

BIRROTECA



BEER SHOP ■ BREWERY ■ TAP ROOM



BEERS ON TAP

	BIONDA Classic Italian Style Pilsner / 5% ABV / 14oz	9	SWIRL Cherry-Raspberry Sour / 5% ABV / 12oz	9
	10-4-22 Belgian Quad rested on Flamed Bourbon-Soaked Raisins, aged in fresh Red Wine and Port Barrels for 8 months / 11.5% ABV / 10oz	11	SING-ALONG Floral and Aromatic American Saison. / 5% Abv / 14oz	9
	GRANO Blood Orange Wheat Ale / 5% Abv / 14oz	9	BREAKFAST PORTER Oats and malted grain. Smooth, Chocolate and Coffee character / 7.2% ABV / 12oz	9
	STAGIONE Dry Hopped Saison. Soft spice notes, Tropical, light and dry / 5.5% Abv / 14oz	10	BLACK PUMPKIN ABBEY Seasonal Pumpkin Stout brewed with Belgian Yeast / 8.5% ABV / 12oz	10
	LUPO West Coast IPA. Clean and bitter with strong aroma of pine and citrus. / 6.5% Abv / 12oz	9	EUROPEAN EXPORT LAGER Smooth Pale Lager rested in Foeder tanks / 5.7% ABV / 12oz	9
	BLACKBERRY RASPBERRY LEMONADE STAND Lactose Sour, Blackberry, Raspberry, Meyer Lemons / 5.5% ABV / 14oz	9	FLIGHT Flight of any 3 Beers* on Tap / 5oz Pours / *Stout pours are +\$1.50	10*
	INDIE ESB Extra Special Bitter. A balance of malt sweetness, and hop bitterness / 5.1% ABV / 12oz	9	BEER AND A SHOT Pair your pint with a shot of Jameson	15

BEERS BY BOTTLE

	SLINGS AND ARROWS Gold Metal Winner. Traditional Berliner Weisse Aged in Fresh Chardonnay Barrels / 4% Abv / 500 ml	14	EVOKE Barrel Aged Golden Sour Two varieties our blended sour rested for six months on either Pineapple or Cherry / 5.1% Abv / 500 ml	18	
	RED TAPE Wine Barrel-Aged Imperial Stout in fresh Pinot Noir barrels for 13 months. Flavours of chocolate, dark fruits and slight oak / 10.5% Abv / 500 ml	14		VINE SONG V Gold Metal Winner. Italian Grape Ale. Barrel aged blended saisons rested on Cabernet Sauvignon grapes / 5.3% Abv / 500 ml	18
	SPREZZATURA Saison. Barrel aged, blended and rested with blood orange / 5% Abv / 16oz	14	VINE SONG I- ROSSO Italian Grape Ale. Barrel aged blended saisons rested on freshly pressed red wine grapes / 6.8% Abv / 500 ml	18	
	GRENDL'S REVENGE Oud Bruin aged in Port & Madeira barrels. Rich Earthy notes of Tobacco, Raisin and a sweet and sour finish / 8% Abv / 16 oz	16	RITUAL MADNESS Flanders Sour Red Ale, Barrel- Aged with Red Wine Grapes For Two Years / 8% ABV / 500 ml	18	
			ROTATING CIDER Ask Your Server for our Rotating Ciders		

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ANTIPASTI

ARANCINI DI FUNGHI 14

Lightly Fried Risotto Balls, Roasted Mushrooms, Fontina Val D'Aosta DOP, Urbani Black Truffle

PETTOLE NAPOLETANE 9

Lightly Fried Pizza Dough Bites, Parmigiano Reggiano DOP, Housemade Tomato Sauce

FRITTATINE DI GNOCCHI 12

Breaded and Fried Gnocchi alla Sorrentina, Mutti Tomato, Housemade Mozzarella

GRANDE PIATTO MISTO DI SALUMI E FORMAGGI 27

Chef's Selection of Artisanal Cheeses and Cured Meats from our Salumi e Formaggi Market Counter

BROCCOLI CACIO E PEPE 12

Lightly Fried Broccoli, Pecorino Romano DOP, Black Pepper.

TRICOLORE 13

Radicchio, Endive, Arugula, Shaved Parmigiano Reggiano® DOP, Balsamic Vinaigrette

PIATTI

PANINO DI POLLO FRITTO 23

Breaded and Fried Milanese Style Chicken Thigh, Pesto Calabrese, Cow's Creamery Blue Moo Cheese, Gem Lettuce, Red Onion on a Housemade Bun. Served with Potato Chips

PANINO DI PESCE FRITTO 23

Indie Ale House Bionda Beer Battered White Perch, Lemon Garlic Crema, Giardiniera, and Gem Lettuce on a Housemade Bun. Served with Potato Chips

FRITTO MISTO DI MARE 39

K2 Milling Polenta Crusted Fried Pink Shrimp, Calamari, Seasonal White Fish, Assorted Seasonal Vegetables, Pesto Calabrese

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PIZZA AL PADELLINO

MARGHERITA 16

Mutti Tomato, Housemade Mozzarella, Basil

PEPPERONI 17

Mutti Tomato, Housemade Mozzarella, Pepperoni

CARCIOFI E CIPOLLE 19

Mutti Tomato, Marinated Artichokes, Birroteca Bionda Braised Red Onion, Gaeta Olives, Capers, Oregano

SALSICCIA 20

Mutti Tomato, Eataly Macelleria's Fennel Sausage, Ontario Bell Pepper, Red Onion, Housemade Mozzarella

PORCHETTA 21

Porchetta Toscano, Yukon Gold Potato, Fontina Val D'Aosta DOP, Housemade Mozzarella, Rosemary

PASTA

FUSILLI ALL'ARRABBIATA 15

House Extruded Fusilli, Spicy Così Com'è Datterino Tomato Sauce, Extra Virgin Olive Oil, Basil, Pecorino Romano DOP

FUSILLI CON PESTO TRAPANESE 17

Housemade Bronze Extruded Fusilli, Cherry Tomato and Almond Pesto, Basil, Pecorino Romano DOP

GNOCCHI ALLA CACIO E PEPE 19

Housemade Potato Gnocchi, Pecorino Romano DOP, Black Pepper



GNOCCHI ALLA BOLOGNESE 21

Housemade Potato Gnocchi, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP

PAIR WITH: BIONDA

Italian Pilsner, 5%ABV, 12 oz

AGNOLOTTI DEL PLIN BRASATO 23

Piemontese-Style Pork and Veal Filled Pasta, Local Ontario Ramp Butter, Parmigiano Reggiano® DOP

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VINI

glass^(5oz) | bottle

SPUMANTI	PROSECCO NV Ronco Belvedere / Veneto / Glera	15 60
	LAMBRUSCO NV Ronco Belvedere / Emilia-Romagna / Lambrusco Marani	15 60
BIANCHI	DELIBORI SOAVE Garganega / Veneto	15 58
	FALANGHINA DEL SANNIO 'JANARE' 2020 La Guardiense / Campania	17 68
	CHARDONNAY 'BRAMITO' 2019 Antinori Castello della Sala / Umbria	21 84
ROSATI	SETTESOLI Syrah / Sicilia	15 58
ROSSI	PRIMITIVO 'CA'DEL DOGE' 2020 47 Anno Domini Piantaferro / Puglia	15 60
	MATTO Nero D'avola / Sicilia	15 60
	CHIANTI CLASSICO 'OLINTO' 2018 Fabbri / Toscana	21 84
	NERELLO MASCALESE Terre Siciliane 2018 / Vino Lauria Sicilia	88

COCKTAILS

NEGRONI Campari, Gin, Sweet Vermouth, Orange	16
APEROL SPRITZ Aperol, Prosecco, Soda	16
NEW YORK SOUR Bourbon, Lemon, Simple Syrup, Red Wine	16
GIN & TONIC Tawse Gin, Tonic, Lime	16
C. SPRITZ Campari, Cocchi Americano Rosa, Prosecco, Soda	16