

Route 19 Brewing

TAP & GRILL

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.

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.



@ROUTE19BREWING
ROUTE19BREWING.COM

APPETIZERS & SHAREABLES

SOUTHERN STYLE CHICKEN WINGS - \$15

Crispy coating with choice of mild, hot or honey garlic sauce

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

Beer battered onion rings with roasted garlic peppercorn aioli

BABY DONAIRS - \$15

Classic Donair toppings with house-made donair sauce

BOWL OF SOUP - \$12

Ask your server about our soup feature

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, pickled red onions, jack & cheddar cheese, salsa and sour cream

EAST COAST GARLIC FINGERS [VEG] - \$14

ADD BACON - 3

A Nova Scotia tradition, served with donair sauce

CLASSIC CAESAR SALAD [GFO] - \$13

ADD CHICKEN BREAST - \$7

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

ROUTE 19 SEAFOOD CHOWDER [GF] - \$15

Haddock, scallops, lobster, dill, leeks and potatoes

ENTREES

PAN-FRIED HADDOCK [GFO] - \$24

Lemon garlic aioli, salad greens, lemon basil dressing

BARBECUED RIBS [GF] - \$25

Dry rubbed & finished with our red rows house-made bbq sauce. Honey cider slaw, sweet potato fries

ROUTE 19 BREW FISH AND CHIPS - \$17

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

STEAK FRITES [GFO] - \$30

8 oz striploin, parmesan fries, garlic and herb butter

VEGAN STIR FRY [V] - \$16

Seasonal vegetables, sweet ginger sauce, basmati rice

CHORIZO BOLOGNAISE - \$21

House made chorizo in marinara, tossed with bucatini and shaved Parmesan

PIZZAS

(IN HOUSE GF CRUST + \$4.95)

CAPRESE PIZZA [VEG] - \$17

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

MEAT LOVERS - \$24

Pepperoni, bacon, soppressata, chorizo, mozza

PEPPERONI & MUSHROOM - \$17

Tomato sauce, mozza, pepperoni, mushrooms

SANDWICHES

(GF BUNS/BREAD + \$3)

SOUTHERN FRIED CHICKEN SANDWICH - \$17

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

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 pico de gallo, guacamole, spinach & jack cheese

KIDS

PEPPERONI AND CHEESE PIZZA - \$12

CHICKEN FINGERS AND FRIES - \$14

1 PIECE FISH AND CHIPS - \$14

STEAMED VEGGIES AND BASMATI RICE - \$12

SIDES & ADD-ONS

HOMEMADE GRAVY - \$3.75

HAND-CUT FRIES - \$4.95

SAUTÉED MUSHROOMS - \$4.50

FRIED ONIONS - \$2.50

SOUR CREAM \$1.95

SWEET POTATO FRIES - \$8

BASMATI RICE - \$3.50

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

APPLE JUICE - \$2.65

ORANGE JUICE - \$2.65

LEMONADE - \$2.65

