

# CANOE

BREW PUB

## CANOE DINE AROUND

### \$20 MENU

#### FIRST COURSE

choose one:

##### CARROT GINGER SOUP

GLUTEN FREE

purée of carrot, ginger, onion, garlic, cream, drizzled with chimichurri

**VQA Wine Pairing (6oz):**

49 North White Blend — \$8

**Beer Pairing (20oz):**

Canoe Helles - pale Bavarian style lager — \$7.75

##### SMALL GREEN SALAD

GLUTEN FREE, VEGAN

local greens, toasted cashews, sprouted beans, pumpkin seeds, red wine vinaigrette

**VQA Wine Pairing (6oz):**

Mission Hill Reserve Sauvignon Blanc 2018 — \$10

**Beer Pairing (20oz):**

Canoe Amber - dark ruby lager — \$7.75

##### CRISPY BATTERED FRIES

GLUTEN FREE OPTION AVAILABLE

served with our secret burger sauce

**VQA Wine Pairing (6oz):**

49 North Red Blend — \$8

**Beer Pairing (20oz):**

Canoe IPA - American style IPA — \$7.75

#### SECOND COURSE

choose one:

##### GARDEN BURGER

GLUTEN FREE OPTION AVAILABLE

house made veggie patty, lettuce, tomato, cheddar, dill pickles, chimichurri, lime aioli

**VQA Wine Pairing (6oz):**

Mission Hill Reserve Sauvignon Blanc 2018 — \$10

**Beer Pairing (20oz):**

Canoe West Coast Ale - dry-hopped pale ale — \$7.75

##### CANOE BURGER

GLUTEN FREE OPTION AVAILABLE

63 acres beef patty, lettuce, tomato, cheddar, dill pickles, burger sauce

**VQA Wine Pairing (6oz):**

Mission Hill Reserve Shiraz 2016 — \$12

**Beer Pairing (20oz):**

Canoe Maibock - robust pale lager — \$7.75

##### FARMHOUSE CHICKEN SANDWICH

GLUTEN FREE OPTION AVAILABLE

grilled Island Farmhouse Poultry chicken breast, bacon, avocado, jalapeño, lettuce, tomato, provolone, lime aioli

**VQA Wine Pairing (6oz):**

Mission Hill Reserve Chardonnay 2018 — \$13

**Beer Pairing (20oz):**

Canoe India Session Ale - grapefruit & pine — \$7.75

#### THIRD COURSE

##### CHURROS

cinnamon sugar-coated doughnuts served with dulce de leche dip

**Beer Pairing (20oz):**

Canoe Dark Lager - roast coffee & chocolate — \$7.75