



Pepperwood Bistro Menu

<https://menulist.menu>

1455 Lakeshore Road Burlington, ON L7S 2J1, United States

(+1)9053336999 - <http://pepperwood.on.ca/>



Here you can find the **menu of Pepperwood Bistro**, located in Burlington. Currently, there are 288 meals and drinks on the menu. You can inquire about **changing offers** by phone. If you want to taste **American menus like burgers or barbecue**, you've come to the right place, and you can look forward to the tasty traditional seafood cuisine. You can also look forward to delicious vegetarian cuisine, you can also relax at the bar with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks. guests of Pepperwood Bistro appreciate the original **Canadian** menus, a delicious brunch is offered here for breakfast, in the morning. Here, fresh seafood, meat, as well as beans and potatoes are also grilled in a **South American** style. In addition, of course, the atmosphere plays a major role, so that the visitors appreciate not only the fine dishes, but also **the bistro** itself value. Following various sporting events and competitions is also one of the highlights when visiting this **sports bar**. The premises on-site are wheelchair-accessible and can be used by individuals with physical limitations, and you can pay the bill with common credit cards. The location gladly offers you a selection of gluten-free dishes, in the establishments, there are also **vegan food** on the menu. The **vegetarian options** on the menu complete the offerings of gastronomies. Reserve your table easily online so that you don't have to wait on site, or simply call there for a reservation, the call number is [\(+1\)9053336999](tel:+19053336999).

Pepperwood Bistro Menu



Soups

CHEF'S MARKET SOUP

Pasta dishes

SHRIMPS

Vegetarian

TOFU

Burgers

CHICKEN SUPREME

Extras

BRIE

Gnocchi

GNOCCHI \$23.9

Snacks

CHIPS

Seafood

SQUID \$14.1

Sauces

SALSA

Appetizer

CRAB CAKES ALE

Fish

SMOKED SALMON \$16.3

Entradas

QUESADILLA \$16.3

Steaks

STEAK FRITES

Tapas calientes - warme tapas

CHORIZO \$16.3

Starter

CHARCUTERIE

Tapas

MINI CROQUE MONSIEUR

Beer*

SAPPORO, JAPAN

Thai specialties*

PAD THAI

Kids

KIDS CAESAR SALAD \$3.2

Mexican specialties

CHICKEN QUESADILLA \$14.1

French fries

FRENCH FRIES

Pepperwood Bistro Menu



Meat dishes

BEEF TENDERLOIN \$39.1

Pizza single (26 cm)

MONTE CRISTO

American food

EGGS BENEDICT

Noodle

CRAB

Snails

ESCARGOT

Giga burger

BACONATOR \$17.9

Hot pies

WILD MUSHROOM \$15.2

Brunch

BURGER FRIES \$9.7

Menú vegetariano

BRUSCHETTA GOAT CHEESE \$14.1

Hot drinks

HERBAL TEA \$4.1

Breakfast menu

SMOKED SALMON PLATTER

Soups & salad

SOUP SALAD \$14.1

Entrees

LOBSTER MAC CHEESE \$30.4

Eggs

BISTRO BREAKFAST \$15.2

Small plates

ROMA TOMATO BRUSCHETTA

Soup and salad

COBB SALAD \$17.4

Bar bites

BRUSCHETTA FLATBREAD \$15.2

Large plates

MAC CHEESE

Burgers and sandwiches

HANG-OVER BURGER \$19.6

Delightful desserts

ASSORTED DESSERT SQUARES

Soup & salad

BISTRO GREENS

Popular items

BAJA SHRIMP TACOS \$18.5

Pepperwood Bistro Menu



Sparkling wines

PROSECCO, RUFFINO, ITALY

Our cuts - no shortcuts

PRIME RIB

Fancy fixin's®

HADDOCK

Brunch sides

SMOKED BACON

Bottles & cans

STELLA ARTOIS, BELGIUM

Cold

PROSCIUTTO WRAPPED ASPARAGUS

Savory

MINI CRAB CAKES

Port

GRAHAMS LATE BOTTLED VINTAGE \$8.6

Flatbreads

MEATBALL KALE \$16.2

Cognac

COURVOISIER VS \$10.1

Thai menu

THAI PEANUT \$16.3

Mussels

PROVENÇAL

Enhancements

DRUNKEN

Eggs benedict

SHAVED PRIME RIB, PEPPERS ONIONS \$16.8

Brandy & cognac

HENNESSY XO \$32.5

First

MARKET SOUP

Liqueur coffees

IRISH

Lunch fare

HADDOCK FRITES

Sweet snacks

BREAD PUDDING

Beer flights

3 X 5OZ TASTER GLASSES \$8.6

On your own

SHORT RIB ARANCINI \$17.3

Sundae & ice cream

WAFFLE ICE CREAM SANDWICH \$10.1

Pepperwood Bistro Menu



Shack snacks

CRISPY CALAMARI \$16.3

From the heart

CRAB CAKES

Poorboy's omelets

SPANISH

Townsquare specialty burger's

TEX-MEX BURGER \$17.3

Bistro fare

STOUT BBQ MEATLOAF \$27.2

Brandy and cognacs

B B LIQUEUR \$7.3

Assrtd app trays

IMPORTED CHEESE TRAY

Pastas and bowls

PEPPERWOOD PAD THAI \$26.1

Importados

WYBOROWA VODKA

Passed appetizers #2

MINI CAPRESE SALAD

Mild pale beers

PEPPERWOOD

Hollywood favorites

B-52

Alcohol - spirit

GRANTS SCOTCH

Ciabatta selection

SMOKED ATLANTIC SALMON \$16.8

Port & dessert

TAYLOR FLADGATE 20YR TAWNY \$14.4

Nighttime galettes

PROSCIUTTO APPLE \$21.7

Soups & salads

ATLANTIC SALMON SALAD \$19.6

Chef's premium selections

CHEF'S CATCH

Ale by the bottle

RED CAP ALE, ON (5

Stout by the can

GUINNESS DRAUGHT STOUT, IRELAND (4.2

Imported by the pint

INNIS GUNN ORIGINAL, SCOTLAND

Pepperwood Bistro Menu



Pei mussel pots

MUSSEL POTS FRITES \$21.7

Artisan 12" pizzas

PEPPERONI CURDS \$20.6

Stationery platters

ANTIPASTO OF CURED MEATS AND
PICKLED VEGETABLES

Warm & boozy

BLUEBERRY TEA

American kobe

AHI TUNA

Hash browns and sides

SCRAMBLED EGGS

Hors d'oeuvres by the dozen

BACON WRAPPED SCALLOPS

Panini - il planetario

NEPTUNE

Restaurant category

DESSERT

Salads

CAPRESE SALAD \$15.2

CRISPY CHICKEN \$17.3

Alcoholic drinks

BEER

MALBEC

10 most popular

CHICKEN MARSALA \$27.2

HOMEFRIES

Mains

SEAFOOD LINGUINE \$28.2

MUSHROOM SPAGHETTINI

Main courses

RED THAI CURRY

BBQ PORK \$18.4

Side dishes

PICKLES

POUTINE

Sandwiches

PRIME RIB MELT \$18.5

TURKEY BLT \$17.4

Drinks

COFFEE TEA \$3.8

DRINKS

Starters

CARIBBEAN CRAB CAKES \$17.4

MINI BEEF WELLINGTONS

Pepperwood Bistro Menu



Spirits

REMY MARTIN VSOP	\$14.4
AMERICANO	\$4.6

Empanadas

SPINACH MUSHROOM	\$15.7
CHOICES	

Kids meniï

CHICKEN FINGERS FRIES	
CHEESE PIZZA FRIES	\$9.7

Kids meal

KIDS FRENCH FRIES	\$3.2
KIDS MEAL	

Sauvignon blanc

2016 MATUA VALLEY HAWKS BAY, NEW ZEALAND	\$51.1
2016 KIM CRAWFORD, NEW ZEALAND	\$59.8

Salads & soups

PEPPERWOOD CAESAR	
HERITAGE BLEND	

White wines of interest

2014 GEWURZTRAMINER, JACKSON TRIGGS, CANADA	\$38.0
2016 PINOT GRIGIO, INNISKILLIN, CANADA	\$29.3

Non-alcoholic by the bottle / can

BUDWEISER PROHIBITION BREW, U.S.A	
BABBLING BROOK'S ROOT BEER, ON	

House brews by the pint

PEPPERWOOD CREAM ALE, ON	
PEPPERWOOD MONKEY BROWN, ON	

Brunch flatbreads

EGGS 'N ' BACON	\$16.8
NEPTUNE 5	\$17.9

Pizza

MARGHERITA	\$19.6
KONA	\$21.7
PIZZA SALAD	\$17.4

Sides

PEAMEAL BACON	\$15.7
FARMER'S SAUSAGE	
SEASONAL FRESH FRUIT	

Coffee

ESPRESSO	\$4.6
CAPPUCCINO	\$5.4
LATTE	\$5.4

Specialty breakfasts

RISE 'N ' SHINE TACOS	\$17.9
BREAKFAST 'BACON 3 WAY POUTINE	\$18.5

Pepperwood Bistro Menu



BRUNCH PLATTER FOR 2 \$29.3

Pinot noir / merlot

2016 PINOT NOIR, KIM CRAWFORD, NEW ZEALAND \$59.8

2016 PINOT NOIR, MEIOMI, CALIFORNIA \$75.0

2014 MERLOT, BLACKSTONE, CALIFORNIA \$48.9

Desserts

STICKY TOFFEE BREAD PUDDING \$9.2

BANANA BREAD PUDDING

SEASONAL FRUIT PLATTER

CHEESECAKE

Champagne & sparkling

HENKELL TROCKEN, GERMANY

HENKELL TROCKEN, BRUT VINTAGE, GERMANY

CHAMPAGNE BRUT, MOET CHANDON, FRANCE \$173.9

CHAMPAGNE BRUT, VEUVE CLICQUOT, FRANCE

Handhelds

PEPPERWOOD BURGER \$16.3

BUFFALO CHICKEN CRUNCH \$17.4

SMOKEHOUSE CHICKEN CRUNCH BURGER \$17.3

TNT SHRIMP TACOS \$18.4

Half bottles

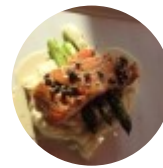
2016 CHARDONNAY, SANTA CAROLINA, CHILE \$17.4

2016 CABERNET SAUVIGNON, SANTA CAROLINA, CHILE \$20.6

2015 SAUVIGNON BLANC, CASILLERO DEL DIABLE, CHILE \$19.6

2015 CABERNET SAUVIGNON, J LOHR SEVEN OAKS, CALIFORNIA \$31.5

Dinner entrées



ATLANTIC SALMON \$27.2

4OZ PRIME RIB, MASHED, VEGETABLE GRAVY \$10.8

SALMON, MASHED VEGETABLE \$9.7

BAKED MEATBALLS, MASHED VEGETABLE \$9.7

Bar rail

SEAGRAM'S DRY GIN

GIBSONS RYE

J. WRAY WHITE RUM

DUJARDIN BRANDY

Pasta

BUTTERNUT RAVIOLI \$25.0

CARBONARA \$25.0

SPAGHETTINI MEATBALLS

GOAT CHEESE TORTELLINI

BUILD YOUR OWN PASTA \$8.6

Entree

BREWHOUSE ATLANTIC SALMON

16OZ CHICKEN BALLOTINE

SURF TURF PRIME RIB

B.B.Q. MEATLOAF BURGER

Pepperwood Bistro Menu



BRUSCHETTA GOAT CHEESE
FLATBREAD

Chardonnay

2015 YELLOW LABEL, WOLF
BLASS, AUSTRALIA \$47.8

2016 MORNING FOG, WENTE,
CALIFORNIA \$54.3

2016 UNOAKED, KIM CRAWFORD,
NEW ZEALAND \$59.8

2016 OYSTER BAY, NEW ZEALAND \$59.8

2016 J LOHR RIVERSTONE,
CALIFORNIA \$57.6

Cabernet sauvignon

2015 J LOHR SEVEN OAKS,
CALIFORNIA \$65.2

2014 LIBERTY SCHOOL,
CALIFORNIA \$59.8

2014 STERLING NAPA VALLEY,
CALIFORNIA \$81.5

2014 STAG'S LEAP, CALIFORNIA \$118.5

2015 TOM GORE, CALIFORNIA \$64.1

***Dishes are also prepared with
these ingredients***

SEAFOOD

TUNA

LACHS

EGGS

MEAT

***These types of dishes are
being served***

APPETIZER

PASTA

BREAD

PIZZA

BURGER

Dessert



OLD FASHION 3 LAYER
CHOCOLATE CAKE \$9.2

STRAWBERRY DEEP
FRIED CHEESECAKE \$10.1

JUMBO PUMPKIN PIE TART \$9.2

VANILLA CREME BRULEE \$9.2

WARM APPLE BLOSSOM PASTRY

CALLABAUT CHOCOLATE MINI TART

Red wines of interest

2011 RIOJA RESERVA,
MONTECILLO, SPAIN \$52.2

2012 AMARONE, MASI
COSTASERA, ITALY \$103.2

2013 BAROLO, BATASIOLO, ITALY \$81.5

2013 RIPASSA VALPOLICELLA,
ZENATP, ITALY \$72.8

2015 MONTEPULCIANO
D'ABRUZZA, CITRA, ITALY \$31.5

2016 CARMENERE 1850 PREMIER,
CARMEN, CHILE \$34.8

Light beer by the bottle

BUD LIGHT, U.S.A. (4.2

BUD LIGHT LIME, U.S.A. (4

CANADIAN 67, ON (3

LABATT BLUE, ON (5

CRACKED CANOE, NB (4

COORS LIGHT, ON (4

Pepperwood Bistro Menu



Beers of interest by the can or bottle

NICKEL BROOK, GREEN APPLE, ON (4
HEINEKEN, HOLLAND (5
RICKARD'S RED, ON (5
RICKARD'S WHITE, ON (5
CORONA EXTRA, MEXICO (4.6
RICKARD'S RADLER, ON (3.2

Domestic by the pint

MILL STREET ORGANIC, ON
BUD LIGHT, U.S.A
ROLLING ROCK EXTRA PALE LAGER,
U.S.A
SHOCK TOP BELGIAN WHITE, U.S.A
ALEXANDER KEITHS, IPA, NS
POMMIES, ORIGINAL DRY CIDER, ON

Hors d'oeuvres menu

WILD MUSHROOM TOMATO CRISPS
ROAST CHICKEN BITES
BEEF, PORK VEAL MEATBALLS
PEPPERWOOD MEATLOAF BLINI
HONEY FIRE ROASTED PRAWNS
SMOKED SALMON POTATO LATKES
ASSORTED BEEF SLIDERS ON SESAME
SEED BUNS

Lager by the bottle

KRONENBURG 1664, ALSACE (5
STELLA ARTOIS, BELGIUM (5
BECKS, GERMANY (5
BUDWEISER, U.S.A (5

STEAM WHISTLE, ON (5
RED STRIPE, JAMAICA (4.7
CANADIAN, ON (5

White wines

2015 CHARDONNAY, CLOS DU BOIS,
CALIFORNIA
2016 CHARDONNAY, BIN 65 LINDEMANS,
AUSTRALIA
2016 CHARDONNAY, JACKSON TRIGGS
RESERVE, CANADA
2016 SAUVIGNON BLANC, SAINT CLAIR,
NEW ZEALAND
2016 SAUVIGNON BLANC, TWO OCEANS,
SOUTH AFRICA
2016 PINOT GRIGIO, LAMBERTI, ITALY
2016 RIESLING, INNISKILLIN, CANADA
2016 RIESLING GEWURZTRAMINER,
OPEN, CANADA
2016 WHITE ZINFANDEL, MAIN VINE
BERINGER, CALIFORNIA

Appetizers



PEPPERWOOD POUTINE	\$16.3
BEEF SATAYS	
VEGETABLE CRUDITÉS	
SHRIMP COCKTAIL	\$86.9
KIDS HOUSE SALAD	\$3.2
KIDS DAY SOUP	\$4.3
CRISPY BUFFALO WING STRINGS	\$15.2
MUSSELS	
CLAM CHOWDER	
NEW ENGLAND CLAM CHOWDER	
FRIED PICKLES	

Pepperwood Bistro Menu



Red wines

2015 CABERNET SAUVIGNON, CLOS DU BOIS, CALIFORNIA

2015 CABERNET SAUVIGNON, BLACKSTONE, CALIFORNIA

2016 CABERNET SAUVIGNON, BIN 45 LINDEMANS, AUSTRALIA

2016 CABERNET SAUVIGNON, JACKSON TRIGGS RESERVE, CANADA

2016 MERLOT, MAPU, CHILE

2015 ZINFANDEL, RAVENSWOOD, CALIFORNIA

2016 CHIANTI, RUFFINO, ITALY

2015 PINOT NOIR, INNISKILLIN, CANADA

2016 SHIRAZ, ROSEMOUNT, AUSTRALIA

2013 RIOJA CRIANZA, MONTECILLO, SPAIN

2015 MALBEC, NORTON BARREL SELECT, ARGENTINA

Craft breweries by the pint

NICKEL BROOK, NAUGHTY NEIGHBOUR APA, ON

NICKEL BROOK, HEADSTOCK IPA, ON

NICKEL BROOK, EXTRA SPECIAL BITTER, ON

FOUR FATHERS, STARTER IPA, ON

CAMERON'S, CAPTAIN'S LOG LAGER, ON

COLLINGWOOD, ROCKWELL PILSNER, ON

LAKE OF BAYS, SPARK HOUSE RED, ON

BEAU'S, LUG TREAD LAGERED ALE, ON

RAILWAY CITY, IRON SPIKE BLONDE ALE, ON

GREAT LAKES BREWING, OVER MY DAD BODY PILSNER, ON

JUNCTION CRAFT, LOCAL OPTION LAGER, ON

Pepperwood Bistro Menu



Pepperwood Bistro

1455 Lakeshore Road Burlington,
ON L7S 2J1, United States

Opening Hours:

Sunday 10:30-21:00
Monday 11:30-21:00
Tuesday 11:30-21:00
Wednesday 11:30-21:00
Thursday 11:30-22:00
Friday 11:30-00:00
Saturday 10:30-00:00

Made with menulist.menu

