

100 KELLOGG LANE

OKTOBER

♦ FALL FEST ♦

2024





**DELICIOUS
FOOD**



**LIVE
MUSIC**



**LINE
DANCING**



**FUN
CONTESTS**

THE ITINERARY

SEPT 19	7PM	KEG TAPPING CEREMONY At the Beer Kitchen
SEPT 20	7PM	URBAN COWBOY LINE DANCING THE HOLY GAMBLERS At the Event Centre (Third Floor)
SEPT 21	8PM	DUELING PIANOS At the Event Centre (Third Floor)
SEPT 26	7PM	JUKEBOX BINGO At the Beer Kitchen
SEPT 27	6PM	WALTER OSTANEK At the Event Centre (Third Floor)
SEPT 28	9PM	PRACTICALLY HIP At the Event Centre (Third Floor)
SEPT 29	12PM	CORN EATING CONTEST At the Beer Kitchen
OCT 3	7PM	BUILD YOUR OWN BEER STEIN At the Beer Kitchen
OCT 4	6PM	URBAN COWBOY LINE DANCING WHISKEY RIVER FEVER WHISKEY GLASSES At the Event Centre (Third Floor)
OCT 5	3PM	BEER STEIN HOLDING CONTEST At the Beer Kitchen
	7PM	BLUE RIDGE BAND BRIAN JOHN HARWOOD At the Event Centre (Third Floor)

Location information is available in our [How To Find](#) section

BEER Kitchen

**FREE
LIVE MUSIC**

JOIN US AT THE BEER KITCHEN FOR GREAT MUSIC AND DELICIOUS FOOD!

SEPT 20	4-7PM	HALEY MCNEIL
SEPT 21	12-3PM	WEISSE BLAU BAND
	4-7PM	THE GOLDEN KEYS
SEPT 22	12-3PM	BLACK FOREST BAND
SEPT 29	2-5PM	ELEANOR GEBROU
OCT 4	4-7PM	BROTHERS WILDE
OCT 5	12-3PM	BLACK FOREST BAND

**CHECK OUT ALL OF OUR
OKTOBER FALL FEST EVENTS**





GET YOUR OKTOBER FALL FEST GEAR



**OPEN 11AM-6PM
7 DAYS/ WEEK**

100 KELLOGG LANE
GENERAL STORE
— THIS & THAT —
LONDON • ONTARIO



BEER
Kitchen

**FOOD
MENU**

A MUST TRY...



BEER
Kitchen

x

TAZ
JIM



DOUBLE TROUBLE BLONDE ALE

SANDWICHES

OKTOBERFEST SAUSAGE

13

House made bratwurst sausage. Topped with beer caramelized onions, house made sauerkraut, spicy mustard and curried ketchup. Served on a brioche roll house made in our bakery.

***VEGAN OPTION AVAILABLE**

SEASONAL SAUSAGE

14

Rotating house made sausages developed by our culinary team. Served with chef inspired accompaniments on a brioche roll house made in our bakery.

CHICKEN SCHNITZEL

15

Chicken breast pounded thin and breaded. Served with house made sauerkraut, lettuce, pickles and mustard aioli on a brioche bun house made in our bakery.

DONER KEBAB

16

One of Germany's most popular street foods. Shaved beef roasted on our vertical spit, lettuce, tomato, pickles and charred shishito peppers. Served with a spicy garlic sour cream in a soft "ciabatta style" roll.

BK SMASH

15

2 AAA corn fed beef patties, American cheese, shaved Vidalia onion, house made burger sauce, shredded lettuce, and pickle. Served on a toasted brioche bun house made in our bakery.

NASHVILLE HOT CHICKEN

15

Locally sourced chicken breast marinated in buttermilk, deep fried, and coated in our spicy oil and signature spice blend. Served with garlic aioli, coleslaw, and house pickles on a toasted brioche roll house made in our bakery.

PLATTERS

*Platters are served with an assortment of traditional German sides. Cucumber salad, potato salad, braised cabbage, gherkins, house made mustard, warm beer bun.

CHICKEN SCHNITZEL

24

Tender breaded chicken cutlet, fried until golden brown.

GRILLED SAUSAGE

22

Choice of our Oktoberfest or seasonal sausages.

***VEG OPTION AVAILABLE**

BEEF SAUERBRATEN

26

Tender braised chuck roast with house made gravy.

PIZZA

\$35 EVERY FRIDAY FOR 1 BEER PITCHER & A PIZZA

THREE CHEESE ***VEG**

5.5 | 27

Tomato sauce, our three cheese blend of mozzarella, gouda and parmesan.

PEPPERONI

6 | 30

Tomato sauce, mozzarella cheese and cup & char pepperoni.

FEATURE

6.5 | 32

See what our culinary team is up to.

PEROGIES

LOADED

17

Pan seared potato and cheddar Perogies. Garnished with house cured bacon, smoked gouda, truffle sour cream, and green onion.

SQUASH ***VEG**

16

Pan seared potato and cheddar Perogies. Garnished with roasted delicata squash, Gunn Hill's 5 Brothers cheese, maple glaze, and candied nuts.

SPINACH & FETA ***VEG**

16

Pan seared potato and cheddar perogies. Garnished with sauteed spinach, feta cheese, and tzatziki sauce.

PRETZELS

CLASSIC ***VEG**

10

Freshly baked daily in our bakery. Brushed with butter and salt. Served with spicy mustard and warm beer cheese.

GARLIC & PARMESAN ***VEG**

11

Confit garlic and parmesan cheese dough. Brushed with garlic butter and dunked in parmesan cheese. Served with warm marinara.

DESSERTS

APPLE STRUDEL

9

Apple compote, crispy pastry, cinnamon sugar, and cream cheese frosting.

COOKIE NECKLACE

8

Gingerbread cookie, royal icing.

BLACK FOREST CAKE

9

Chocolate cake, kirsch cream, sour cherry compote, and chocolate shavings.

SIDES

COLESLAW

5

POTATO SALAD

5

CUCUMBER SALAD

5

BRAISED CABBAGE

5

SHOESTRING FRIES

5.5

SQUASH SALAD

6

VEGGIE ***VEG**

6.5 | 32

Chef Inspired.

MEAT LOVERS

6.5 | 32

Tomato sauce, mozzarella cheese, and charcuterie meats.

HAWAIIAN

6.5 | 32

Tomato sauce, mozzarella cheese, cured pork, charred red onion, and grilled pineapple.





FILL IT AT THE BEER KITCHEN ALL FESTIVAL LONG!



GREAT TO WEAR – EVEN BETTER TO EAT!

HOW TO FIND

THE BEER KITCHEN



ATRIUM ENTRANCE ★

Parking available on Kellogg Lane

- Enter through the Atrium doors.
(Kellogg Lane, near Dundas Street)
- Use stairs on right to reach L1
 - Turn right at the top of the stairs
- **OR** use elevators on left to reach L1
 - Turn left out of the elevators, then right towards Mona's
- Continue past Mona's and BK Bakery
- Beer Kitchen will be on your left

COURTYARD ENTRANCE

Parking available on King Street

- Enter through the Courtyard
- Head past Powerhouse to reach the Beer Kitchen Patio and enter.

THE EVENT CENTRE



ATRIUM ENTRANCE

Parking available on Kellogg Lane

- Enter through the Atrium doors.
(Kellogg Lane, near Dundas Street)
- Use stairs on right to reach L1
 - Turn right at the top of the stairs
 - Continue past Mona's and BK Bakery
 - Use the escalator on your right to reach the Event Centre on L3
- **OR** use elevators on left to reach L3
 - Turn left out of the elevator
 - Continue through the doors
 - Turn right to reach the Event Centre