



# Wolfhead Distillery

FARM TO TABLE

EAT IN OR TAKE OUT

## Chef Inspired Creations

Our famous burgers are made with 100% Romano's veal and beef mixture. All sandwiches are served with fries, salad, soup or coleslaw.

### Classic Burger 14

An 8 oz. Not-so-basic burger topped with lettuce, tomato and onions.

### Maple Bacon Burger 17

An 8 oz. homemade burger, topped with cheddar, maple bacon and our Whisky smoked barbecue sauce.

### Goat Cheese Turkey Burger 18

8 oz. homemade ground turkey burger grilled to a juicy perfection and topped with our onion aioli, goat cheese, fresh green apple slices and baby spring mix.

### Wolfhead Chicken Pita 17

Marinated chicken breast grilled and served in a toasted Greek pita with garlic aioli, lettuce, tomatoes and onions.

### Wolfhead Steak Pita 18

Filet Mignon grilled and served in a Greek pita with garlic aioli, caramelized onions, bell peppers and feta cheese.

### Vegetarian Burger 15

A perfect alternative to a beef burger, served on a toasted bun with lettuce, tomato, onions and red pepper aioli.

### Cajun Chicken Club 18

Fresh breast of marinated chicken rubbed in our Cajun spices then blackened and served on a toasted bun with garlic aioli, lettuce and tomato.

### Lake Erie Perch Sandwich 16

Flash fried sweet Lake Erie Perch served on a toasted bun with our homemade caper tartar sauce, lettuce and tomatoes.

### Apple Chicken Brie Panini 18

A Wolfhead Signature! Marinated chicken breast grilled and stuffed on a fresh panini bun with honey/cinnamon butter, granny smith apples, homemade chutney and brie cheese.

### Mediterranean Shrimp Tacos 20

Black Tiger Shrimp pan fried in garlic butter and white wine then stuffed in two toasted soft shell pitas with tomato, jalapeno and cucumber salsa and cilantro.

### Portobella Fries 14

Freshly sliced portabella mushrooms lightly dusted in spiced bread crumbs, flash fried then tossed in fresh Parmesan cheese. Served with red pepper aioli.

### Calamari 18

Lightly dusted and flash fried tender calamari tossed with banana and jalapeno peppers then served with red pepper aioli.

### Cajun Beef Tips 16

Filet Mignon dredged in our homemade Cajun Spices then blackened in a cast iron pan and served with toasted pita points and garlic aioli.

### Wolfhead Poutine 10

Our skin - on fries heaping with cheese curds, mozzarella and our savory brown gravy.

### Chicken Fingers 15

Breaded white meat chicken finger served with fries and plumb sauce

### Soup of the day 5 side 3

Chef inspired soup prepared from scratch every morning.

### Caesar Salad

Fresh romaine tossed in our homemade dressing with parm cheese, croutons and bacon. Small 10 / Large 15 / Chicken 4 / Shrimp 5

### Heritage Salad

Heritage mixed greens with carrots, cherry tomatoes and cucumbers.  
Side 4 / Small 8 / Large 12



## Dinner Entrees



### Wolfhead Vodka Garlic Fried Linguini 15

Fresh mushrooms, green onions, olives, banana peppers, and fresh garlic sautéed together, then flambéed in our Wolfhead Premium Vodka, tossed with tender linguine noodles, parmesan and feta cheeses. Also available gluten free with penne noodles.

Chicken 4 Shrimp 5



### Wolfhead Smoked Back Ribs Full 30 Half 18

Tender back ribs smoked in house then basted with your choice of Wolfhead BBQ sauce, Honey Garlic or Giffin's Wolfhead Whisky Maple Syrup. Served with fries and slaw.

### River's End Wild Salmon 30

Canadian wild salmon pan seared with light select spices then finished with our lemon caper butter, cherry tomatoes, green olives and a River's End Gin flambee.

### Lake Erie Perch 28

Fresh Lake Erie Perch served with skin on fries, homemade caper infused tartar sauce and coleslaw.

## How Wolfhead Came to Life

### CELEBRATING 5 YEARS WILD / OUR STORY

Wolfhead Distillery was established in May 2016 after local Amherstburg residents, Tom & Sue Manherz, were inspired by the local history of rum running and Prohibition. After establishing a third-party bottling operation for companies looking to produce small batch lines, they decided to pursue Sue's love of Vodka and open a premium craft distillery. Tom brought in the best distilling equipment from Italy and a young blender from Windsor and with the help of seasoned Executive Chef, friend and co-owner, Larry Girard, they took the vision a step further and opened the restaurant and bar.

We take pride in offering our guests a fresh and a seasonally sourced menu with infused creative dishes, signature cocktails and premium craft spirits you won't find anywhere else. Our goal at Wolfhead is to give you a glimpse into the world of distilling while at the same time providing an experience that will have you eager to come back.

You can find a line-up of our Premium Craft Vodka's, Whisky's and now Gin in our Retail Shop. select LCBO's or order online at [www.drinkwolfhead.com](http://www.drinkwolfhead.com). Shipping available across Canada. Stay Wild and be part of our email-pack for the latest events, product releases, cocktail recipes and gift options from our Bootlegger Retail Shop.

## SIDES

Skin - On Fries	7	Canned pop	2
Gravy	1	Juice Box	1
Sweet Potato Fries	10	Coffee or Tea	2
Up charge side 3		Canned Beer	5
Garlic Aioli	.25	Bud Light, Blue, Coors Light, Corona	
Upcharge Caesar Salad	4	Coolers	7
		White Claw Black Cherry, Gin Smash	
		Cranberry	

