

GROVE

BREWING COMPANY

OUR REGION BOASTS SOME OF THE BEST AGRICULTURE IN ONTARIO. SOURCING HIGH QUALITY LOCAL INGREDIENTS AND PROVIDE YOU WITH A UNIQUE DINING EXPERIENCE UNLIKE ANY OTHER IN WINDSOR/ESSEX.

OUR MENU WOULDN'T BE POSSIBLE WITHOUT OUR LOCAL PROVIDERS:

TRIMBLE FARMS, PEARSON WAGYU, EWE DELL FARMS, SUNRISE FARMS, LOOP FISHERIES, GREEN GILLS, RED LANTERN COFFEE CO, NERPY'S JERK, THREE C'S FARMS

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.

Greens

ADD GRILLED CHICKEN - 6
ADD GRILLED BARBACOA - 7
ALL SALADS COME WITH GARLIC CIABATTA BAGUETTE

GROVE SALAD 17

MIXED GREENS, CRISPY PROSCIUTTO, SLICED PEAR, PICKLED ONION, CANDIED WALNUTS, CHERRY TOMATOES, AGED WHITE CHEDDAR, CHIA SEEDS, BROWN ALE BALSAMIC VINAIGRETTE

CAESAR SALAD 16

ROMAINE, SOURDOUGH CROUTONS, BACON BITS, SHAVED PARMESAN, DRESSING, BALSAMIC REDUCTION. SERVED WITH VIENNA GARLIC BREAD

BAJA POWER BOWL 18

MIXED GREENS, DIRTY RICE, SPICED SQUASH, SEASONED BLACK BEANS, CHERRY TOMATO, GUACAMOLE, RED ONION, SPICE ROASTED PUMPKIN SEEDS, ADOBO & LIME DRESSING

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

8 MILE SM 25 LG 30

BRICK CHEESE, CAPICOLA HAM, WINDSOR-STYLE PEPPERONI, BACON, FIRE ROASTED TOMATO SAUCE

WOODWARD SM 24 LG 27

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

BIG BEAVER SM 25 LG 31

BRICK CHEESE, BARBACOA BEEF, RED PEPPERS, RED ONIONS, WESTCOTT CREAM ALE FONDUE

LAFAYETTE SM 25 LG 31

BRICK CHEESE, PEPPERONI, RED ONION, RED PEPPER, MUSHROOMS, ITALIAN SAUSAGE, FIRE ROASTED TOMATO SAUCE, PARMESAN

JEFFERSON SM 25 LG 30

BRICK CHEESE, CHICKEN BREAST, RED ONION, BACON, BBQ SAUCE DRIZZLE

MICHIGAN SM 24 LG 29

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

GRATIOT SM 23 LG 29

BRICK CHEESE, WILD MUSHROOMS, BRAISED ONIONS, ROASTED GARLIC WHITE SAUCE

ASSEMBLY LINE SM 23 LG 26

INCLUDES: FIRE-ROASTED TOMATO SAUCE, BRICK CHEESE

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

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

Stone Baked Pizza

BUTCHER'S 21

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

MARGHERITA 17

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

THE CHEF'S OG 20

FIRE-ROASTED TOMATO SAUCE, MOZZARELLA, MUSHROOM, BLACK OLIVES, SHREDDED PEPPERONI, ITALIAN SAUSAGE

DO IT YOURSELF 16

INCLUDES: FIRE-ROASTED TOMATO SAUCE, MOZZARELLA

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

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

Gastropare

TAR HEEL MAC 25

CREAMY MAC N CHEESE, CRISPY CHICKEN THIGH, BEER BRAISED ONIONS, CAROLINA BBQ DRIZZLE, LOCAL MICRO GREENS, HOUSE SALAD

PRETZEL PICKEREL 22

PRETZEL CRUSTED PICKEREL, FRIES, COLESLAW, MALT DILL AIOLI

PERCH DINNER 28

QUARTER-POUND LAKE ERIE PERCH, FRIES, CITRUS SLAW, MALT DILL AIOLI

FUN-GUY PAPPARDELLE 24

PAPPARDELLE NOODLE, WILD MUSHROOM, ONION, GARLIC, WHITE WINE PESTO, MICRO GREENS

CHICKEN WINGS 'N FRIES 18.50

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

RUBS: CAJUN, LEMON PEPPER, TAJIN MEXICAN RUB

SATURDAY'S ONLY

PRIME RIB DINNER 47

TRIMBLE FARMS BLACK ANGUS PRIME RIB WITH ALL THE FIXINGS

Burgers

ALL BURGER MEAT IS LOCALLY SOURCED FROM ESSEX COUNTY!

BURGERS INCLUDE FRIES.

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

THE GROVE

TRIMBLE BEEF, BACON, WHITE CHEDDAR, BRAISED ONION, LETTUCE, TOMATO, BEER MUSTARD, GROVE BBQ, BRIOCHE BUN, PICKLE

1/4 LB 19.25

1/2 LB 21.25

EL DIABLO

TRIMBLE BEEF, CRISPY BACON, CHIPOTLE CREAM CHEESE, SPICY BANANA PEPPERS, LETTUCE, TOMATO, TORTILLA CHIPS, BRIOCHE BUN, PICKLE

1/4 LB 19.25

1/2 LB 21.25

CLASSIC SMASH

TRIMBLE BEEF, LETTUCE, TOMATO, RED ONION, AMERICAN CHEESE, GROVE SAUCE, POTATO BUN, PICKLE

1/4 LB 18.75

1/2 LB 20.75

DONNYBROOK 25

PEARSON WAGYU, LETTUCE, BRAISED ONION, GARLIC MUSHROOM, BRIE CHEESE, PESTO TRUFFLE AIOLI, BRIOCHE BUN, PICKLE

FAUX BURGER 18.75

LITELIFE VEGAN PATTY, VEGAN MAYO, LETTUCE, TOMATO, RED ONION, BEER MUSTARD, BRIOCHE BUN, SWEET & SPICY PICKLES

ADD VEGAN CHEESE: 2

Sandwiches

SOUTHSHORE GYRO 20

EWE DELL SPICED LAMB, LETTUCE, TOMATO, DICED ONION, CUCUMBER TZATZIKI, NAAN BREAD

ULTIMATE CHICKEN 20

PICKLE BRINED CHICKEN BREAST, GROVE SAUCE, LETTUCE, TOMATO, AMERICAN CHEESE, SWEET AND SPICY PICKLES, POTATO BUN

BISTRO CHICKEN WRAP 20

ROASTED CHICKEN BREAST, LETTUCE, TOMATO, BACON, SLICED PEAR, BRIE CHEESE, BALSAMIC HONEY AIOLI

MARLEY BIRD 20

FRIED CHICKEN THIGH, NERPY'S JERK SAUCE, PINEAPPLE AIOLI, PEAR CITRUS SLAW, SWEET AND SPICY PICKLES, POTATO BUN

BEEF DIP 22

SHAVED PRIME RIB, AGED WHITE CHEDDAR, BEER BRAISED ONIONS, HORSERADISH AIOLI, AUX JUS, CIABATTA BAGUETTE

Apps

GROVE NACHOS 19

BLACK BEAN PICO DE GALLO, LETTUCE, SPICY PEPPERS, TORTILLA CHIPS, SALSA, CHIPOTLE CREME FRAICHE, WESTCOTT CREAM ALE FONDUE, ADD BARBACOA BEEF: 7, ADD CHICKEN: 6, GUACAMOLE: 3

TRUFFLE FRIES 12

FRIES, TRUFFLE OIL, COARSE SALT, SHAVED PARMESAN

CAULIFLOWER DIP 18

THREE CHEESE BLEND, ROASTED CAULIFLOWER, RED PEPPER, BREAD BOWL, TORTILLA CHIPS

BAVARIAN PRETZEL 12

BAKED PRETZEL STICKS, COARSE SALT, GROVE BEER MUSTARD, WESTCOTT CREAM ALE FONDUE

BUFFALO CAULI WINGS 15

CRISPY CAULIFLOWER FLORETS, GARLIC BUFFALO SAUCE, SERVED OVER CITRUS PEAR SLAW

BIRRIA TACO WONTON ROLLS 18

BARBACOA, ONION, CILANTRO, SERVED WITH BIRRIA JUS.

ISLAND BITES 17

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

PLOUGHMAN'S PLATE 26

BEER MUSTARD, GEORGE THE GHOST ORANGE MARMALADE, BRIE CHEESE, AGED WHITE CHEDDAR, CURED MEATS, PICKLED VEGETABLES, ROSEMARY FOCACCIA BREAD

PERCH TACOS 20

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

PORK BELLY BAO BUNS 18

BEER-BRAISED PORK BELLY, PICKLED ONION, CILANTRO, MISO LIME AIOLI, MICRO GREENS, BAO BUNS

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

WESTCOTT 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 & 2022

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

Winter 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.

CALIFORNIA COMMON — 5.5%

ONTARIO BREWING AWARD WINNER 2022

AMBER IN COLOUR • NOTES OF BUTTERSCOTCH

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

DARK SIDE GEORGE DUNKEL — 4.5%

SWEET MALTINESS • COPPER-BROWN COLOUR

WORKHORSE BROWN ALE — 5%

ONTARIO BREWING AWARD WINNER 2018

RICH CARAMEL AROMA • TOASTY & ROBUST

BEACON KEEPER BLACK LAGER — 4.5%

NOTES OF COFFEE • BLACK COLOUR

O'DONAVAN'S AMBER LAGER — 4.5%

NOTES OF CARAMEL & TOFFEE • SMOOTH & CRISP

Small Batches

TOWN TANGOS • STAFF CRAFTS • ONE & DONES

ASK YOUR SERVER ABOUT OUR VARIOUS SMALL BATCH SERIES! EVERY MONTH WE BREW COLLABORATION BEERS & SELTZER THAT ARE AVAILABLE FOR A LIMITED TIME!



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

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

*We use a common brewing process where enzymes break 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.

ROUND FOR THE WOOD — \$130

BUYER'S CHOICE. 1 DRINK PER PERSON. MUST BE SEATED AT THE BAR TO RECEIVE. CHOOSE FROM ANY BEER ON TAP OR 1oz STRAIGHT SHOTS FROM WELL BOTTLES ONLY. INQUIRE WITH BARTENDER FOR MORE INFORMATION.

Cocktails

WOLF OF WIGLE 1.5oz BASIL HAYDEN BOURBON, 1.5oz PELEE MERLOT, VANILLA CHAI SYRUP, BITTERS, MUDDLED ORANGE - \$14

CAPTAIN JACK .5oz GRAND MARNIER, 1.5 oz BRUGAL RUM .SIMPLE SYRUP, MUDDLED LEMON AND ORANGE, GINGER BEER, ORANGE GARNISH - \$14

NUTTY PEAR 1oz NORTHERN KEEP VODKA, 1oz FRANGELICO, LEMON JUICE, PEAR JUICE, PEAR GARNISH - \$13

POMEGRANATE GIN FIZZ 2oz SIPSMITH LONDON DRY GIN, GRENADINE, POMEGRANATE JUICE, LEMON JUICE, LEMON PEEL, SODA WATER - \$14

WINDSOR SOUR 2oz CANADIAN CLUB 12 YEAR, LEMON JUICE, HONEY GINGER SYRUP - \$14

COCONUT MARGARITA 1.5oz TEQUILA, .5oz TRIPLE SEC, LIME JUICE, CREAM OF COCONUT, TOASTED COCONUT RIM - \$14

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

COOPER'S 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

BERINGER NAPA VALLEY CHARDONNAY — CALIFORNIA
BOTTLE \$50

VEUVE CLICQOUT 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