

# SMUGGLERS TRAIL

ESTD 2017

## POUTINERIE

**Classic Poutine** \$15  
*Fresh and crispy, twice fried Kennebec potatoes, tossed in our secret seasonings, topped with real cheese curds and hot gravy.*

**Pulled Pork Poutine** \$19  
*Our classic poutine with real cheese curds and gravy, topped with house smoked shredded pork and a drizzle of BBQ sauce.*

## SNACKS

**Crispy Pickles** \$9  
*Pickle slices deep fried in our house made beer tempura batter made with rice flour. Garnished with smoked paprika and served with our homemade ranch*

**Chips & Salsa** \$9  
*House made tortilla chips served with medium Pico salsa*

**Classic Fries** \$9  
*Kennebec potatoes, hot and crispy, tossed in our secret seasonings*

**Dirty Fries** \$14.50  
*Crisp Kennebec fries are adorned with spicy jalapenos, savory bacon bits, and a decadent blend of mozzarella and sharp cheddar cheeses, all finished with a luscious ranch, green onion and hot sauce drizzle*

**Crispy Cauliflower** \$14.50  
*1lb of crispy cauliflower cooked with our very own beer tempura batter and tossed in coarse salt, topped with paprika and green onions. Served with your choice of dipping sauce: Ranch, Frank's Hot, BBQ or Spicy Korean.*

## SHAREABLES

**Spinach Jalapeño Artichoke Dip** \$15  
*House made spinach dip with chopped jalapenos, artichokes and water chestnuts, blended with cream cheese and white cheddar. Served bubbling hot in a skillet with warm tortilla chips for dipping*

**Chicken or Fish Tacos** \$18  
*Three tacos, choice of **Crispy Chicken** or **Crispy Cod**. Served in a flour tortilla, topped with shredded coleslaw, diced tomato, pickled red onion, lime wedge, cilantro and chipotle lime crème. No mix and match*

**Chicken Wings** \$21  
*Crispy wings tossed in your choice of: **Salt & Pepper**, **Lemon Pepper**, **Frank's Hot**, **BBQ**, or house made **Spicy Korean**. Served with ranch dressing*



**ASK A SERVER HOW TO GET 10% OFF TAKE HOME BEERS**

# SMUGGLERS TRAIL

ESTD 2017

## BURGERS

&

## MORE

Served with a side of **fries or house salad**  
Upgrade to **poutine or soup** \$5, **Cesar salad** \$4,  
**Lettuce Wrap** your sandwich \$2.5 or for a limited  
time, upgrade to a **Pretzel Bun** for \$2.

**Classic Cheeseburger** \$21  
*A fresh 6oz beef patty topped with shredded lettuce,  
tomato, red onion, and cheddar. Served on a  
toasted brioche bun with our house burger sauce*

**Bacon Cheeseburger** \$25  
*A fresh 6oz beef patty topped with lettuce, tomato,  
red onion, 2 slices of bacon, and cheddar cheese.  
Served on a toasted brioche bun with homemade  
burger sauce*

**Crunchy Chicken Burger** \$23  
*Boneless dark meat chicken with a drizzle of  
Frank's Red Hot. Topped with lettuce, tomato, red  
onion, and served on a toasted brioche bun*

**Grilled Cheese & Tomato Soup** \$18  
House made roasted tomato soup with Swiss and  
Cheddar grilled cheese sandwich.

**Soup Cup** \$6  
**Bowl Soup** \$10

**Pulled Pork Sandwich** \$22  
*Shredded BBQ pork shoulder, topped with  
coleslaw and jalapenos, smothered in BBQ sauce,  
and served on a toasted brioche bun with garlic  
aioli*

**Smugg Club** \$25  
*Crispy boneless fried chicken thigh and hot honey  
bacon layered on toasted sourdough with garlic  
aioli, fresh lettuce and tomato*

**Chicken Caesar Wrap** \$21  
*Boneless dark meat chicken, bacon, Romaine  
lettuce, and parmesan tossed in our house made  
Caesar dressing. All wrapped up in a sundried  
tomato tortilla*

**Beer Batter Fish & Chips** \$23  
*Tender beer-battered cod, served alongside golden  
fries and a house made garlic mayo slaw, topped  
with a refreshing squeeze of lemon*



**ASK A SERVER HOW TO GET 10% OFF TAKE HOME BEERS**

# SMUGGLERS TRAIL

ESTD 2017

## PIZZERIA

**Cheese** \$20  
*House made pizza sauce topped with mozzarella, sharp cheddar, and parmesan cheeses*

**Pepperoni** \$21.50  
*House made pizza sauce topped with pepperoni and mozzarella cheese*

**Trail Lovers** \$26  
*House made pizza sauce topped with in house shredded pork, pepperoni, and bacon. Topped with mushrooms and red onions, mozzarella, and sharp cheddar*

**BBQ Chicken** \$22.5  
*House made pizza sauce topped with bbq chicken thighs, red onion, green onion, mozzarella and a garlic mayo drizzle.*

## GREENERY

Add Grilled or Crispy Chicken for \$6

**House Salad** \$18.50  
*Mixed greens tossed in our house made apple cider vinaigrette. Topped with diced Roma tomatoes, shredded carrots, pumpkin seeds, and crumbled feta cheese*

**Caesar Salad** \$18.50  
*Romaine lettuce tossed in our house made Caesar dressing, topped with real bacon bits and parmesan cheese*

**Cobb Salad** \$21  
*Romaine lettuce topped with crumbled feta, diced tomatoes, sliced hard boiled egg, chopped bacon and sliced avocado. Served with your choice of our house dressing or ranch*

## SWEETSPOT

**Sticky Toffee Pudding** \$13  
*A moist sticky toffee cake with vanilla ice cream and caramel drizzle.*



**ASK A SERVER HOW TO GET 10% OFF TAKE HOME BEERS**

# SMUGGLERS TRAIL

ESTD 2017

## NON-ALCOHOLIC

Not Too Sweet Soda \$5  
*Locally produced craft soda. Choose from Cola, Root Beer, or Fizzy Lemonade*

Nice Rosé \$8  
*Cranberry & Lemon Juice, Cherry & Rose Wine Syrup, topped with Soda*

Let's Get Tropical \$8  
*Pineapple tepache, Lime Juice, Passion Fruit Juice, Agave Syrup topped with Soda*

Smoking Gun Coffee \$4  
*Smugglers Trail Custom Blend - 'Black Gold' roasted locally by the Smoking Gun Coffee Roasters Co.*

## FLIGHTS

Beer Flight 4 x 4oz \$12  
*Can't decide? Try more than one! Have a flight and choose from any four beers. Rotating Cider included for \$1 more*

Cribbage Flight 8 x 4oz \$25  
*Two beer flights and a handmade crib board rental! Challenge your friends to a game of crib while you enjoy local beers. Keep the Smugglers playing cards for an extra \$7*

Pup Flight 8 x 8 \$6  
*Don't forget about the good girls and boys! Order them 8 natural biscuits from PuppyPower Super Treats. Get 2 of each variety including Pumpkin Smash, Apple Carrot Crunch, Supersonic Berry, and Peanut Butter Power Bites. Bark bark*

## HAPPY HOUR

TUESDAY TO THURSDAY  
2PM TILL 5PM

Any beer, any size! \$6  
Chips & Salsa \$7  
Classic Fries \$7  
Classic Cheeseburger \$17  
Crunchy Chicken Burger \$17

*Happy Hour food comes as is  
No modifications or additions allowed*



**ASK A SERVER HOW TO GET 10% OFF TAKE HOME BEERS**

# SMUGGLERS TRAIL

ESTD 2017

## WINE

	6oz	9oz	Bottle
--	-----	-----	--------

White Blend	\$10	\$14	\$38
-------------	------	------	------

**Gray Monk**  
*Fruity notes of apple and citrus but with a fair wack of yeasty bread dough flavours in the taste*

Pinot Gris	\$13	\$17	\$43
------------	------	------	------

**Sandhill**  
*Clean with a fresh demeanour. Notes of citrus, gooseberry, and grapefruit rind*

Sparkling	\$10	\$14	\$40
-----------	------	------	------

**Lakeside Cellars**  
*Vibrant and perfect for celebrating any occasion! Using 100% Sauvignon Blanc and perfectly carbonated*

Rosé	\$10	\$14	\$38
------	------	------	------

**Gray Monk**  
*Earthy, mineral, candied cherry aromas with some rubbery, lees notes. Soft, slightly sweet and light bodied with very mineral, earthy, strawberry jam citrus flavours*

Red Blend	\$10	\$14	\$38
-----------	------	------	------

**Gray Monk**  
*Spicy, earthy, minty, gamey cherry aromas with some leafy, herbal notes. Dry, round and soft textured with peppery, cedar bark flavours with light sour cherry finish*

Cabernet Merlot	\$13	\$17	\$43
-----------------	------	------	------

**Sandhill**  
*Deep garnet colour with a lovely bouquet of black currant and blackberry fruit, mingling with spice box, smoke, and oak*

Sangria (Red/White)	\$12		
---------------------	------	--	--

Paired with Triple Sec and topped with Ginger Ale and Orange Juice. Garnished with Dehydrated Citrus wheels

## CIDER

	12oz	16oz	20oz
--	------	------	------

ROTATING DRAFT	\$8	\$9	\$10
----------------	-----	-----	------

*Always delicious and refreshing, ask your server about our rotating cider tap!*

Mimosa Cider Can	473mL	\$9	
------------------	-------	-----	--

*Estate grown cider apples aromatic white grapes are co-fermented and infused with fresh zippy orange peel. It's the perfect partner for brunch and carefree sunny days*

Piña Colda Cider Can	473mL	\$9	
----------------------	-------	-----	--

*Tropical island inspired infusion of apple cider and pineapple in rum barrels, then blended with coconut water and raw cane sugar*

## COCKTAILS

Caesar	single \$10	double \$14
--------	-------------	-------------

*A Canadian bar staple. Rimmed glass with vodka, Clamato juice, Worcestershire, and hot sauce. Virgin for \$7*

Michelada	\$14
-----------	------

*Think Caesar... but made even better with beer! A refreshing virgin Caesar topped with our crisp Captain Stone Lager*

Lime Mojito	double \$12
-------------	-------------

*Fresh lime & mint, muddled with simple syrup and Havana Club Rum. Topped with Soda. Virgin for \$7*

Rude Rosé	double \$12
-----------	-------------

*Raspberry Vodka, Cranberry & Lemon Juice, Cherry & Rose Wine Syrup, topped with Soda*

Old Fashioned	double \$12
---------------	-------------

*Raw Sugar, Bitters, Soda and Bourbon. Dehydrated Orange Garnish*

**ASK A SERVER HOW TO GET 10% OFF TAKE HOME BEERS**