

CHAMPIONS BAR & PATIO

GIANT BARBARIAN SOFT PRETZEL

DARK ALE MUSTARD
PALE ALE CHEESE DIP
\$ 8

IPA HUMMUS

ROASTED GARLIC & PEPPERS
TOMATO BASIL SALSA - PITA CHIPS
& JOY STIX
\$ 12

MEDITERRANEAN CHICKEN SALAD

GRILLED CHICKEN BREAST
TOMATOES - FETA - PEPPERS
ONIONS - HUMMUS - PITA
REDWINE OREGANO VINAIGRETTE
\$ 18

CHARCUTERIE BOARD

PROSCIUTTO - CHILI SAUSAGE
FENNEL SALAMI
SMOKED ROSEMARY CROSTINI
HOUSE PICKLED VEGETABLES
GRAIN MUSTARD - HONEY APRICOTS
\$ 22

MARGARITA FLAT BREAD

SAN MARZANO TOMATOES
BASIL - OLIVE OIL
BUFFALO MOZZARELLA
\$ 17

SMOKED CHEDDAR & PUMPKIN BEER SOUP

MAPLE BACON - SCALLIONS
PRETZEL CROUTONS
\$ 8

SHRIMP CAESAR SALAD

BEER & GARLIC STEAMED SHRIMP
ROMAINE - RADICCHIO
MAPLE BACON CROUTONS
GRANA PADANO - CAESAR DRESSING
\$ 20

CANADIAN CHEESE BOARD

DOUBLE CRÈME BRIE - SMOKED BLUE
AGED CHEDDAR - LEEK ASH GOAT
CARROT & MUSTARD SEED CHUTNEY
QUINCE JELLY - HONEY APRICOT
WALNUTS - GRAPES - CRACKERS - CROSTINI
\$ 24

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

BUTTER CHICKEN SCHNITZEL

MANGO JALAPENO KRAUT
AVOCADO RELISH
ACE CLASSIC BUN

BREW MASTER BEEF BRISKET

CARAMELIZED ONIONS
FONTINA CHEESE
HOUSE CHILI B.B.Q. SAUCE
ACE CLASSIC BUN

\$ 18

CRISPY FISH

ATLANTIC COD
BEER BATTERED
LEMON TARTAR SAUCE
CABBAGE SLAW
ACE CLASSIC BUN

DESSERT

FRESH FRUIT PLATE

MELON - CITRUS - MANGO - PINEAPPLE
GRAPES - STRAWBERRIES
CHOCOLATE CHIP COOKIE
\$ 15