



## MENU

Scan QR code for our  
rotating beverage list



[collectiveartsbrewing.com/TO-menu](https://collectiveartsbrewing.com/TO-menu)

"Inspired by our artists and brewers, our kitchen strives to bring the same colourful and creative energy to the plate. The food we cook is meant to be approachable, gracious, fun and perfect for sharing over a few drinks with friends and family."

*Chef Jon Poon, Chef Jeremy Dennis & Chef Tim Steele*

@collectiveartsTO

## TO START

**CHIPS AND PICO** |v, gf 8.  
*Ontario corn totopos, pico de gallo*

**HUSHPUPIES** |vg 7.  
*Deep fried corn cloud, side of guasacaca*

**ZUCCHINI QUESADILLA** |vg, v, gf 7.  
*Carmelized zucchini, chihuahua cheese, salsa jalapeno*

**EMPANADA** |vg, v, gf 7.  
*Sweet potato and Oaxaca cheese, masa, salsa macha*  
*(vegan cheese upon request)*

**GREEN TOMATO SALAD** |vg, v, gf 12.  
*Grilled green tomatoes, poblano vinaigrette, cotija cheese*

**AGUACHILE** |gf 16.  
*Nordic shrimp, bay scallop, tigermilk, totopos*

## TACOS

*Each order contains 2 plated tacos*

**CAMPECHANO** |gf 12.  
*soft shell, smoked brisket/pork belly, salsa roja, salsa jalapeno*

**CREAMED CORN** |vg, gf 12.  
*Soft shell, chihuahua cheese, creamed corn, roasted sweet peppers*  
*(vegan cheese upon request)*

**WILD MUSHROOM** |v, gf 12.  
*Hard shell, chili spice, marbled cheddar, iceberg lettuce*

## PLATES

**FRIED EGGPLANT** |vg, v 20.  
*5 pcs. Japanese eggplant, spice, chipotle mayo, kosher dill pickles, brioche*

**SPICED FRIED CHICKEN** 25.  
*Dark meat only, 4 pcs., spice, ranch dressing, kosher dill pickles, brioche*

**CAMPECHANO PLATTER** |gf 29.  
*6 pcs., soft shell, smoked brisket/pork belly, salsa roja, salsa jalapeno*

## SWEET

**DONUTS** |v, vg 10.  
*2pc, stranger than fiction chocolate sauce*

## BEER, WINE & SPIRITS

*Our selection changes frequently, please check and scan to order*



---

v vegan (or can be vegan),  
vg Vegetarian gf Gluten-free  
Vegan cheese is always available

*All our menu items are made in house or sourced from local purveyors. We serve only ethically raised meat from local farms and sustainable, traceable seafood.*