

STARTERS + SHARING

Market Fresh Soup of the Day
herbed ciabatta crostinis / \$8

Dockside Seafood Chowder
*clams, mussels, haddock, old bay,
cheddar crackers / \$10*

Red Pepper Hummus+Vegetables ①
crispy pitas / \$12

Naked Yukon Gold Fries ②
sea salt, ketchup, creole dijon mayonnaise / \$7

Sweet Potato Fries
sea salt, ketchup, creole dijon mayonnaise / \$12

Crispy Bang Bang Shrimp
napa & asian pear slaw, spicy thai-lime aioli / \$16

Pierside Nachos
*fresh corn tortillas, cheddar-jalapeño queso sauce,
pico de gallo, avocado crema, choice of
marinated pinto beans or spicy chorizo / \$17*

Pierside Chef's Board
*two meats, two cheeses, fruit, vegetables, compote,
house pickle, grilled ciabatta / \$22*
(Not Available For Room Service)

Yukon Gold Poutine
*guinness & caramelized onion gravy,
local cheese curds / \$12*

Crispy Calamari
colombian aji, charred lemon, chive oil / \$15

Grilled Bruschetta
tomato, feta, basil, balsamic reduction / \$13

Sundried Tomato, Artichoke+Kale Dip
grilled ciabatta / \$15

Six Jumbo Breaded Chicken Wings
*grilled pineapple bbq (mild),
or honey garlic heat (medium),
or nashville north (hot),
with celery & blue cheese dip / \$16*



ENTRÉES

Waterfront P.E.I. Mussels
*hard cider, bacon, garlic confit, thyme,
grilled ciabatta / \$17*

Black Forest Schnitzel
*hunter sauce, herbed spaetzle, charred brussels sprouts,
bacon, asian pear / \$18*

Herb-Grilled Local Rainbow Trout ③
*lemon herb zucchini-tomato salad,
parsnip crisps, chive oil / \$23*

Orecchiette Primavera
*grilled vegetables, grape tomatoes, house marinara,
padano crisps / \$17*

Port Nelson Haddock+Yukon Gold Chips
*two pieces of IPA battered haddock,
buttermilk cabbage & pear slaw,
charred lemon / \$19*

Lebanese-Spiced Grilled Chicken ④
*quinoa tabouli, grilled vegetables, avocado aioli,
tahini-lemon sauce, beet crisps / \$19*

①Vegan |

②Gluten

BOWLS

Blueberry Power ⑤⑥

fresh & sun-dried blueberries, brown rice pilaf, sweet potato, lettuce, almonds, blueberry balsamic, parsnip crisps / \$18

Keto Herb-Grilled Ribeye ⑥

charred brussels sprouts, crispy padano, lettuce, avocado-sumac vinaigrette / \$22

Atlantic Salmon Poke-"eh" ⑥

maple-chipotle marinade, jasmine rice, edamame, watermelon radish, local sprouts, sesame seeds / \$20

(BOWLS NOT AVAILABLE FOR ROOM SERVICE)

HANDHELDS

"The 36" BBQ Burger

two certified angus beef patties, smoky-maple bbq sauce, roast garlic mayo, mustard-grilled bacon, gouda, fixin's, sesame kaiser bun / \$17

French Onion Burger

two certified angus beef patties, caramelized onions, swiss & padano cheeses, no fixin's, house-made english muffin / \$18

Pierside Sunrise Beyond Meat Burger ⑤

marinated tomato, avocado-lime crema, garlic mayo, shredded lettuce, pickle, on a vegan brioche bun, with melted gouda (vegetarian) or tempeh bacon (vegan) / \$17

The Hammer

panko breaded pork schnitzel, pretzel hoagie, bauernspeck, cabbage & asian pear slaw, honey mustard / \$17

Spicy Nashville North Crispy Chicken Caesar Wrap

apple cider bacon, romaine, kale, radicchio, padano / \$16

*All handhelds include your choice of **Yukon Gold Fries**,*

***Pierside Greens**, or **Market Fresh Soup**.*

*Substitute **Classic Caesar**, **Sweet Potato Fries**, or*

***Dockside Seafood Chowder** / \$3*

SALADS

Pierside Greens ⑤⑥

mixed lettuce, local sprouts, zucchini, tomatoes, radish, toasted pepitas, with your choice of balsamic, ranch, raspberry, or blue cheese dressing / \$12

Classic Caesar

romaine, kale, radicchio, herbed crostinis, cider bacon, padano cheese, charred lemon / \$14

Sous-Vide Beet+Chèvre ⑥

mixed lettuce, goat cheese, fennel, almonds, herbes de provence, honey balsamic dressing / \$16

SIDES

Charred Brussels Sprouts ⑥

bacon, apple, red onion / \$5

Quinoa Tabouli ⑤⑥

parsley, quinoa, lemon, tomato, cucumber, sumac / \$5

Pan Seared Spaetzle

herbs, garlic / \$6

Brown Rice Pilaf ⑤⑥/ \$4

Small Naked Yukon Gold Fries / \$4

Small Sweet Potato Fries

sea salt, creole dijon mayonnaise / \$6

Guinness + Caramelized Onion Gravy / \$3

ADD-ONS

Mediterranean Grilled Chicken Breast ⑥/ \$6

Crispy Bang Bang Shrimp

six pieces, spicy thai-lime aioli / \$9

Tempeh Bacon ⑤/ \$3

Gouda, Swiss, or Cheddar Cheese / \$3

RED WINES

Gran Signoria Rosso Veronese | Italy

A Valpolicella like no other. Notes of vanilla and cherry, with a long, velvet finish

6 oz. - **\$11.50**

9 oz. - **\$13.50**

Bottle - **\$40**

Gnarled Vine Zinfandel | California

Like jam straight from the jar. Full notes of blueberry, plum, and blackberry

6 oz. - **\$11.50**

9 oz. - **\$13.50**

Bottle - **\$40**

Secret Barrel Red | Chile

Full bodied and smoky yet easy drinking, with notes of rich dark fruit and chocolate

6 oz. - **\$10.50**

9 oz. - **\$12.50**

Bottle - **\$35**

Peller Estates Cabernet-Merlot | Ontario

Aromas and flavours of black fruit and cocoa. Dry, medium bodied, with crisp but balanced acidity

6 oz. - **\$8.00**

9 oz. - **\$10.50**

Bottle - **\$29**

DESSERTS

Crumbled Apple Crumble

cider caramel, vanilla ice cream, apple twigs, brown sugar & oat crumble / \$7

Wild Blueberry+White Chocolate Cheesecake

blueberry-ginger compote / \$7

Chocolate Brownie+Cookie Stack

vanilla ice cream, chocolate sauce, vanilla sauce / \$7

WHITE WINES

Giotto Pinot Grigio | Italy

Simple, easy, and approachable, with light hints of citrus

6 oz. - **\$11.50**

9 oz. - **\$13.50**

Bottle - **\$40**

Misty Cove Sauvignon Blanc | New Zealand

Delicate acidity with complex notes of green herbs, lemon, and grapefruit

6 oz. - **\$11.50**

9 oz. - **\$13.50**

Bottle - **\$40**

Secret Barrel Rosé | Chile

Crisp and refreshing, with an enticing aroma of watermelon and rich notes of cherry candy and fresh berries

6 oz. - **\$10.50**

9 oz. - **\$12.50**

Bottle - **\$35**

Peller Estates Chardonnay | Ontario

Floral, apple, and lemon aromas with a hint of oak. Dry, medium bodied, with green apple & pear flavours

6 oz. - **\$8.00**

9 oz. - **\$10.50**

Bottle - **\$29**

SPARKLING

San Martino Sparkling Cuvée | Italy

Like biting into a fresh green apple. Tiny bubbles of refreshingly crisp Prosecco grapes

Bottle - **\$40**

ON TAP

Domestic

Molson Canadian
Pint - **\$7.50** | Pitcher - **\$19.00**

Coors Light
Pint - **\$7.50** | Pitcher - **\$19.00**

Premium

Rickard's Red
Pint - **\$8.50** | Pitcher - **\$22.00**

Coors Banquet
Pint - **\$8.50** | Pitcher - **\$22.00**

Belgian Moon
Pint - **\$8.50** | Pitcher - **\$22.00**

Creemore Boundless IPA
Pint - **\$8.50** | Pitcher - **\$22.00**

Import

Pilsner Urquell
Pint - **\$9.50** | Pitcher - **\$25.00**

Strongbow
Pint - **\$9.50** | Pitcher - **\$25.00**

Heineken
Pint - **\$9.50** | Pitcher - **\$25.00**

Guinness
Pint - **\$9.50** | Pitcher - **\$25.00**

CANS

Featured Cans of the Week / **\$9**

Collective Arts Brewing

Apple & Cherry Cider
Life In The Clouds New England Style IPA
Hazy State Double Dry-Hopped IPA
Lunch Money Ale

BOTTLES

Domestic

Molson Canadian / **\$6.75**

Coors Light / **\$6.75**

Premium

Sol / **\$7.75**

Alexander Keith's / **\$7.75**

Miller Genuine Draft / **\$7.75**

Mill St. Organic / **\$7.75**

Steamwhistle / **\$7.75**

Import

Heineken / **\$8.75**

Stella Artois / **\$8.75**

LIQUOR

Bar Rail

Smirnoff Vodka, Gordon's Gin,
Captain Morgan Rum
1 oz. - **\$7.50** | Double - **\$11.25**

Ask your server about our Premium Selections

Shooters

Standard Shooters
1 oz. - **\$7.50**

Olmecca Tequila
1 oz. - **\$8.61**

Taxes not included. Some items may contain nuts. We recognize that health and safety are important concerns for our guests. If you have an allergy or sensitivity, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. If you have any questions or concerns, please speak with the manager.

PIERSIDE COCKTAILS

#36 Caesar

Classic Bloody Caesar with all the fixin's! Perfect for an evening on the patio, or to cure that Sunday morning hangover / \$9

Pierside Mule

A simple, fruity spin on a classic! Vodka, ginger beer, fresh lime - infused with Cherry Brandy. Garnished with a fresh mint sprig and a maraschino cherry, and served in a classic copper mug / \$9

Blueberry Basil Lemonade

Sometimes you just need a little something extra in a lemonade that won't come from the stand! Our Pierside lemonade is made with a refreshing mix of Blueberry Vodka, lemonade, soda water, fresh basil, and blueberries / \$9

Strawberry Mint Mojito

Fresh, minty, fizzy, and filled with sweet, juicy strawberries for the most refreshing cocktail this summer! Sure to quench your thirst in the summer heat / \$9

Hand Shaken Colada

No blender needed for this lighter, more refreshing take on the classic pool-side drink. You'll practically feel the sand between your toes as you sip on a delicious combination of Coconut Rum, Amaretto, fresh juices, and a hint of cinnamon / \$9

Galliano Old Fashioned

A twist on a classic! Rye Whisky muddled with a fresh orange slice and Angostura Bitters, infused with Galliano - adding delish notes of vanilla for some sweetness / \$9

White Peach Sangria

A delish blend of Moscato Rose, Peach Schnapps, pineapple juice, and soda. Perfect for a hot summer day! / \$9

Classic Shaken Margarita

A recipe that proves simple can be delicious! Tequila, Triple Sec, Margarita Mix, and fresh lime juice - hand shaken and served on the rocks with a salted rim and slice of lime / \$9

SATURDAY

Club Night

DINE. DRINK.

DANCE

VIP BOOTHS & BOTTLE SERVICE
AVAILABLE

LARGE GROUPS ACCOMMODATED

DJ+DANCING @ 10 PM



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#bythepierside