed of mixed greens with a creamy ranch dressing.

Blueberry Salmon Salad \$22.50
Grilled salmon, julienned vegetables, blueberries, and toasted walnuts on a bed of fresh greens. Served with a sesame maple dressing.

MAINS

Fish and Chips \$21 (single piece) \$26 (two piece) ❤️
Ashton Ale battered haddock served with fresh cut fries and tartar sauce for dipping.

Cornish Pasty \$21.50
Ground beef, diced potatoes, carrots, and onions smothered in gravy and baked in a fluffy pastry shell. Served with fresh cut fries.

Grilled Salmon \$23
Salmon grilled to perfection served with mango tomato salsa, seasoned rice, and fresh seasonal vegetables.

Ashton Steak and Ale Pie \$23
Steak, mushroom and vegetables slowly braised in a gravy stock, flavoured with our Ashton ale. Served piping hot under a crisp seasoned pastry.

Chicken and Mushroom Boxty \$23
Tender grilled chicken and mushrooms blended with feta cheese stuffed in a traditional Irish crepe. Topped with an Oregano cream sauce.

Crisp Perch Fillets \$21
Lightly breaded fried perch fillets with a hint of dill and jalapeños. Served with fresh cut fries and house made tartar sauce.

Liver and Onions \$23
Pan fried beef liver with bacon and onions smothered in gravy. Served with mashed potatoes and fresh seasonal vegetables.



❤️ House Favourites 🌿 Vegetarian 🔥 Spicy

113 OLD MILL RD, ASHTON ON - WWW.ASHTONBREW.PUB.CA - 613-257-4423

ASHTON BREW PUB

OUR BREWS

We are pleased to offer you our very own authentic ales.
We are an open fermenting brewery, our beers are best enjoyed cold.

20oz pint \$8.19 14oz pint \$6.89



Amber Ale- Full bodied earthy beer with notes of caramel and citrus {5% ABV | 28 IBU}

Brown Ale- Full bodied ale with caramel, coffee, and chocolate flavours {5% ABV | 16 IBU}

Cream Ale- Clean and crisp with soft hop and malt flavours {5% ABV | 15 IBU}

Session Ale- Light, crisp, and refreshing. An easy drinking favourite {4% ABV | 14 IBU}

IPA- Balanced English style IPA, proceeds support breast cancer {5% ABV | 35 IBU}

Blueberry Wheat- Creamy and refreshing, with a subtle blueberry aroma and flavour {5% ABV | 9 IBU}

Stout- Classic style with hints of coffee and dark chocolate {5% ABV | 47 IBU}

Beckwith Ale- A full bodied light ale with a clean finish {4% ABV | 25 IBU}

Raspberry Sour Ale- A thirst quenching sour ale made with raspberries and black cherries {4% ABV | 14 IBU}

Blackstone Ale- Hop forward citrus cream ale. Proceeds support our veterans {5% ABV | 21 IBU}

Irene's Red Ale- A favourite with smooth toffee and caramel notes {5% ABV | 22 IBU}

Seasonal- Ask us about our Slowboat Series IPAs and seasonal beers!

Ashton Cider-20oz pint \$8.41- A classic dry cider made with fresh pressed Ontario apples {5% ABV | 5 g/l sugar}



Ashton Seltzer-Tall Can \$7- A dextrose-based lemon, lime sparkling beverage {5% ABV | 5 g/l sugar}



BEER COCKTAILS

Jock River Iced Tea \$10

Amaretto (1/2), Southern Comfort (1/2), Ashton's Raspberry, Black Cherry Sour Ale

ABC Killer Sangria \$12

Vodka (1/3), Melon Liqueur (1/3), Amaretto (1/3), Ashton's Cider, Red Wine (1)

Shandy \$9

Ashton's Session Ale (10)/ Sparkling Lemon Lime (10)

Ashton's Lemonade \$9

Vodka (1)/ Ashton Raspberry Sour Ale/ Lemonade

WE HAVE BEERS TO GO!



Ask your server for details

WINE

Sauvignon Blanc 5oz \$8.75 | 8oz \$14 | ½ Litre \$26 | Litre \$36

Pinot Grigio 5oz \$10.50 | 8oz \$16.80 | Bottle \$41.00

Cabernet Sauvignon Merlot 5oz \$8.75 | 8oz \$14 | ½ Litre \$26 | Litre \$36

Cabernet Sauvignon 5oz \$10.50 | 8oz \$16.80 | Bottle \$41.00



Stay In Touch!



OPEN 7 DAYS A WEEK 11AM-9PM*

