

SHAREABLES

LOADED NACHOS.....\$24
mixed cheese, bell peppers, pico de gallo, cilantro, olives, jalapeños, black beans, sour cream, salsa, scallions
Add pulled pork or chicken +\$6
Add guacamole +\$4

MASSIVE PRETZEL.....\$12
coarse salt, horseradish mustard
Add Original Organic Lager cheese sauce +\$2

PAN-FRIED VEGETABLE GYOZA.....\$12
miso glaze, scallions

WAGYU BEEF GYOZA.....\$13
miso glaze, coriander

BREW PUB WINGS-1LB.....\$21
Served with blue cheese and choice of sauce

• Buffalo hot • Ranch
• Buffalo ranch • Korean BBQ
• Honey garlic • Dry rub
• Tankhouse BBQ

LETTUCE WRAPS.....\$21
fried chicken, carrot, cucumber, kimchi, crispy vermicelli, lemon garlic aioli, kimchi BBQ sauce

TRUFFLE FRIES.....\$13
parmesan cheese, chives, truffle aioli

CRISPY CALAMARI.....\$19½
buttermilk brined, grilled lemon, lemon caper dill dressing

BANG BANG SHRIMP.....\$18½
crispy coated shrimp, chili aioli, sesame seeds, nori dust, scallions

DEEP FRIED PICKLES.....\$14
in-house panko-crusted, Buffalo ranch

CRISPY BRUSSELS SPROUTS.....\$16
smoked gouda, bacon, mustard vinaigrette

MILL STREET CHEESE PEROGIES.....\$14½
bacon, sour cream, scallion, pickled jalapeño, caramelized onion

SPINACH & ARTICHOKE DIP.....\$19
cream cheese, roasted garlic, pita, corn chips

CLASSIC POUTINE.....\$15
Quebec cheese curds, gravy, and scallions
Add pulled pork or chicken +\$6

FRENCH FRIES.....\$9
Add gravy +\$3

YAM FRIES.....\$12

★ ★ TACOS ★ ★ ONE PER ORDER

SMOKED PULLED PORK
\$7.25
coriander, pico de gallo, crema

JERK MUSHROOM
\$7.25
pickled red cabbage, vegan chili aioli, avocado, crispy garlic, cilantro

CHILI SHRIMP
\$7.50
pineapple salsa, jalapeño, lime crema, cilantro

LIKE WHAT'S IN
YOUR GLASS?

VISIT OUR
RETAIL
STORE AND
TAKE IT HOME
WITH YOU!

 @MILLSTREETBREW PUB
@MILLSTREETBREW

LEAVE US A
GOOGLE REVIEW
AND
LET US KNOW
HOW WE DID!



We take dietary restrictions seriously! Let us know if you have any allergies or specific dietary needs.

MAINS

FISH & CHIPS.....\$25
Original Organic Lager batter, house tartar sauce, fries, charred lemon, house slaw

RICOTTA RAVIOLI.....\$25
sweet creamed corn, butternut squash, toasted pumpkin seeds, fried basil

BUTTERMILK CHICKEN TENDERS WITH FRIES.....\$22

Choice of sauce:
• Plum sauce • Korean BBQ
• Buffalo hot • Ranch
• Buffalo ranch • Honey garlic
• Tankhouse BBQ • Dry rub

100TH MERIDIAN AMBER LAGER BRAISED SHORT RIB.....\$33
mashed potato, seasonal vegetables, natural jus, crisp onions

BEER BRINED PORK LOIN.....\$29
corn succotash, roast potatoes, apple mostarda

MISO GLAZED SALMON.....\$32
crispy rice cake, sautéed vegetables, soy ginger, sesame seeds

STONE BAKED PIZZA

MARGHERITA.....\$20
basil, mozzarella, tomato sauce

PEPPERONI.....\$23
mozzarella, tomato sauce, olive oil

VEGETARIAN.....\$24
mozzarella, tomato sauce, zucchini, red peppers, red onion, feta, pesto

CARNIVORE.....\$25
mozzarella, tomato sauce, sausage, bacon, soppressata

PESTO-ROASTED CHICKEN.....\$25
pesto base, mushrooms, chicken, sun dried tomato, mozzarella

TRUFFLE MUSHROOM.....\$24
truffle cream, mozzarella, kale, mixed mushrooms, roasted red onion

ANGRY BEE.....\$23
soppressata, jalapeño, chili flakes, honey

 **Gluten Free Crust + \$3**

SALADS & BOWLS

Upgrade any salad

falafel + \$6, chicken + \$7, seared salmon + \$14, pulled pork + \$6

BEET & APPLE SALAD.....\$18
red & yellow beets, apple, candied pecans, feta, lemon mustard vinaigrette

SOUTHWEST COBB SALAD.....\$24
romaine, iceberg lettuce, bacon, charred corn salsa, pico de gallo, smoked chicken, mixed cheese, cilantro, southwestern dressing, panko egg

KALE & ROMAINE CAESAR.....\$18
shredded kale, romaine, grana padano, bacon, hickory sticks, lemon

DAILY SOUP.....\$12
made in-house, ask your server

FALAFEL BUDDHA BOWL.....\$21
micro greens, kale, quinoa, hummus, radish, pickled beets, edamame, scallions

SALMON POKE BOWL.....\$26
marinated raw salmon, sushi rice, cucumbers, carrots, avocado, edamame, jalapeño, pickled ginger, wasabi mayo, miso dressing



GLUTEN SENSITIVE



VEGAN



VEGAN AVAILABLE

HANDHELDS

Served with fries or upgrade to any of the following:

Brewpub salad + \$3 gluten-free bun + \$2
Caesar salad + \$3 bacon + \$2
yam fries + \$3 extra patty + \$4
poutine + \$4 truffle fries + \$4

BREWMASTER'S BURGER.....\$23½
two pub patties, American cheese, lettuce, tomato, pickles, secret sauce, brioche bun

TRUFFLE BRIE BURGER.....\$25½
two pub patties, sautéed mushrooms, brie cheese, truffle aioli, lettuce, brioche bun

SMOKE HOUSE BURGER \$24½
two pub patties, BBQ sauce, caramelized onion, smoked gouda, peameal, lettuce, brioche bun

MILL ST CHEESE STEAK SANDWICH.....\$24
shaved pork loin, provolone, green peppers, onion, chimichurri, garlic aioli, soft bun

ROASTED VEGETABLE SANDWICH.....\$22
roasted portobello, red onion, zucchini, pepper, pesto, mozzarella, sourdough

SMOKED CHICKEN CLUB.....\$25
smoked chicken breast, dijonnaise, bacon, lettuce, tomato, red onion, smoked gouda, sourdough

CRISPY CHICKEN SANDWICH.....\$23
Korean BBQ sauce, kimchi slaw, sesame seeds, cucumber, brioche bun

VEGETARIAN AND PLANT-BASED

LOADED NACHOS.....\$24
mixed cheese, bell peppers, pico de gallo, cilantro, olives, jalapeños, black beans, sour cream, salsa, scallions

PAN-FRIED VEGETABLE GYOZA.....\$12
miso glaze, scallion

JERK MUSHROOM TACO.....\$7.25
pickled red cabbage, vegan chili aioli, avocado, crispy garlic, cilantro

BANG BANG TOFU.....\$17
vegan chili aioli, sesame seeds, nori dust, scallion

DEEP FRIED PICKLES.....\$14
in-house panko-crusted, Buffalo ranch

MASSIVE PRETZEL.....\$12
coarse salt, horseradish mustard
Add Original Organic Lager cheese sauce +\$2

BREW PUB SALAD.....\$16
mixed greens, tomato, cucumber, pickled onion, balsamic dressing

BEET & APPLE SALAD.....\$18
red & yellow beets, apple, candied pecans, feta, lemon mustard vinaigrette

CRISPY BRUSSELS SPROUTS.....\$16
smoked gouda, mustard

RICOTTA RAVIOLI.....\$25
sweet creamed corn, butternut squash, toasted pumpkin seeds, fried basil

SPINACH & ARTICHOKE DIP.....\$19
cream cheese, roasted garlic, pita, corn chips

TOFU LETTUCE WRAPS.....\$20
tofu, carrot, cucumber, kimchi, crispy vermicelli, lemon garlic aioli, kimchi BBQ sauce

FALAFEL BUDDHA BOWL.....\$21
micro greens, kale, quinoa, hummus, radish, pickled beets, edamame, scallions

ROASTED VEGETABLE SANDWICH.....\$22
roasted portobello, red onion, zucchini, pepper, pesto, mozzarella, sourdough

PIZZA

MARGHERITA.....\$20
basil, mozzarella, tomato sauce

VEGETARIAN.....\$24
tomato sauce, mozzarella, zucchini, red peppers, red onion, feta, pesto

TRUFFLE MUSHROOM.....\$24
truffle cream, mozzarella, kale, mixed mushrooms, roasted red onion



DESSERT

RAISE A GLASS TO DESSERT. WHERE CRAFT MEETS INDULGENCE.

CHOCOLATE CAKE.....\$14

fudge icing, whipped cream,
chocolate sauce

STICKY TOFFEE\$13

PUDDING

100th Meridian Amber Lager caramel
sauce, vanilla ice cream

MIXED BERRY.....\$13

CHEESECAKE

graham cracker crust, mixed berry
compote

CINNAMON BANANA\$13

BREAD PUDDING

caramelized banana, whipped
cream cheese

SORBET.....\$10

choice of mango, raspberry or
strawberry

KID'S MENU

ALL KIDS MEALS \$15 FOR CHILDREN UNDER 12 YEARS

All meals come with the following:

Fries, choice of milk, pop or juice, and a Rice Krispies treat

CHICKEN FINGERS

HAMBURGER

CHEESEBURGER

PEPPERONI

CHEESE PIZZA



THE PAWTIO MENU

We have a dog friendly patio – come and join us with your furry friend



BEEF LOVERS DINNER

\$7 (4oz.) \$12 (8oz.) \$16 (12oz.) \$20 (16oz.)
Beef, carrots, broccoli, beef liver, kale,
eggs, ground eggshell, parsley, flax
seeds, ginger, turmeric, kelp powder

THANKSGIVING TURKEY DINNER

\$7 (4oz.) \$12 (8oz.) \$16 (12oz.) \$20 (16oz.)
Turkey, butternut squash, kale, sweet
potato, apples, turkey liver, ground
eggshell, sage, flax seeds

PUPICLES \$6

Frozen yogurt treat. Your choice of
peanut butter, strawberry banana &
vanilla

DOGGIE BISCUITS

French fries biscuit (medium) \$5.50
Slider biscuit (large) \$6.50

MILL STREET HISTORY

Our story began in the winter of 2002, when we opened the doors to our brewery in Toronto's historic Distillery District. At that time, Mill Street Brewery was East Toronto's first commercial micro-brewery to open in more than 100 years. With an earth-friendly philosophy in mind, Original Organic Lager was the first beer we ever made, and the first-ever organic beer brewed in Ontario. Today, we have several organic beers in our portfolio, and every drop of our organic beer is made with the belief that beer can be made better. Organic grains are shown to support a healthier ecosystem, and for us, that makes all the difference.

THIS MENU WAS LAST PRINTED ON

Nov 4/25

Mill St.
BREW PUB®

DISTILLERY DISTRICT
TORONTO

