



THE FUEL

Barrie's Newest Craft Brewery
Tested and Tuned to Perfection

Food & Beer Pairings

CE Check Engine **C** Clutch

5 5:01

The Nuts & Bolts

Soups & Salads

Mussels Of The Week **5** **C** **CE**

Ask Your Server for Details **Market Price**

Canadian Harvest Salad **5** **C** **CE**

Baby Spinach, Dried Cranberries, Spiced Pecans, Roasted Apple, Bacon, Feta, and Check Engine Maple Vinaigrette **\$15**

In The Weeds Greens **5**

Tossed Salad with Seasonal Ingredients and Dressing **\$5/\$10**

Full Throttle Caesar Salad **5** **C** **CE**

Creamy and Bold Dressing Topped with Baked Parmesan, Bacon, and Fried Capers **\$5/\$10**

Crunchy Thai Slaw **5** **C**

Crunchy Cabbage and Vegetable Slaw Tossed in Coconut Ginger Thai Dressing, Topped with Chopped Peanuts, Sweet Potato Crisps, and Fried Chow Mein Noodle **\$15**

Add Chicken or Shrimp to Any Salad **\$5**

The Starter

Appetizers

Mushroom, Artichoke & Goat Cheese and/or
Corn, Avocado & Black Bean Salsa **5** **C** **CE**

Pretzels, Nachos and Grilled Crostini to Dip **\$12**

Cheesy Cheese Bread **5**

Italian Ciabatta Baked Bread with Garlic Butter, Cheddar,
Mozzarella and Parm **\$8**

Add Bacon **\$2**

Wingin' It **5** **C** **CE**

Choice of: Maple Rosemary Bacon, Spicy House Hot, Dry Cajun,
BBQ, or Burnout. Served with Crudité and choice of Dill Dip or Blue
Cheese Dip **\$13**

"O" Rings **C** **CE**

Russian Dressing and Spiced German Mustard to Dip **\$6**

Sweet Potato Fries **5** **C** **CE**

Served with Chipotle Aioli **\$8**

Meat and Cheese Board **C** **CE**

..... **\$18**

Big Block Nachos **5** **C** **CE**

Cheese, Jalapeño, Olive, Lettuce, Fresh Lime Cilantro Salsa and
Chive Sour Cream. Full Size **\$15**

Half Size **\$10**

Add: Beer Chicken, Pulled Pork, or Sausage **\$4**

Tacos **5** **C**

Two Soft Shell Tacos with Salsa, Cheddar, Shredded Iceberg, Chive
Sour Cream, Cilantro and Your Choice of Beer Chicken, Pulled Pork
or Grilled Shrimp **\$8**

Grill'd Shrimp **5**

Caribbean Marinated Shrimp Skewers Served with Coconut Aioli
and Mango Salsa **\$14**

Fried Calamari **5** **C**


Marinated Calamari Fried Golden Brown and Served with Chipotle
Aioli and Lemon **\$12**

Poutine, Eh! **5** **C** **CE**

Made with Real Cheese Curds and 5:01 Gravy **\$8**

Add Pulled Pork or Beer Chicken **\$4**


The Frame Work

Gluten Free Available 

Classic Sandwiches

Served with Fries. Substitute Salad or Onion Rings for \$1. Sweet Potato Fries or Gluten Free Buns \$2.
Change any Sandwich to a Wrap

Smokin' Pulled Pork Sliderz **5** **C**
Juicy Pulled Pork Served with Clutch BBQ and 5:01 Slaw.....\$15

Italian Stallion Sandwich  **5** **C**
Salami, Prosciutto and Mortadella with Arugula, Tomato, and Spicy Garlic Aioli.....\$14

Roast Vegetable Sandwich **5** 
Grilled Onion, Red Pepper, Mushroom, Zucchini, and Balsamic Mayo.....\$14

Grilled Chicken Club **5** 
Bacon, Cheddar, Parm, Arugula, Tomato and Pesto.....\$15

Roadhouse Burger **5** **C**
Mushrooms, "O" Ring, Smoked Mozzarella and Clutch BBQ.....\$16

Bacon Cheddar Burger **5** **C** **CE** 
Lettuce, Tomato, Onion and Pickle.....\$15

Quesadilla **5** **C**
Stone Baked Tortilla Stuffed with Cheese, Salsa, Black Beans, Jalapeño and Your Choice of Pulled Pork or Beer Chicken.....\$15

Le Boeuf Fumée **C** **CE** 
Montreal Smoked Meat Sandwich Piled High and Served with Apple Cider Kraut, Pickles and Spicy Mustard.....\$14

Smokey Apple & Cheddar Grilled Cheese **5** **CE**
Cheddar, Smoked Bacon, Roasted Apple, and Honey Mustard...\$14

Pizzas

Freshly Baked

North Bound Pizza **C** **CE**
Tomato Sauce, Mushroom, Mozzarella, Bacon, Beer Chicken and Clutch BBQ Drizzle.....\$16

The Spicy Italian Pizza **C** **CE**
Tomato Sauce, Spicy Sausage, Red Onion, Red Pepper, Mozzarella and Arugula.....\$16

The Cadillac Pizza **5** **C**
5:01 Cheese Sauce, Spinach, Mushroom, Roasted Garlic, Parm and Pesto.....\$15


Add Chicken, Sausage, or Pulled Pork to Any Pizza.....\$4

Red Lines

Signature Dishes

Mackin' Cheese **5** **C** **CE**
Double Smoked Bacon and Jalapeño Macaroni and Cheese, Topped with Crunchy Bread Crumbs and Served with Cheese Bread.....\$15

Smoked Steak & Roasted Vegetable Penne **5** **CE**
In House Smoked Steak, Roasted Pepper, Mushroom, Onion, and Zucchini Tossed in Basil Pesto. Topped with Fresh Parm.....\$18

Sante Fe Spice Roasted Chicken **5** **C** 
Mildly Spiced Chicken with Red Beans and Rice, Topped with Corn, Avocado and Black Bean Salsa. Served with Seasonal Veg.....\$20

Fish of the Day
Ask Your Server for Details.....Market Price

Smoked 1/2 Rack of Pork Ribs **C** **CE**
In House Smoked Pork Back Ribs Glazed with Orange Chili BBQ Sauce. Served with Choice of Salad, Fries, Slaw and Seasonal Veg.....\$22
Full Rack.....\$34

STILL ROOM IN THE TRUNK?



Desserts

Brewhouse Brownie **CE**

Stout Chocolate and Coffee Brownie served with Fudge Sauce and Kawartha Dairy Vanilla Ice Cream; served warm \$8

Redline New York Style Cheesecake **C**

Drizzled with Speed Wobble Salted Caramel Sauce and Crème Anglaise..... \$8

5:01 Maple Pecan Butter Tart **5 CE**

Served with Kawartha Dairy Ice Cream; served warm \$8

WINE LIST

RED WINE

Pinot Noir 'Dolomite' 2014

(VQA Niagara Escarpment / Dolomite)

Aromas of black cherry and blackberries with subtle hints of vanilla, cinnamon and minerals.

5oz \$8.50

Bottle..... \$38

Cabernet Sauvignon 2015

(McManis Family Vineyards, California)

Full body with a bouquet of bluerberry, blackberry and dark cherry with a hint of smoke.

5oz \$9.00

Bottle..... \$40

WHITE WINE

Pinot Grigio 2015

(Mosole, Venezia DOC)

Dry wine with a bouquet of pear and peach with a light almond background.

5oz \$8.50

Bottle..... \$38

Chardonnay 2013

(Tin Roof Cellars, California)

Fresh apple and peach with a hint of vanilla on the nose.

5oz \$8.00

Bottle..... \$30

CIDERS (In A Can)

Pommies

Dry or Sweet..... \$7.00

Heritage Estate

Dry or Sweet \$7.00