



WE WELCOME ALL, WITH FRIENDLY SMILES AND OPEN HEARTS, TO OUR CAPE BRETON ISLAND. WITH A FIERCE PRIDE FOR OUR BEAUTIFUL HOME, WE INVITE ALL WALKS OF LIFE TO COME, EAT, DRINK AND BE PRESENT.

WHEN YOU'RE ON ROUTE 19
ALL ROADS LEAD HOME,
AND OUR DOOR IS ALWAYS OPEN.

ROUTE19BREWING.COM

GF – Naturally Gluten Free
GFO – Gluten Free Option Available
Veg - Vegetarian
V- Vegan
LF – Lactose Free

If you have a food allergy or sensitivity, please make your server aware. Our products may contain peanut, wheat, egg, dairy, soy, or fish allergens. Please be advised that there is always risk of cross contamination despite our best efforts.

SNACKS & SHAREABLES

SOUTHERN STYLE CHICKEN WINGS - \$15

Crispy coating with house made sauce
(Hot or Honey Garlic)

BREWERY BEER BATTERED ONION RINGS [VEG] - \$11

House battered onion rings with roasted garlic peppercorn aioli

BABY DONAIRS - \$15

Classic Donair toppings with house made donair sauce

CHIPS AND DIPS [VEG, LF, GFO] - \$9

House made Saratoga chips with a trio of dips

BEER NUTS [VEG, LF] - \$6

Sweet and spicy or sea salt and cracked pepper

CAJUN HADDOCK TACOS - \$15

Spiced crispy haddock, guacamole, pico de gallo, jalapeño sour cream

NACHOS GRANDE [VEG] - \$14 - ADD CHICKEN BREAST - \$7

Black beans, pico de gallo, scallions, jalapeños, jack & cheddar cheese, salsa and sour cream

EAST COAST GARLIC FINGERS [VEG] \$14

A Nova Scotia tradition, served with donair sauce

APPETIZERS

CLASSIC CAESAR SALAD [GFO] - \$13 - ADD CHICKEN BREAST - \$7

Romaine, herb croutons, bacon, shaved parmesan and creamy garlic lemon dressing

GOAT CHEESE FRITTERS AND POACHED PEAR SALAD [VEG, GFO] - \$15

Roasted grapes, candied pepper walnuts, arugula and raspberry dressing

ROUTE 19 SEAFOOD CHOWDER [GF] - \$15

Haddock, scallops, lobster, dill, leeks and potatoes

STEAMED CHICKEN AND SHITAKE DUMPLINGS - \$15

Soya, ginger garlic sauce

GLEN BRETON CURED HOUSE SMOKED SALMON - \$18 [GFO]

Maple and chive cream cheese, oat cakes, cracked pepper evoo

Route 19 Brewing

TAP & GRILL

ENTREES

PAN-FRIED HADDOCK [GFO] - \$24

Lemon garlic aioli, salad greens, lemon basil dressing

WILD MUSHROOM PAPPARDELLE [VEG/GFO] - \$21

Spinach, scallions, peppers, roasted garlic, white wine, cream, finished with goat cheese

NOVA SCOTIA LOBSTER DINNER

Lobster from our live tank, potatoe salad, slaw, warm biscuit and drawn butter

Available in-season - \$ Market Price

BARBECUED RIBS [GF] - \$25

Dry rubbed & finished with sweet and spicy sauce. Honey cider slaw, sweet potatoe fries

LOBSTER POT PIE [GF] - \$25

Peas, corn, creminis, and scallion in a creamy tarragon sauce under puff pastry

ROUTE 19 BREW FISH AND CHIPS - \$17

Atlantic haddock, home cut fries, remoulade, lemon and slaw

16 OZ T-BONE STEAK [GF] - \$52

Caramelized onion, mushrooms, cherry tomoatoes

STEAK FRITES [GF] \$30

8 oz striploin, truffle parmesan fries, & peppercorn demi

VEGAN STIR FRY [V] \$16

Seasonal vegetables, honey garlic sauce, basmati rice

CHORIZO BOLOGNAISE \$21

House made chorizo, in a marinara tossed with bucatini and shaved parmesan

PIZZA (IN HOUSE GF CRUST + \$4.95)

CAPRESE PIZZA [VEG] - \$17

Tomato sauce, pesto, cherry tomatoes, buffalo mozzarella, fresh basil and cracked pepper

ARRABIATTA PIZZA - \$18

Spicy marinara, Italian sausage, caramelized onion, roasted red peppers, mozzarella and parmesan

CHIPOTLE CHICKEN - \$21

Grilled chipotle chicken, Pico de Gallo, bacon, tomato sauce, scallions, Jack & Cheddar

BELLE COTE LOBSTER PIZZA - \$27

Roasted garlic and lemon butter, parmesan and goat cheese finished with arugula and chives

PEPPERONI & MUSHROOM \$18

Tomato sauce, mozza, pepperoni, mushrooms

SANDWICHES (GF BUNS/BREAD AVAILABLE)

SOUTHERN FRIED CHICKEN SANDWICH - \$17

Honey cider slaw, jalapeño aioli, on a toasted Kaiser bun

PRIME RIB STEAK SANDWICH - \$19

Shaved prime rib, caramelized onions, roasted portabellas and Swiss cheese on a toasted ciabatta finished with arugula and garlic peppercorn mayo

BREWERY BURGER - \$17

Charbroiled 7 oz. burger with bacon, cheddar, crispy beer battered onion rings, Route 19 burger sauce, tomato and lettuce on a toasted Kaiser.

TEX MEX VEG BURGER [VEG] - \$15

Black bean, lentil burger with sweet chill sauce, pico de gallo, guacamole, spinach & jack cheese

THE ORIGINAL CLUB \$17

Roasted chicken, bacon, tomato, aged cheddar & chipotle lime aioli served warm on ciabatta.

KIDS

Mac and Cheese - \$10

Pepperoni and Cheese Pizza - \$12

Chicken Fingers and Fries - \$14

1 Piece Fish and Chips - \$14

BEVERAGES

Pepsi - \$2.65

7-Up - \$2.65

Iced Tea - \$2.65

Ginger Ale - \$2.65

Diet Pepsi - \$2.65

Pop Culture Kombucha - 16oz - \$5.25

Bottled Water - \$2.75

Sparkling Water - \$3.25

White Milk - \$2.65

Chocolate Milk - \$2.65

Cranberry Juice - \$2.65

Pineapple Juice - \$2.65

Nova Scotia Spirit Co - Blue Lobster Vodka Soda - \$6

SIDES / ADD-ONS

Grilled Vegetables - \$2.95

Homemade Gravy - \$3.75

Hand-Cut Fries - \$4.95

Sautéed Mushrooms - \$2.50

Fried Onions - \$2.50

Beer Battered Onion Rings - \$6.00

Sour Cream \$1.95

Sweet potatoe fries - \$8

Basmati Rice - \$3