



GROVE

BREWING COMPANY



OUR REGION BOASTS SOME OF ONTARIO'S BEST AGRICULTURE. THIS ALLOWS US TO SOURCE HIGH QUALITY LOCAL INGREDIENTS AND PROVIDE YOU WITH A UNIQUE DINING EXPERIENCE UNLIKE ANY OTHER IN WINDSOR/ESSEX.

WE WOULD LIKE TO THANK OUR LOCAL PROVIDERS:

TRIMBLE FARMS, PEARSON WAGYU, EWE DELL FARMS, SUNRISE FARMS, LOOP FISHERIES, GREEN GILLS, RED LANTERN COFFEE CO.

Apps

★ GROVE NACHOS 19

BLACK BEAN PICO DE GALLO, LETTUCE, SPICY PEPPERS, TORTILLA CHIPS, SALSA, CHIPOTLE CREME FRAICHE, CREAM ALE FONDUE, GREEN ONIONS

ADD CHICKEN: 6, GUACAMOLE: 2

CAJUN SHRIMP SKILLET 16

SHRIMP, RED PEPPERS, ONIONS, TOMATOES, WHITE WINE GARLIC CREAM SAUCE, GARLIC BREAD

BAKED BRIE 16

WALNUT AND PANKO CRUSTED BRIE, CRANBERRY JAM, BALSAMIC REDUCTION, TOASTED BAGUETTE

★ CAULIFLOWER DIP 16

SPICED ROASTED CAULIFLOWER, THREE CHEESE BLEND, SOURDOUGH BREAD BOWL, TORTILLA CHIPS

BAVARIAN PRETZEL 12

SALTED BAVARIAN PRETZEL STICKS, GROVE BEER MUSTARD, WESTCOTT CHEESE FONDUE

CHICKEN WINGS 'N FRIES 18

SAUCES: JERK, HONEY GARLIC, BUFFALO, GROVE BBQ, VIETNAMESE BBQ, CAROLINA BBQ,

RUBS: CAJUN, LEMON PEPPER, SALT AND VINEGAR

ISLAND BITES 16

DUSTED CHICKEN BITES, JERK SAUCE, FRIED PLANTAINS, PINEAPPLE PICO, GREEN ONIONS, DRESSED GREENS

PERCH TACO 19

LAKE ERIE PANKO BREADED PERCH, GRILLED PINEAPPLE PICO, CHIPOTLE CREME FRAICHE, SLAW, PICKLED ONION, MICRO GREENS

CLASSIC POUTINE 12

FRESH-CUT FRIES, QUEBEC CHEESE CURDS, CLUBHOUSE STOUT WAGYU GRAVY

Burgers

ALL OF OUR BURGER MEAT IS LOCALLY SOURCED IN ESSEX COUNTY!

BURGERS INCLUDE FRESH-CUT FRIES. UPGRADE TO SWEET POTATO FRIES, HOUSE SALAD, CAESAR SALAD, OR SOUP \$3

★ THE WIGLE

TRIMBLE FARMS GROUND ANGUS BEEF, BACON, WHITE CHEDDAR, BEER-BRAISED ONION, LETTUCE, TOMATO, BEER MUSTARD, GROVE BBQ SAUCE, BRIOCHE BUN, PICKLE

1/4 LB 18.75
1/2 LB 20.75

★ EL DIABLO

TRIMBLE FARMS GROUND ANGUS BEEF, SMOKED BACON, CHIPOTLE CREAM CHEESE, SPICY PEPPERS, LETTUCE, TOMATO, TORTILLA CHIPS, BRIOCHE BUN, PICKLE

1/4 LB 18.75
1/2 LB 20.75

TOUM RAIDER 23

EWE DELL LAMB BURGER, PICKLED TURNIPS, LETTUCE, TOMATO, GOAT CHEESE, GARLIC SAUCE

CLASSIC SMASH BURGER

TRIMBLE FARMS GROUND ANGUS BEEF, LETTUCE, TOMATO, RED ONION, AMERICAN CHEESE, PICKLES, GROVE SAUCE, POTATO BUN

1/4 LB 17.75
1/2 LB 19.75

GYM RAT 21

1/2 LB TRIMBLE FARMS GROUND ANGUS BEEF, LETTUCE, TOMATO, BACON, AMERICAN CHEESE, PEANUT BUTTER

★ THE PEARSON STEER 24

PEARSON FARMS GROUND WAGYU BEEF, BEER-BRAISED ONION, LETTUCE, TOMATO, BRIE CHEESE, GARLIC THYME AIOLI, PICKLE, BRIOCHE BUN

Vegan

FAUX BURGER 18

LITE LIFE PATTY, LETTUCE, TOMATO, PICKLED TURNIPS, SMOKED PAPRIKA AIOLI

ADD VEGAN CHEESE: 2

SWEET POTATO HUMMUS 14

ROASTED SWEET POTATOS, FLATBREAD, MICRO GREENS

CAULIFLOWER CURRY 22

CAULIFLOWER, CHICKPEAS, FARRO GRAINS, RED PEPPERS, RED ONIONS, BLISTERED CHERRY TOMATOES, FIRE-ROASTED TOMATO CURRY SAUCE, CILANTRO, HEIRLOOM CARROTS, LIME, FLATBREAD

DETROIT STYLE

Pizza

DETROIT STYLE PIZZA IS A RECTANGULAR PIZZA BAKED IN A 10X14 STEEL PAN WITH A THICK CRUST THAT IS CRISPY AND CHEWY. IT IS TOPPED WITH BRICK CHEESE, SPREAD TO THE EDGES OF THE DOUGH. AS THE PIE BAKES, THE CHEESE MELTS DOWN THE SIDES CREATING A CRISPY CRUST. OUR FIRE ROASTED TOMATO SAUCE IS LAYERED OVER THE CHEESE AND OTHER TOPPINGS CREATING THE CLASSIC DETROIT STYLE PIZZA.

PLEASE ALLOW 30 MINUTES COOKING TIME

★ WOODWARD 26

BRICK CHEESE, PEPPERONI, FIRE-ROASTED TOMATO SAUCE, PARMESAN

LAFAYETTE 30

BRICK CHEESE, PEPPERONI, ITALIAN SAUSAGE, MUSHROOMS, RED PEPPERS, RED ONIONS, FIRE-ROASTED TOMATO SAUCE, PARMESAN

MICHIGAN 28

RED PEPPERS, TOMATO, RED ONION, BASIL, BRICK CHEESE, PARMESAN, FIRE-ROASTED TOMATO SAUCE

ASSEMBLY LINE 25

INCLUDES: FIRE-ROASTED TOMATO SAUCE, BRICK CHEESE

TOPPINGS \$1 EACH: PEPPERONI, CAPICOLA, BACON, MUSHROOMS, RED PEPPERS, BASIL, CHERRY TOMATOES, PINEAPPLE, SPICY PEPPERS, RED ONION, BRAISED ONION, ITALIAN SAUSAGE,

\$2 EACH: PROSCIUTTO, EXTRA BRICK CHEESE, VEGAN CHEESE

MOTOR CITY FEATURE 29

DETROIT STYLE PIZZA FEATURE OF THE DAY

Stone Baked Pizza

★ BUTCHERS 20

FIRE-ROASTED TOMATO SAUCE, PROSCIUTTO, CAPICOLA, BACON, ITALIAN SAUSAGE, MOZZARELLA

MARGHERITA 17

FIRE-ROASTED TOMATO SAUCE, BUFFALO MOZZARELLA, FRESH BASIL, GARLIC OIL, SEA SALT

DO IT YOURSELF 16

INCLUDES: FIRE-ROASTED TOMATO SAUCE, BUFFALO MOZZARELLA

TOPPINGS \$1 EACH: PEPPERONI, CAPICOLA, BACON, MUSHROOMS, RED PEPPERS, BASIL, CHERRY TOMATOES, PINEAPPLE, SPICY PEPPERS, RED ONION, BEER-BRAISED ONION, ITALIAN SAUSAGE

\$2 EACH: PROSCIUTTO, EXTRA BUFFALO MOZZARELLA, VEGAN CHEESE

Gastropare

BANGERS N MAC 25

CREAMY MAC N CHEESE, BANGER SAUSAGE, BEER BRAISED ONIONS, CAROLINA BBQ DRIZZLE, LOCAL MICRO GREENS

FISH 'N CHIPS 22

GEORGE THE GHOST BATTERED PICKEREL, CITRUS SLAW, FRIES, MALT DILL AIOLI

PERCH DINNER 28

QUARTER-POUND HALF-TASTY FRY HALF-FLOUR LAKE ERIE PERCH, FRIES, CITRUS SLAW, MALT DILL AIOLI

MOROCCAN SHEPHERDS PIE 24

GROUND LAMB, GROUND BEEF, CHICKPEAS, TOMATOES, MIREPOIX VEG, MOROCCAN SEASONING, SWEET POTATO MASH, LOCAL MICRO GREENS, HOUSE SALAD

Greens

ADD GRILLED CHICKEN - 6
SALADS COME WITH
GARLIC CIABATTA BREAD

APPLE GOAT CHEESE SALAD 16

MIXED GREENS, SLICED APPLE, RED ONIONS, CHERRY TOMATOES, CANDIED WALNUTS, GOAT CHEESE, APPLE DIJON VINAIGRETTE

CAESAR SALAD 15

ROMAINE, SOUR DOUGH CROUTONS, PARMESAN, BALSAMIC REDUCTION, BACON, HOUSE-MADE CAESAR DRESSING

★ FALL POWER BOWL 17

MIXED GREENS, ROASTED SQUASH, ROASTED BEETS, DRIED CRANBERRIES, CHICKPEAS, ROASTED PUMPKIN SEEDS, HEMP HEARTS, HEIRLOOM CARROTS, PICKLED TURNIPS, CRANBERRY TAHINI DRESSING

Soup

INCLUDES GARLIC
CIABATTA BREAD

FEATURE SOUP 8

ASK YOUR SERVER ABOUT WHAT OUR CHEFS GOT COOKING TODAY

Sandwiches

INCLUDES FRESH-CUT FRIES

UPGRADE TO SWEET POTATO FRIES, SALAD, OR SOUP \$3

★ ULTIMATE CHICKEN 18.5

PICKLE BRINED FRIED CHICKEN, GROVE SAUCE, PICKLES, LETTUCE, TOMATO, AMERICAN CHEESE, POTATO BUN

APPLE CHICKEN CLUB WRAP 18.5

GRILLED CHICKEN, LETTUCE, TOMATO, BACON, BRIE, SLICED APPLE, CRANBERRY AIOLI

FEATURE SANDWICH 18.5

ASK YOUR SERVER ABOUT WHAT OUR CHEFS GOT COOKING TODAY

BEST MEAL EVER?

THANK OUR HARDWORKING KITCHEN TEAM FOR DOING A SWELL JOB! ADD A 4-PACK TO YOUR BILL FOR ONLY \$9 AND HAVE THEM ENJOY IT AFTER WORK.

BEER + BEVERAGE MENU

Brewmaster Series

GET A TASTE OF OUR YEAR-ROUND LINEUP! WE TRY TO MAKE SURE THESE BREWS ARE ALWAYS ON TAP, BUT THERE'S ALWAYS A CHANCE SOME MAY BE TEMPORARILY UNAVAILABLE. ASK YOUR SERVER IF YOU HAVE ANY QUESTIONS!

PARADISE PREMIUM LAGER — 4.5%

CANADIAN & ONTARIO BREWING AWARD WINNER 2018, 2019
CLEAN & CRISP • LIGHT COLOUR • EASY DRINKING

WESCOTT CREAM ALE — 4.5%

CANADIAN & ONTARIO BREWING AWARD WINNER 2018, 2019
PALE GOLD COLOUR • NOTES OF HONEY

FARMERETTES PEACH SOUR — 4.5%

PEACHY AROMA • TART FLAVOUR PROFILE

PRIVATE BEACH COFFEE BLONDE ALE — 4.5%

COFFEE AROMA • NOTES OF VANILLA BEAN

DIVISION NEW ENGLAND IPA — 6.2%

HOP FORWARD • NOTES OF STONEFRUIT

GEORGE THE GHOST BLOOD ORANGE HEFEWEIZEN — 4.2%

ONTARIO BREWING AWARD WINNER 2019
HINT OF CITRUS & CLOVE • HAZY YELLOW COLOUR

GROVE BANQUET GREAT LAKES LAGER — 5%

BRILLIANTLY CLEAN • TOASTED GRAIN AROMA

LUPULIN EXPRESS PALE ALE — 5%

CITRUS AROMA • NOTES OF TROPICAL FRUIT

CLUBHOUSE OATMEAL STOUT — 4.7%

ONTARIO BREWING AWARD WINNER 2017, 2018
COFFEE & CHOCOLATE NOTES • SMOOTH FINISH

Fall Seasonals

ASK OUR STAFF WHICH FALL SEASONALS ARE CURRENTLY AVAILABLE! SOME OF THESE BEERS MAY BE ON TAP LATER IN THE SEASON DUE TO OUR BREWING SCHEDULE.

BAD PENNY COPPER ALE — 5%

NOTES OF TOFFEE & RED FRUIT • NUTTY AROMA

1933 OKTOBERFEST LAGER — 5%

ONTARIO BREWING AWARD WINNER 2018
TOASTED BREAD AROMA • BALANCED & SOFT

HENDERSON JACOBS HONEY KOLSCH — 4.5%

SUBTLE HONEY FLAVOUR • THIRST QUENCHING

WORKHORSE BROWN ALE — 5%

RICH CARAMEL AROMA • TOASTY & ROBUST

GEORGE AFTER DARK DUNKELWEIZEN — 4.5%

SWEET MALTINESS • COPPER-BROWN COLOUR

Small Batches

ASK YOUR SERVER OR CHECK OUT THE BEER BOARD TO SEE WHICH LIMITED EDITION BEERS & SELTZERS WE HAVE ON TAP!



OUR HARD SELTZERS ARE MADE FROM A BLEND OF SELTZER WATER, OUR GLUTEN-REDUCED MALT BASE*, AND A HINT OF NATURAL FRUIT FLAVOUR.

- BLACK CHERRY
- GRAPEFRUIT TANGERINE
- PINEAPPLE
- LEMON LIME
- LEMONADE & ICED TEA
- CRANBERRY

*We use a common brewing process where enzymes breaks down gluten proteins in our malt! Island Style may be clear of gluten, but it is made in our facility that frequently uses wheat and malt for beer. Brewery cleanliness is priority number one and we strive to keep gluten products as separated from Island Style as possible, but cross-contamination is always a risk. If you are highly celiac, we encourage you to approach any beverage with caution.

Cocktails

\$12

PUMPKIN SPICE WHITE RUSSIAN

1oz NORTHERN KEEP VODKA, 1oz KAHLUA, PUMPKIN SPICE CREAM, MILK, CHERRY GARNISH.
UPGRADE TO ...\$2

AUTUMN NECTAR

1.5oz CAPTAIN MORGAN SPICED RUM, CRANBERRY JUICE, HONEY SYRUP, APPLE PIE SOUR ALE.

MAPLE BOOTLEGER

1.5oz MAKERS MARK BOURBON, HONEY SYRUP, CRANBERRY JUICE, LIME, CANADIAN MAPLE HARD SELTZER.
UPGRADE TO ... \$2

MARGARITA CRAN

1.5oz HORNITOS TEQUILA, .5oz AMARETTO, LIME JUICE, CRANBERRY JUICE, SUGAR RIM, LIME & CRANBERRY GARNISH.

GOTHAM GLAZE

1.5oz CANADIAN CLUB 12 YEAR WHISKEY, .5oz CREME DE CACAO, DASH BITTERS, ORANGE GARNISH.
UPGRADE TO WISER 15 \$2

AMBROSIA AMNESIA

1oz SMIRNOFF VANILLA VODKA, 1oz NORTHERN KEEP VODKA, LIME, APPLE JUICE, SHAKEN WITH CINIMON STICK.
UPGRADE TO SIPSMITH GIN \$2

NEW ESSEX SOUR

1.5oz CANADIAN CLUB 12 YEAR WHISKEY, 2oz PELEE ISLAND MERLOT, LIME JUICE, LEMONADE, ORANGE GARNISH.

Whites

PELEE ISLAND PINOT GRIGIO — EPIC

6OZ \$8 10OZ \$11 BOTTLE \$28

PAGLIONE ROSE — EPIC

6OZ \$10 10OZ \$14 BOTTLE \$36

OXLEY RIESLING — EPIC

6OZ \$12 10OZ \$16 BOTTLE \$40

COOPERS HAWK BARREL AGED CHARDONNAY — EPIC

6OZ \$12 10OZ \$16 BOTTLE \$40

CREW SAUVIGNON BLANC — EPIC

6OZ \$12 10OZ \$16 BOTTLE \$40

SANTA MARGHERITA PINOT GRIGIO — ITALY

6OZ \$14 10OZ \$18 BOTTLE \$42

BERRINGER NAPA VALLEY CHARDONNAY — CALIFORNIA

BOTTLE \$50

VEUVE CLIQUOT BRUT CHAMPAGNE — FRANCE

BOTTLE \$135

Reds

PELEE ISLAND MERLOT — EPIC

6OZ \$8 10OZ \$11 BOTTLE \$28

CREW MERITAGE — EPIC

6OZ \$10 10OZ \$14 BOTTLE \$36

COOPER'S HAWK PINOT NOIR — EPIC

6OZ \$12 10OZ \$16 BOTTLE \$40

PAGLIONE CABERNET MERLOT — EPIC

6OZ \$12 10OZ \$16 BOTTLE \$40

19 CRIMES SHIRAZ — AUSTRALIA

6OZ \$12 10OZ \$16 BOTTLE \$40

LIBERTY SCHOOL CABERNET SAUVIGNON — CALIFORNIA

6OZ \$14 10OZ \$18 BOTTLE \$42

ZENATO AMARONE DELLA VALPOLICELLA — ITALY

BOTTLE \$90

CAYMUS CABERNET SAUVIGNON — CALIFORNIA

BOTTLE \$170

WALK INSIDE THE

Beer Market

FOR BEER TO-GO!