### **APPETIZERS**

★ CAULIFLOWER DIP
★ BAVARIAN PRETZEL 13 Baked pretzel sticks, coarse salt, Grove beer mustard, Westcott Cream Ale fondue.
CAST IRON BURRATA
WINGS N' FRIES
Caribbean Jerk, Honey Garlic, Thai Chili, Maple Chili, Sriracha Honey.
Rubs: Cajun, Lemon Pepper, Tajin Mexican.
★ GROVE NACHOS  Pico de gallo, lettuce, spicy peppers, tortilla chips, salsa, chipotle creme fraiche, Westcott Cream  Ale fondue.
Add chicken or pulled pork \$6, refried beans \$5, guacamole \$3, sour cream \$2
AMBASSADOR CHEESY BREAD
CLASSIC POUTINE
KYRPOS TUPOC
YORKSHIRE BITES
TRUFFLE TOTS

# **TACOS**

Tater tots, herbs, truffle garlic butter, fresh parmesan,

EACH ORDER INCLUDED 3 TACOS SOFT CORN TORTILLAS PROVIDED BY LEAMINGTON TORTILLA

★ PERCH TACOS
CARIBBEAN TACOS
CARNE ASADA

## **STONE BAKED PIZZA**

FRESH DOUGH, THIN CRUST AND STONE BAKED UPGRADE TO GLUTEN-FREE CRUST: \$5

MARGHERITA
★ BUTCHER'S23  Fire-roasted tomato sauce, pepperoni, capicola, bacon, Italian sausage, mozzarella.
BROOKLYN BRAWLER
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: Extra mozzarella, vegan cheese, feta cheese.

# **LOCAL BEEF BURGERS**

E3	ALL BURGERS COME WITH FRENCH FRIES  GLUTEN-FREE BUNS, SWEET POTATO FRIES,  SOUP, HOUSE OR CRESAR SALAD: \$3  ONION RINGS: \$4  POUTINE: \$5
	GLUTEN-FREE BUNS, SWEET POTATO FRIES,
≳۱	SOUP, HOUSE OR CRESAR SALAD:\$ 3
5	ONION RINGS:
ᇍ	POLITINE: \$ 5
	1 00 1 1142

#### **★** THE GROVE

¼ LB: 20 • ½ LB: 22 • ⅓ LB wagyu patty: 25 Trimble Farms beef, bacon, white cheddar, braised onion, tomato, lettuce, beer mustard, grove bbq, brioche bun, pickle.

#### **CLASSIC SMASH**

¼ LB: 19 • ½ LB: 21 • ⅓ LB wagyu patty: 24 Trimble Farms beef, lettuce, tomato, red onion, American cheese, grove sauce, potato bun, pickle.

#### **BENNY BURGER**

¼ LB: 21 • ½ LB: 23 • ⅓ LB wagyu patty: 26 Trimble Farms beef, smoked bacon, sunny side egg, lettuce, tomato, maple hollandaise, brioche bun.

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7oz pepper crusted Pearson Farms wagyu patty, lettuce, tomato, smoked gouda, beer braised onions, fried leeks, smoked garlic aioli.

### **□** LION'S DEN ......19

Local lion's mane mushroom and chickpea patty, lettuce, tomato, vegan cheese, red pepper sweet relish.

#### ★ N EL DIABLO

¼ LB: 20 • ½ LB: 22 • ⅓ LB: wagyu patty: 25 Trimble Farms beef, crispy bacon, chipotle cream cheese, spicy banana peppers, lettuce, tomato, tortilla chips, brioche bun, pickle.

## **DETROIT STYLE PIZZA**

AN EMERGING STYLE OF PIZZA ORIGINATING FROM OUR NEIGHBOURS TO THE NORTHL DEEP DISH AND SOLIARE CUT

NEIGHBOURS TO THE NORTH! DEEP DISH AND SQUARE CUT, DETROIT STYLE PIZZA IS CRISPY, CHEWY, AND WORTH THE WAIT PLEASE ALLOW 30 MINUTES OF COOKING TIME!
<b>8 MILE</b>
★ WOODWARD
★ LAFAYETTE
JEFFERSONsm 24 Lg 32 Brick cheese, chicken breast, red onion, bacon, BBQ sauce drizzle, parmesan.
★ MICHIGAN
ASSEMBLY LINE
BOWLS
ALL SALADS COME WITH GARLIC PORTUGUESE BREAD ADD CHICKEN, JERK CHICKEN OR PULLED PORK TO SALAD: \$6
MOROCCAN POWER BOWL  Mixed greens, Moroccan marinated tofu, seasoned quinoa, crispy chickpeas, artichoke hearts, shredded carrots, sunflower seeds, fennel, Moroccan citrus vinaigrette. Add seared halloumi cheese \$2

HOD CHICKEN, JERK CHICKEN OR PULLED PORK TO SHLHD: \$6
MOROCCAN POWER BOWL
 GREENHOUSE SALAD Mixed greens, red peppers, cucumbers, cherry tomatoes, shredded carrots, radish, micro greens, balsamic vinaigrette.
CAESAR SALAD Romaine, bacon bits, shaved parmesan, sourdough croutons, caesar dressing, balsamic reduction.
GOLDEN GATE COBB

SMOKED TOMATO SOUP 8
House made smoked tomato soup, cheddar cheese

crostini, garlic Portuguese roll

## **GASTRO FARE**

ALL SANDWICHES COME WITH FRENCH FRIES GLUTEN-FREE BUNS, SWEET POTATO FRIES.
SANDWICHES
PERCH DINNER
BUFFALO RIGATONI
RAZORBACK MAC
▼ THAI CURRY
GREAT LAKES FINEST FISH N' CHIPS
**KOREAN CHICKEN N' WAFFLES

#### POUTINE:.....\$ 5 CELTIC STACK 22

ONION RINGS: ......\$ 4

CLLIIC STACK
Smoked corned beef, sauerkraut, swiss cheese, marble
rye, Russian dressing, Lakeside pickles.

★ ULTIMATE CHICKEN
Lakeside pickle-brined fried chicken, grove sauce,
lettuce, tomato, American cheese, Lakeside dill pickles
potato bun.

PINEAPPLE EXPRESS20
BBQ pulled pork, slaw, pineapple salsa, smoked gouda,
crispy leeks, Portuguese roll.

GRAND BAZAAR20
Marinated and seasoned chicken, shawarma sauce, red

peppers, tomato, cucumber, red onion, tahini sauce, naan.

SPIC'

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Thank our hardworking kitchen team for doing a great job! add a 4-pack to your bill for only a great job: add a 4 packet year. \$11 and have them enjoy it after work.

**ALLERGIES** Please advise us of any allergies or dietary & DIETARY restrictions you may have and we will try and **SUBSTITUTES** accommodate you to the best of our ability.



### COCKTAILS

BEES KNEES
BANANA SPLIT
RASPBERRY MARGARITA 1.5oz Hornitos Reposado Tequila, 1/2oz Chambord, lime juice, agave syrup, salt rim, lime wedge.
KENTUCKY LEMONADE
CUCUMBER MOJITO 1  20z Captain Morgan white rum, muddled cucumber, lime juice, simple syrup, soda water, mint.
ISLANDER SANGRIA

## NON-ALCOHOLIC

HARMON'S LAGERED ALE 6
HARMON'S HAZY IPA 6
PINEAPPLE GINGER MOJITO
BLUEBERRY MULE

# **COFFEE & ESPRESSO**

RED LANTERN MEDIUM ROAST COFFEE	3
RED LANTERN ESPRESSO	4

### WHITE WINE

PELEE ISLAND PINOT GRIGIO - EPIC 6oz \$8 // 10oz \$11 // Bottle \$28

PAGLIONE ROSE - EPIC 6oz \$10 // 10oz \$14 // Bottle \$36

CREW RIESLING - EPIC
6oz \$12 // 10oz \$16 // Bottle \$40

COOPER'S HAWK BARREL AGED CHARDONNAY - EPIC 6oz \$12 // 10oz \$16 // Bottle \$40

NORTH 42 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

#### **RED WINE**

PELEE ISLAND MERLOT - EPIC 6oz \$8 // 10oz \$11 // Bottle \$28

**NORTH 42 MERITAGE - EPIC** 6oz \$10 // 10oz \$14 // Bottle \$36

COOPER'S HAWK PINOT NOIR - EPIC 6oz \$12 // 10oz \$16 // Bottle \$40

TOMASSI RIPASSO VALPOLICELLA- ITALY 6oz \$12 // 10oz \$16 // Bottle \$40

JOEL GOTT CABERNET SAUVIGNON - CALIFORNIA 6oz \$14 // 10oz \$18 // Bottle \$42

STAGS LEAP ARTEMIS CABERNET SAUV - CALIFORNIA
Bottle \$130

# A SPECIAL THANK YOU TO OUR LOCAL SUPPLIERS

The core of everything we do here at the Grove is derived from collaboration with the Windsor-Essex community. Without our local providers, this menu wouldn't be possible. We would like to extend our gratitude to the following local businesses:

Trimble Farms Cattle Company, Pearson Wagyu, Ewe Dell Farms, Sunrise Farms, Loop Fisheries, The Chop Shop Butcher, Green Gills, Red Lantern Coffee Co, Leamington, Tortilla Three C Farms, Nerpy's Jerk, Lee & Maria's, and Lakeside Packing Co.

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