
































ACCOMODATIONS CAN BE MADE WHERE SYMBOLS INDICATE   

## APPETIZERS

- EDAMAME / 8.5** STEAMED AND TOSSED WITH **SEA SALT OR SEASONED SESAME OIL**   
- STEAMED DUMPLINGS / 10** CHOICE OF **CHICKEN (5 PIECES) OR VEGGIE (7 PIECES)** WITH A SAUCE CHOICE OF **SWEET CHILI FISH SAUCE OR SWEET CHILI SAUCE**  
- STACKED SUSHI / 10** AVOCADO, CUCUMBER, FRESH JALAPEÑO MAYO, CHOICE OF **SMOKED SALMON, VEGGIE OR SHRIMP** (2 PIECES)   
- CRISPY ROLLS / 10** HOMEMADE DEEP FRIED RICE PAPER WRAPS WITH A SWEET CHILI SAUCE, CHOICE OF **PORK OR VEGGIE** (3 PIECES)   
- SPRING ROLLS / 10** HOMEMADE DEEP FRIED ROLLS CHOICE OF **SEAFOOD OR VEGGIE** WITH A DIPPING SAUCE CHOICE OF **VIETNAMESE FISH SAUCE OR SWEET CHILI SAUCE** (4 PIECES)  
- SALAD ROLLS / 10** COLD RICE PAPER WRAPS, RICE NOODLES, LETTUCE, CABBAGE, SWEET PEPPERS, CUCUMBERS, AND MINT SERVED WITH COCONUT HOISIN SAUCE CHOICE OF **SHRIMP OR AVOCADO** (4 PIECES)   
- BANH XEO / 8** VIETNAMESE TACO, LETTUCE, SWEET PEPPER, CUCUMBER, MANGO, SWEET CHILI PUREE, CHOICE OF **TOFU, BEEF OR PORK BELLY**  
- BEEF N BOK CHOY / 13** HOMEMADE BEEF ROLL, STEAMED BOK CHOY, SERVED WITH A DIPPING SAUCE CHOICE OF **TERIYAKI OR SWEET CHILI SAUCE** (4 PIECES) 
- OPEN FACED BAO / 13** STEAMED BAO, JALAPEÑO MAYO, CHOICE OF **BEEF OR PORK BELLY** (4 PIECES)
- POUTINE / 15** FRENCH FRIES WITH CHEESE CURDS AND GRAVY TOPPED WITH PORK BELLY
- WINGS / 16** FRIED WITH HOUSEMADE SAUCE CHOICE OF **HONEY GINGER BBQ OR HOT BBQ**
- VIETNAMESE WINGS / 17** VIETNAMESE STICKY WINGS IN SWEET CHILI PINEAPPLE FISH SAUCE
- SURF & TURF / 13** TEMPURA SHRIMP & PORK BELLY WITH TERIYAKI SAUCE AND MANGO SALAD 
- BEEF SKEWERS / 13** BEEF SKEWERS IN A TERIYAKI SAUCE, GINGER, MIRIN WINE 
- GRILLED OCTOPUS / 17** PAN FRIED IN AN OYSTER, GINGER, SAKE SAUCE WITH SWEET PEPPERS & GRILLED ONIONS 

## SOUPS & SALADS

- MIXED GREENS / 10** FRESH LETTUCE TOSSED, AVOCADO, SWEET PEPPERS, TOMATO, CARROTS, CUCUMBER, AND HOMEMADE DRESSING (**BALSAMIC OR CHEF INSPIRED JAPANESE STYLE**)     
ADD CHICKEN OR SHRIMP FOR +\$5
- STACKED SALAD / 13** AVOCADO & MANGO, SWEET PEPPERS, STACKED SALAD TOPPED WITH **TOFU OR SMOKED SALMON & SHRIMP** WITH A CHEF INSPIRED JAPANESE STYLE DRESSING.     
ADD CHICKEN OR SHRIMP FOR +\$5
- MANGO SALAD / 13** MANGO, SWEET PEPPERS, ONION, CHILI FLAKES, MARINATED IN LIME & TOSSED IN A VIETNAMESE DRESSING & CHOICE OF **CHICKEN BREAST, SHRIMP OR TOFU**   

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## BURGERS & BUNS

WITH CHOICE OF **FRENCH FRIES, MIXED GREENS SALAD, SWEET POTATO FRIES**  
UPGRADES AVAILABLE - PORK BELLY, GRAVY, POUTINE, AVOCADO, OR EGG

### BEEF / 18

HOUSEMADE BEEF PATTY, CHEESE, LETTUCE, TOMATO, GRILLED ONION, PICKLE, KETCHUP,  
MUSTARD AND MAYO 

*pairs well with Erie St Manhattan / Château des Charmes, Cabernet Merlot / IPA beer*

### FRIED CHICKEN / 18

FRIED CHICKEN, TOMATO, ONION, CHIPOTLE MAYO, MUSTARD & HONEY GINGER BBQ SAUCE 

*pairs well with Pina Colada Mule / Sprucewood Shores, Pinot Grigio / Blonde Ale*

### DOUBLE PORK / 17.5

PULLED PORK & PORK BELLY WITH VIETNAMESE SLAW, MUSTARD, CHIPOTLE MAYO AND  
A HONEY GINGER BBQ SAUCE 

*pairs well with Bourbon Peach Tea / Muscedere Vineyards, Cabernet Franc / Pale Ale*

### BEEF BRISKET / 17.5

BEEF BRISKET WITH VIETNAMESE SLAW & HOUSEMADE VIETNAMESE BRISKET SAUCE 

*pairs well with Erie St Negroni / Château des Charmes, Cabernet Merlot / Red Ale*

## ENTREES

### BUN CHA GIO / 19.5

VERMICELLI NOODLE, SHREDDED SALAD, CUCUMBER, VIETNAMESE PICKLED DAikon/CARROT,  
MINT WITH SWEET & SOUR DIPPING SAUCE, TOPPED WITH A VEGGIE CRISPY ROLL, CHOICE OF  
**TOFU, CHICKEN, BEEF OR SHRIMP** AND 2 SPRING ROLLS CHOICE OF **VEGGIE OR SEAFOOD**

*pairs well with Blueberry Lavender Mojito / Sprucewood Shores, Pinot Grigio / Lager*   

### PAD THAI / 19

RICE NOODLES, ONION, EGG, VEGETABLE BROTH, SHRIMP PASTE, AND BEAN SPROUTS  
YOUR CHOICE OF **JAPANESE TOFU, CHICKEN OR SHRIMP**  

*pairs well with Cloud 9 Gimlet / Marynissen Estates, Sauvignon Blanc / Pale Ale*

### BÚN BÒ XÀO / 19.5

VIETNAMESE BEEF NOODLE SALAD, COCONUT CREAM FISH SAUCE, FRESH HERBS  
COMES WITH **BEEF, (CAN SUBSTITUTE SHRIMP OR TOFU)**   



*pairs well with the Inferno-rita / Château des Charmes Unoaked Chardonnay / Wheat Beer*

### UDON NOODLE / 19.5

JAPANESE UDON NOODLES STIR FRIED WITH VEGETABLES IN A GINGER, SESAME OYSTER  
SAUCE CHOICE OF **TOFU, CHICKEN OR SHRIMP**  

*pairs well with Lavender Haze / Marynissen Estates, Sauvignon Blanc / Pale Ale*

### SINGAPORE NOODLE / 19.5

RICE NOODLES TOSSED WITH VEGETABLES, BEAN SPROUTS AND SHREDDED EGG, SAUTEED IN  
CURRIED SPICES CHOICE OF **TOFU, VEGGIES, CHICKEN OR SHRIMP**   

*pairs well with Cloud 9 Gimlet / Marynissen Estates, Sauvignon Blanc / Pale Ale*

### CURRY / 20

YELLOW CURRY PREPARED WITH CHICKEN BROTH, POTATOES, CARROTS AND SERVED WITH  
ORGANIC BLACK STICKY RICE CHOICE OF **TOFU, CHICKEN OR SHRIMP** 

*pairs well with Pina Colada Mule / Château des Charmes, Cabernet Merlot / IPA beer*

### SALMON FILLET / 23

TERIYAKI SALMON FILLET, GRILLED VEGGIES AND ORGANIC BLACK STICKY RICE 

*pairs well with Basil Ginger Lemon Saketini / Two Sisters Vineyards, Margo Rosé / Lager*

### BO KHO / 23

ASIAN-STYLE BRAISED BEEF MARINATED IN OUR RED WINE, LEMONGRASS, GINGER, CARROT,  
TARO ROOT AND SERVED WITH ORGANIC BLACK STICKY RICE 

*pairs well with Erie St Manhattan / Château des Charmes Unoaked Chardonnay / Stout*

### BRAISED BEEF SHORT RIBS / 23

ASIAN STYLE BEEF SHORT RIBS MARINATED IN A SHERRY WINE WITH ORGANIC BLACK STICKY  
RICE, TOPPED WITH A FRIED EGG AND STEAMED BOK CHOY 

*pairs well with Erie St Negroni / Muscedere Vineyards, Pinot Noir / Pale Ale*

(519) 252-ERIE (3743)  
WWW.ERIESTGASTROPUB.COM



PLUS TAXES  
GRATUITY ADDED TO  
GROUPS OF 6+ OR MORE

## WHITE WINES

**CHÂTEAU DES CHARMES, UNOAKED CHARDONNAY VQA 2019, NIAGARA**

2oz \$3.25 \* 6oz \$6.25 \* 9oz \$9.50 \* 750ML \$25

**SPRUCEWOOD SHORES, PINOT GRIGIO VQA 2020, NIAGARA**

2oz \$3.75 \* 6oz \$7.25 \* 9oz \$11.00 \* 750ML \$29

**MARYNISSAN ESTATES, SAUVIGNON BLANC VQA 2017, NIAGARA**

2oz \$4 \* 6oz \$8 \* 9oz \$12.00 \* 750ML \$33

**TWO SISTERS, RIESLING VQA 2019, NIAGARA**

2oz \$5.50 \* 6oz \$10.75 \* 9oz \$16.25 \* 750ML \$43

## SPARKLING WINE

**VIENI ESTATES, MOMENTI SPARKLING WINE EXTRA DRY, NIAGARA**

2oz \$4 \* 6oz \$8 \* 9oz \$12 \* 750ML BOTTLE \$30

## ROSÉ WINE

**TWO SISTERS VINEYARDS, MARGO VQA 2021, NIAGARA**

2oz \$5 \* 6oz \$9.75 \* 9oz \$14.75 \* 750ML \$39

## RED WINES

**CHÂTEAU DES CHARMES, CABERNET MERLOT VQA 2021, NIAGARA**

2oz \$3.25 \* 6oz \$6.25 \* 9oz \$9.50 \* 750ML \$25

**MUSCEDERE VINEYARDS, CABERNET FRANC VQA 2020, ESSEX**

2oz \$4 \* 6oz \$7.75 \* 9oz \$11.75 \* 750ML \$31

**FOREIGN AFFAIR WINERY, EMBRACE 2017, NIAGARA VQA**

2oz \$4.25 \* 6oz \$8.25 \* 9oz \$12.50 \* 750ML \$33

**VIENI ESTATES, GAMAY NOIR VQA 2017, NIAGARA**

2oz \$4 \* 6oz \$7.75 \* 9oz \$11.75 \* 750ML \$31

**FOREIGN AFFAIR WINERY, CONSPIRACY 2018, NIAGARA VQA**

2oz \$4.25 \* 6oz \$8.25 \* 9oz \$12.50 \* 750ML \$33

**VIENI ESTATES, RED TRILLIUM RIPASSO 2019, NIAGARA VQA**

2oz \$4.25 \* 6oz \$8.25 \* 9oz \$12.50 \* 750ML \$33

**MUSCEDERE VINEYARDS, PINOT NOIR VQA 2017, ESSEX**

2oz \$4.50 \* 6oz \$9 \* 9oz \$13.50 \* 750ML \$36

**MUSCEDERE VINEYARDS, SYRAH 2016, ESSEX**

750ML \$50

## SANGRIA

**WHITE WINE, PEACH SCHNAPPS, PINEAPPLE, SPRITE**

**RED WINE, CHERRY BRANDY, ORANGE, GINGER ALE**

**GLASS \$8 PITCHER \$22**

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## ERIE STREET CLASSIC COCKTAILS

### **ERIE ST MANHATTAN \$15**

RYE, VERMOUTH ROSSO, BLACK WALNUT BITTERS, AMARENA CHERRY

### **ERIE ST NEGRONI \$12**

GIN, CAMPARI, VERMOUTH ROSSO, PLUM BITTERS, ORANGE

### **ESPRESSO MARTINI \$12**

VODKA, LICOR 43, KAHLUA, BAILEYS, ESPRESSO, CINNAMON

### **THE LAST STOP (839) \$18**

GIN, GREEN CHARTREUSE, BRANDY, LIME, AMARENA

## ERIE STREET SEASONAL FAVOURITES

### **CLOUD 9 GIMLET \$18**

EMPRESS 1908 GIN, CHAMBORD, HIBISCUS SYRUP, LIME

### **BLUEBERRY LAVENDER MOJITO \$16**

WHITE RUM, MINT, LIME, BLUEBERRY, LAVENDER

### **FLAMINGO SPRITZ \$14**

VODKA, APEROL, TRIPLE SEC, RASPBERRY, LIME, SODA

### **PINA COLADA MULE \$13**

MALIBU RUM, PINEAPPLE, GINGER BEER

### **LAVENDER HAZE \$18**

GREY GOOSE VODKA, LEMON, LAVENDER INFUSED SYRUP

### **BOURBON PEACH TEA \$12**

BOURBON, PEACH SCHNAPPS, ICE TEA, LEMON

### **INFERNO-RITA \$12**

TEQUILA, LIME, ORANGE, SIMPLE SYRUP, JALAPENO, TAJIN

### **BASIL GINGER LEMON SAKETINI \$13**

VODKA, SAKE, BASIL, GINGER, LEMON

ASK YOUR SERVER ABOUT NON-ALCOHOLIC OPTIONS

## SHOTS & MIXES

### **BAR RAIL**

SHOT \$5.45 DOUBLE \$9.50 MIX \$0.50

### **PREMIUM UPGRADE**

SHOT \$5.75 DOUBLE \$10 MIX \$0.50

### **TOP SHELF**

**VODKA** - GREY GOOSE, SPRING MILL

**TEQUILA** - JOSE CUERVO SILVER, JOSE CUERVO GOLD, HERRADURA, DON JULIO SILVER, MEZCAL

**COGNAC** - HENNESSEY, HENNESSEY XO, GRAND MARNIER

**WHISKEY** - ASK YOUR SERVER FOR OUR WHISKEY MENU

**GIN** - HENDRICKS, TANQUERAY 10, TOP SHELF GIN






## Sweets

### JAPANESE CHEESECAKE

HOMEMADE SOFT, LIGHT & FLUFFY CHEESECAKE  6

### CHE CHUOI

HOMEMADE TAPIOCA & COCONUT CREAM PUDDING WITH CARAMELIZED  
PLANTAIN, TOPPED WITH PEANUTS    6

## Specialty Beverages with Alcohol

### CHOCOLATE HAZELNUT COFFEE

A LIGHT BUT REFRESHING CHOCOLATE AND HAZELNUT BEVERAGE 12

### IRISH COFFEE

A CLASSIC FOR ALL COFFEE AND WHISKEY LOVERS 12

### BLUEBERRY TEA

A UNIQUELY REFRESHING TEA-BASED COCKTAIL TOPPED WITH A FRESH  
ORANGE. TASTES LIKE BLUEBERRIES!! 12

### BOURBON HOT TODDY

INFUSED HONEY BOURBON EARL GREY TEA BROWN SUGAR SYRUP  
LEMON 12

### GRANDMA'S CUPBOARD 839

THE ULTIMATE AFTER DINNER COFFEE-BASED COCKTAIL 15

### MAKE YOUR OWN

COFFEE, TEA, HOT CHOCOLATE OR HOT CIDER BASED  
WITH 1 OR 2OZ OF SPIRITS STARTING AT 8



## RYE

J.P. WISER'S DELUXE 5.45/9.5  
CROWN ROYAL 5.75/10  
CANADIAN CLUB CLASSIC 12 YEAR OLD 5.75/10  
LOT NO. 40 SINGLE COPPER POT STILL 6.5/11.25  
SAZERAC STRAIGHT RYE 8/14  
J.P. WISER'S 18 YEAR OLD 13.5/23.5

## IRISH

JAMESON 5.75/10  
REDBREAST 12 YEAR OLD 13.5/23.5  
WRITERS TEARS COPPER POT INNISKILLIN ICE WINE CASK FINISH 16/28

## BOURBON

JIM BEAM WHITE LABEL 5.75/10  
JACK DANIEL'S TENNESSEE 5.75/10  
WILD TURKEY 81 PROOF KENTUCKY STRAIGHT 5.75/10  
BULLEIT FRONTIER 7/12.25  
MAKER'S MARK KENTUCKY 7/12.25  
KNOB CREEK 9 SINGLE BARREL RESERVE 7/12.25  
BUFFALO TRACE KENTUCKY STRAIGHT 7/12.25  
BULLEIT 10 YEAR OLD 8.5/14.5  
WELLER SPECIAL RESERVE 9/15.75  
WOODFORD RESERVE DOUBLE OAKED 11/19.25  
ANGEL'S ENVY 13/22.75  
EAGLE RARE 10 YEAR OLD 13.5/23.50  
OLD WELLER ANTIQUE 15/26.25  
BLANTON'S ORIGINAL 16/28

## SCOTCH

GRANT'S TRIPLE WOOD BLENDED 5.75/10  
J & B RARE 5.75/10  
JOHNNY WALKER RED LABEL 5.75/10  
MONKEY SHOULDER 8.5/14.5  
GLENLIVET 12 YEAR OLD SINGLE MALT 11.5/20  
JURA 12 YEAR OLD SINGLE MALT 12/21  
TALISKER STORM SINGLE MALT 16/28  
OBAN 14 YEAR OLD SINGLE MALT 24/42  
LAGAVULIN 16 YEAR OLD ISLAY SINGLE MALT 26.5/46

## JAPANESE

NIKKA TAKETSURU PURE MALT 14.5/25  
NIKKA FROM THE BARREL 17/29.75