



## APPETIZERS

- Soup of the Day** 12  
Chef Curated, Locally Sourced, Seasonally Inspired
- Bruce Greens GF V** 14  
Heritage Lettuce, Grilled Peach, Woolwich Goat Cheese, Pickled Red Onion, Toasted Sunflower Seeds, Blueberry Baco Noir Vinaigrette
- Caesar Salad** 15  
Romaine, Radicchio Treviso, Bacon Lardons, Shaved Parmigiano Reggiano, Baguette Croutons, Creamy Garlic Dressing, White Anchovy, Grilled Lemon
- I'm Snacky! V** 8  
House Fried White Maize Chips, Bruce Pico de Gallo
- OG Poutine** 18  
Craft Cut Fries, Quebec Cheese Curds, Poutine Sauce, Scallions  
**Add Fried Chicken Bites +10**
- Birria Poutine** 25  
Crispy Fresh Cut Fries, Birria Braised Beef, Quebec Cheese Curds, Birria Sauce, Cilantro, Onions
- Birria Nachos** 28  
House Fried Chips, Birria Braised Beef, House Cheese Blend, Cilantro, Onions, Pico de Gallo, Crème Fraîche, Chipotle Aioli, Side 'O' Birria
- Karaage Fried Chicken + Pickles** 17  
Japanese Marinated Chicken, Crispy Dill Pickles, Sriracha Dip
- The Matthias Pie-us Bruschetta V** 20  
*\*AVAILABLE UNTIL 9PM\**  
We are bad at naming things; good thing Matthias is a pro at Flatbread! Hand Stretched Dough, Garlic Spread, Mozzarella Cheese, Everything Crust, Finished with Fresh Bruschetta, Aged Balsamic
- Craft House Chicken Arms GF** 11b/19 21b/37  
Naked Fried, Vegetable Crudit , Blue Cheese Buttermilk Ranch. **Sauces (1/Lb):** Honey Butter Buffalo, House Hickory BBQ, Honey and Bruce Black Garlic, Sea Salt & Cracked Pepper, Dry Cajun, Dry Chipotle Mango

18% gratuity applied to groups of 6 or more  
THEBRUCE@CAMBRIDGEHOTEL.CA | 519-622-5252



## PIZZAS 22

*Hand Stretched, Stone-Fired, Everything Seed Crust  
Gluten Free Cauliflower Crust Available +3,  
Additional Toppings +2*

**\*AVAILABLE UNTIL 9PM\***

- Margherita V**  
Fresh Mozzarella, Fire Roasted Tomato Sauce, Fresh Basil
- Brooklyn 99**  
Ezzo Giantonio Pepperoni, Fresh Mozzarella, Fire Roasted Tomato Sauce
- The Rock**  
Cured Ham, Smoked Bacon, Pineapple, Mozzarella Cheese, Fire Roasted Tomato Sauce
- Scotty 2 Hotty**  
Double Pepperoni, Honey Butter Buffalo Sauce, Fresh Mozzarella, Shaved Parmigiano Reggiano, A & Jay's Chili Oil, Pickled Jalape o
- What the Duck**  
Ontario Smoked Duck, Fresh Mozzarella, Pickled Wild Blueberries, Garlic Butter Base, Arugula, Aged Balsamic



## TACOS 22

*3 Corn Flour Tortillas, served with side of chips and house Pico de Gallo  
Upgrade side to soup, house salad or fries + 4  
Side Caesar + 6*

### WHP Smashburger Tacos GF

Chuck Brisket Patties, American Cheddar, Lettuce, Onion, Pickle, Mustard Aioli

### Birria Tacos GF

Birria Braised Beef, Queso Cotija, Aged Cheddar, Pickled Red Onion, Cilantro, Birria Dip

### Pork Belly Taco GF

Korean BBQ Marinade, Charred Pineapple, Pickled Jalape o, Pork Rind Crumb, Chipotle Aioli

## Bruce's Bitchin' Birria

Our Birria is a testament to patience and dedication, simmering for a full 16 hours to achieve its unparalleled complexity. Tender cuts of beef are marinated in a myriad of spices, including dried guajillo and arbol chilies, cumin, and cloves, before being slow-cooked to perfection. This lengthy process allows the flavours to meld harmoniously, whereafter the talented culinary team of The Bruce Craft House, fuses these flavours with worldly favourites like Ramen or Poutine. Bruce's Bitchin' Birria, it's not only what you want, it's what you need.



## HANDHELDS

*Comes with side fries, soup or Bruce Salad  
Upgrade to Caesar + 3.50*



**The Bruce Smashburger** SGL/DBL/TPL  
22 / 26 / 30  
Ontario Chuck Brisket Patty, American Cheddar,  
Smoked Bacon, Lettuce, Pickle, Onion, Mustard Aioli,  
Sesame Bun

**The Dirty Burg** 28  
Double Ontario Chuck Brisket Patty, Smoked Bacon,  
Shevchenko Braised Ballpark Onions, American Cheddar,  
Buttermilk Fried Onion Ring, House BBQ Sauce, Pickles,  
Caramelized Onion Bacon Jam, Sesame Bun

**The Mother Clucker 2.0** 25  
Buttermilk Fried Chicken, Maple Belgian Waffle Bun,  
Chipotle Slaw, Mustard Aioli, Chili Honey

**The Bruce Grilled Cheese** 22 **V**  
Aged Cheddar, Triple Cream Brie, Brown Butter  
Caramelized Pear, Cotija Cheese, Sourdough, Wild  
Blueberry Ketchup

### Who's the **the Bruce** !? CRAFT HOUSE

Our name is layered; peel those layers back and you'll discover a multitude of Bruces that came together by chance to form one single and mighty "Bruce". Named after the late Bruce Brett, a larger-than-life individual whose vision of hospitality and service was far ahead of its time. He was a friend, business partner and hospitality mentor to our owners, a group of entrepreneurial boys from Bruce County and co-founders of Skyline Group of Companies, who grew up amongst Ontario agriculture surrounded by good food and quality ingredients. It's through this unity of Bruce minds that our food is defined: approachable, adventurous, and really damn good. We thank you for joining us today, and invite you to relax, enjoy your time, and raise a glass to yourself. It's what Bruce would've wanted you to do.

## ENTRÉES

**\*AVAILABLE UNTIL 9PM\***

**45-day Dry Aged Ontario Striploin** 49  
10oz Striploin, Fingerling Potatoes, Bacon, Taleggio  
Gratin, Asparagus, Madagascar Green Peppercorn Jus

**Fish & Chips** Market Price  
Line-Caught Atlantic Halibut, Bruce Lager Beer Batter,  
Fresh Chipped Kennebec Fries, Apple Citrus Slaw, Sauce  
Gribiche, Grilled Lemon

**Short Rib** 36  
30-Hour Braised Ontario Beef Short Rib, Duck Fat,  
Thyme, Sautéed Fingerling Potatoes, Heirloom Carrots,  
Pan Jus

**Schnitzel** 35  
Hand Breaded Ontario Pork Cutlet, Triple Crunch  
Spaetzle, Goat Cheese, Arugula, Asparagus, Calvados  
Mustard Jus

**Lemon + Herb Roasted Chicken** 35  
½ Ontario Chicken, Organic Quinoa Risotto, Spinach,  
Crispy Honey Glazed Sprouts, Lemon Herb Sauce

**Saturday Sauce** 26  
Double Smoked Bacon, Braised Beef Shortrib, Fire Roasted  
Tomato Sauce, Basil, Parmigiano Reggiano, Bruce Fresh  
Spaghetti

**Birria Ramen** 25  
Birria Braised Beef, Thick Yellow Noods, Monterey Jack,  
Cilantro, Onions, Birria Broth

**Gnocchetti** 25 **V**  
Gnocchetti, Gorgonzola, Fresh Cream, Spring Mushrooms,  
Homesteader Peas, Arugula, Parmigiano Reggiano



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