

# ANDINA

»»» BREWING COMPANY «««

## DRINKS

### BEER

Please check the board for our current selection.

**CIDER** \$6

**CUBA LIBRE** \$8

**ANDEAN MOJITO** \$8

**ANDEAN SANGRIA** \$8

**TEQUILA SHOT** \$7

**WHISKEY SHOT** \$7

**RED WINE - SOUTH AMERICA** \$9

**WHITE WINE - SOUTH AMERICA** \$9

**KOMBUCHA** \$6

**AGUA DE PANELA** \$4

**SODA WATER** \$2.5

**VIRGIN MOJITO** \$5

### BEN'S BREW

Releasing every Friday at noon

### HAPPY HOUR

Sunday - Thursday, 3 - 6 pm  
\$1.00 Off Pints

**Please Inquire about our private event space  
in our production area.**

[www.andinabrewing.ca](http://www.andinabrewing.ca)

andinabrewingco



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## PEQUEÑO Individual Portions

### CHIFLES

Plantain chips, cassava chips, or mixed chips with your choice of Hogao sauce, chipotle sauce, or cilantro aioli.

> **Individual (v)** \$6

### EMPANADAS (Single Serving)

Two yellow cornmeal fritters stuffed with potatoes, onions, tomatoes and garlic with a choice of beef or vegetarian. Empanadas are served with lime wedges.

> **Individual** \$7

### AREPAS

Flatbread made with cornflour and cheese topped at your choice of traditional butter and salt, ricotta cheese, mixed cheese, bacon, pulled pork or mushrooms with your choice of Hogao sauce, chipotle sauce, or cilantro aioli.

> **Traditional (v)** \$4

> **Ricotta cheese (v)** \$4

> **Mixed cheese (v)** \$4

> **Bacon** \$5

> **Pulled pork** \$6

> **Mushrooms (v)** \$5

### PLATACHOS (Single Serving)

Plantain chips covered with mozza and cheddar cheese, tomatoes, green onions, black olives, and jalapeños with your choice of Hogao sauce, chipotle sauce, or cilantro aioli. Add bacon, pulled pork or mushrooms.

> **Regular (v)** \$7

> **Bacon** \$7.5

> **Pulled pork** \$8

> **Mushrooms (v)** \$7

### ANDEAN BISQUE

Dairy free tomato or coconut-based bisque with your option of fish only or fish and shrimp.

> **Individual** \$12.5

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## GRANDE

Shareables

### EMPANADAS (Sharing)

Four yellow cornmeal fritters stuffed with potatoes, onions, tomatoes and garlic with a choice of beef or vegetarian. Empanadas are served with lime wedges.

> **Sharing** \$13

### AREPAS

Two cornflour and cheese arepas topped at your choice of traditional butter and salt, ricotta cheese, mixed cheese, bacon, pulled pork or mushrooms with your choice of Hogao sauce, chipotle sauce, or cilantro aioli.

> **Traditional (v)** \$7

> **Ricotta cheese (v)** \$7.5

> **Mixed cheese (v)** \$7.5

> **Bacon** \$9

> **Pulled pork** \$10

> **Mushrooms (v)** \$9

### PLATACHOS (Sharing)

Plantain chips covered with mozza and cheddar cheese, tomatoes, green onions, black olives, and jalapeños with your choice of Hogao sauce, chipotle sauce, or cilantro aioli. Add bacon, pulled pork or mushrooms.

> **Regular (v)** \$12

> **Bacon** \$13

> **Pulled pork** \$14

> **Mushrooms (v)** \$13

### PICADA

Traditional plate of mixed meat and sausage cut and served with potatoes, arepa and toasted corn with a side of Hogao sauce, chipotle sauce, or cilantro aioli.

> **Large** \$18

**Our Menu is Gluten Free!**

(v)  
Vegetarian

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## CEVICHE

### CEVICHE DE PESCADO

Local Snapper or Tilapia cooked in lime juice and garnished with cilantro, red onions, peppers, corn nuts and olive oil.

> **Small** \$9

> **Large** \$16

### CEVICHE MIXTO

Local Snapper or Tilapia plus shrimp cooked in lime juice and garnished with cilantro, red onions, peppers and corn nuts.

> **Small** \$9.5

> **Large** \$17

### CEVICHE DE LA CASA

Wild-caught Chilean cooked shrimp with avocado, cilantro, peppers, red onion, mango in a light mayo/lemon sauce.

> **Small** \$9.5

> **Large** \$17

### CEVICHE DE HONGOS (V)

Cremini mushrooms marinated in a lime sauce and garnished with cilantro, tomato, red onions, avocado and red peppers.

> **Small** \$8

> **Large** \$14

### WEEKLY SPECIALS

Please inquire about our weekly food special

### BRUNCH

Available Sundays & Holidays 11 am - 2 pm  
Please ask for the menu