

# Wolfhead Distillery

[www.drinkwolfhead.com](http://www.drinkwolfhead.com)

## Appetizers

### NEW 🐟 Jumbo Shrimp

Your choice of 6 Jumbo Garlic Shrimp or Coconut Shrimp or Cajun Shrimp! All pan fried with our select herbs and spices. All served with garlic bread. 18

### 🍄 Portabella Fries

Freshly sliced portabella mushrooms lightly dusted in spiced bread crumbs, flash fried then tossed in fresh parmesan cheese. Served with red pepper aioli. 14

### NEW 🍖 Barbecued Pulled Pork Nachos

Hand cut tortilla chips stacked and layered with smoked pork, cheddar cheese, roasted corn salsa, bbq sauce, tomatoes, lettuce and finished with green onions. 18

### 🐟 🔥 Spicy Calamari

Tender calamari tossed with banana and jalapeno peppers, lightly dusted and flash fried. Served with fresh lemon and our red pepper aioli. 18

### NEW 🍖 Cajun Beef Tips

Fillet Mignon dredged in our home made Cajun spices then blackened in a cast iron pan and served with pita points with our homemade garlic aioli. 17

## Sandwiches

### Wolfhead Chicken Waffle Sandwich

Chicken breast marinated and tossed in seasoned panko bread crumbs, lightly fried and served between two Belgian waffles. Finished with bacon, sliced green apples and Coffee Whisky syrup. Fries, soup or salad. 18

### Wolfhead Chicken Pita

Marinated chicken breast piled in a toasted Greek pita loaded with local tomatoes, lettuce, onions and garlic aioli. Fries, soup or salad. 17

### NEW 🍖 Whisky Smoked Pulled Pork Sliders

Pork shoulder basted with our Premium Whisky smoke marinade and rubbed with Cajun spices. Slow roasted, pulled and stacked on three black pepper slider buns with roasted corn salsa and smoked Gouda cheese. 18

### Apple & Brie Chicken Melt Panini

A fresh panini bun brushed with cinnamon butter, layered with chicken breast, brie cheese, homemade chutney and fresh apple slices. Fries, soup or salad included. 17

### Goat Cheese Turkey Burger

Fresh local turkey hand packed and grilled to perfection, then topped with our onion aioli, goat cheese, fresh green apple slices and baby spring mix. Stacked on a toasted bun. Fries, soup or salad. 18

### Wolfhead Burger

Our 8oz. veal and hamburger blend seasoned perfectly, then charbroiled. Served on a toasted bun and topped with lettuce, tomatoes, onions and a pickle spear. Fries, soup or salad. 15

### 🐟 Lake Erie Perch

Lightly dusted and flash fried to a golden brown served with fries, small salad and our caper tarter sauce. seasonal price

### Wolfhead Whisky Smoked Whole Chicken Wings

A full pound of jumbo whole wings smoked in our kitchen and served with your choice of our whisky infused barbecue, honey garlic or Asian sauces. Fries, soup or salad included. 20

### Wolfhead Vodka Garlic Fried Linguini

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

Vegetarian 16 Chicken 4 Jumbo Shrimp 5

## Dinner Entrees

All dinners include a small soup or salad, starch and vegetable.

### NEW 🍖 Whisky Flambeed Filet Mignon

Our twist on an old favorite Steak Diane. Filet mignon pounded and sauteed with shallots, Worcestershire sauce, Dijon mustard and cream then flambeed in Wolfhead Premium Whiskey on the finish. 30

### Wolfhead Whisky Smoked Baby Back Ribs

Meaty pork back ribs rubbed in our select spices then liquid smoked with Wolfhead Premium Whisky and charbroiled. Basted with our BBQ or Honey Garlic sauce.

Full Rack 30 Half Rack 18

### 🐟 NEW Maple Balsamic Rainbow Trout

Locally caught rainbow trout seasoned lightly with our select spices spice then pan fried with real Canadian maple syrup and finished with our balsamic reduction. Served with roasted corn salsa. 25

### NEW 🍖 Pork Tenderloin Medallions

Local pork tenderloin marinated 48 hours, cut into medallions and rolled in seasoned panko bread crumbs, pan seared and baked with cheddar cheese. Served with our homemade whisky infused chutney. 28

**ASK YOUR SERVER ABOUT OUR TAKE OUT CATERING MENU TODAY!**

Please alert your server to any special dietary requirements or allergies prior to ordering.

Prices do not include applicable taxes or gratuities.

Tables with 20 or more guests are automatically subject to an 18% gratuity.

# Wolfhead Distillery

## Soup and Salads

**Cheddar Cheese Jalapeno, Buttermilk Biscuits**  
Homemade biscuits served warm with honey butter! 8

**Caesar Salad**  
Fresh romaine lettuce tossed in our homemade Caesar dressing with bacon bits, croutons and freshly grated Parmesan cheese.

Small 10 Large 14  
Chicken 4 Shrimp 5 Perch 5

**🍷 House Salad**  
Garden spring mix tossed with cherry tomatoes, seedless cucumbers, carrots and radishes, served with our house dressing.

Side 4 Small 8 Large 12

**Soup Creation of the Day**  
Wolfhead's chefs prepare our soups fresh daily, using only local vegetables and proteins, with real creme and butter.  
6

**Apple Bacon Goat Cheese Salad**  
Heritage mix tossed with local garden vegetables, bacon, granny smith apples, dried cranberries and goat cheese. Wolfhead Grapefruit Vodka Vinaigrette on the side.  
15 Chicken Breast 4

**Local Cheese and Cracker Block**  
A selection of local cheeses served with crackers and assorted fruit on a wooden block. 15

## Home Made Desserts

**GF Whisky Poached Pear Tart**  
A gluten free tart filled with our Canadian Maple pastry cream and topped with a poached Apple Caramel Whisky Pear. Finished with our Caramel syrup drizzle. 8

**Chocolate Lava Cake**  
Served warm and oozing, this decadent dessert is homemade daily and finished with icing sugar. 6

**House Baked Cheesecake**  
Rich cheesecake baked fresh in our kitchen with changing local fruit topping options. 8

## Sides

**Skin-on Fries 5**

**Sweet Potato Fries**  
with garlic aioli 8  
Upgrade your side to Sweet Potato fries 3

**Poutine**  
Skin-on fries seasoned & loaded with cheese curds, mozzarella, and our poutine gravy 10  
Upgrade your side to a poutine 3

Upgrade your side to a Caesar salad 2.50

**Kettle Chips 7**  
with onion aioli  
Upgrade your side to kettle chips 2

**Cheeses**  
Mozzarella, Cheddar, Gorgonzola, Creamy Goat, Feta 2

**Bacon 2**

**Beef Gravy 1**

**Garlic Bread 4**  
With cheese 6

**Garlic Aioli 0.75**

**Toasted Pita Bread 2**

**Soda Pop**  
Pepsi, Diet Pepsi, Gingerale, 7up, Rootbeer, Vernors 2

**Milk 2.50**

**Juice Box 0.50**

**Non-Alcoholic Beer 5**

**Non-Alcoholic Cocktail 5**

**Bottled Water 2**

**Fruit Juice 2.50**

Wolfhead Distillery is leading the pack as the first premium craft distillery in Essex County since Prohibition.

Owner's of Wolfhead Distillery, Tom and Sue Manherz with Larry Girard found themselves inspired by the local history of rum running and Prohibition after establishing a third party bottling operation for companies looking to produce small batch specialty lines. Their inspiration soon developed into building a premium craft distillery.

A craftsman's operation, Wolfhead Distillery incorporates the resources found in its own backyard by producing unique flavors that push the boundaries of standard Canadian spirits. A distinct element is the neighboring Amherstburg quarry, the supplier of Limestone-treated water used in the production of all Wolfhead spirits.

Along with making premium spirits, Wolfhead also features a world-class restaurant and bar.

Our guests enjoy infused creative offerings as well as premium beverages while getting a glimpse into the world of distilling. Guided tours offer an in-depth explanation of the distilling process, and spirits enthusiasts can look forward to the full Wolfhead experience.

Anyone interested in more information can sign up to be part of the Wolfpack at

[www.drinkwolfhead.com](http://www.drinkwolfhead.com).

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