

Wolfhead Distillery

www.drinkwolfhead.com

Portabella Escargot Mushroom Caps

Tender escargot rendered in our Wolfhead Whisky and garlic butter reduction. Served between two roasted portabella caps with parmesan and mozzarella cheeses. Served with pita points. 15

V 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

🔥 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 Apple Brie Chutney Tarts

Three home made phyllo tarts stuffed with brie cheese, our apricot - cranberry chutney and crisp granny smith apples. Served warm. 12

NEW Wolfhead Chicken Waffle Sandwich

Chicken breast marinated and flash fried in seasoned panko bread crumbs served between two buttermilk waffles, finished with bacon, sliced green apples and Wolfhead's Coffee Whisky syrup. Fries, soup or salad included. 18

NEW Blackened Chicken Breast Sandwich

House made blackening spice seared into our marinated chicken breast, served on a toasted bun with our garlic aioli, lettuce and tomato. Fries, soup or salad included. 18

Wolfhead Chicken Pita

Marinated chicken breast piled in a grilled Greek pita with local tomatoes, lettuce, onions and garlic aioli. Fries, soup or salad included. Vegetarian 13 Chicken 16

Apple Whisky Pulled Pork Sandwich

Pork shoulder basted with our Premium Whisky and rubbed with our Cajun spices, baked in a spacetelli bun with pickles, prosciutto and smoked Gouda cheese. Fries soup or salad included. 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, all stacked on a toasted bun. Fries, soup or salad included. 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 included. 14

🐟 Lake Erie Perch

Lake Erie perch lightly crumb dusted and flash fried to a golden brown, served with fries, coleslaw and our caper tartar sauce. Also available in a flour tortilla with lettuce, tomatoes and homemade tartar sauce. 20

The Wolfhead Sampler

For the Hungry Wolf!

3 Smoked Whole Wings, 4 freshly flash fried Lake Erie Perch and 1/4 rack of Smoked Baby Back Ribs, served with fries, our caper tartar sauce and lemon. Your choice of BBQ or Honey Garlic sauce for the ribs. 30

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 15 Chicken 4 Jumbo Shrimp 5

Wolfhead Premium Whisky Smoked Baby Back Ribs

Meaty pork back ribs rubbed in our select spices then liquid smoked with Wolfhead Premium Whisky and charbroiled until the meat falls off the bone. BBQ or Honey Garlic. Fries or kettle chips and coleslaw included.

Full Rack 28 Half Rack 16

🐟 **NEW** Southern Catfish

8 oz Southern farmed catfish fillet prepared either blackened in our hand-rubbed spices, or lemon pepper, seared then baked to perfection. Fries or kettle chips and coleslaw included. 22

NEW **🔥** The Wolf Pack Cajun Foil Boil

Louisiana craw fish, jumbo shrimp, boiled baby red skin potatoes and corn on the cob, with smoked andouille sausage, seasoned with Cajun spice, butter and fresh lemon served right in the foil, sealing in the freshness! 25

Wolfhead Whisky Smoked Whole Chicken Wings

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

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.

No bill splitting over 10 guests.

Wolfhead Distillery

Soup and Salads

Caesar Salad

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

Small 8 Large 12

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

Essex County Bounty Salad

Heritage mix tossed with local garden vegetables and layered with Avocado, tomatoes, goat cheese, cukes and finished with bacon and a boiled egg.

15 Chicken Breast 4

Wolfhead Charcuterie Board

A selection of local cured and dried meats with Ontario cheeses, house-made chutney, dill pickles, red peppers, caramelized onion jellies and assorted nuts, served with toasted pita points. 25

Wolfhead Home Made Desserts

Gluten Free Chocolate Mousse Cake

A gluten free chocolate sponge cake, layered with our Coffee Whisky chocolate mousse, then topped with chocolate ganache. 6

Banana Caramel Pinwheel

Light and fluffy vanilla cake filled with Banana Caramel Vodka pastry creme, rolled, then topped with house-made caramel sauce. 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

with onion aioli 5

Cheeses

Mozzarella, Cheddar, Smoked Gouda, 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 8

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.

Wolfhead is proud to already have 6 premium products available for onsite purchase, with more to come!

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.

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Wolfhead Distillery

Vegetarian Creations

Roasted Vegetable Cheese Dip

Cream Cheese infused with roasted local vegetables and our seasonings, Served with carrot and celery sticks for dipping. 14.00

Avocado Sandwich

Fresh sliced avocados, red onions, dried cranberries, apple slices all stacked in between gluten free bread with a drizzle of our balsamic reduction. Served with salad. 16.00

Spiral Potato Sliders

Flash fried spiral potato cups served with roasted roma tomatoes, goats cheese and creamy coleslaw.

15

Garlic Fried Zucchini Noodles

Fresh roasted zucchini noodles that are spiraled and sauteed with garlic, mushrooms, green olives, sun-dried tomatoes and banana peppers. Seasoned perfectly and finished with feta and parmesan cheeses. 18

Avocado Salad

Seedless cucumber halves stuffed with diced avocado, red onions, roma tomatoes and bocconcini cheese then finished with our balsamic reduction drizzle. 17