



Starting Line-up

Chili

A hearty bowl of chili. Served with sour cream, fresh green onions, and a side of warm flatbread. 16

House Salad

Artisan greens, cucumbers, diced tomatoes, shredded carrots, and red onion.
Choice of dressing: Ranch or Balsamic Vinaigrette. 14

Caesar Salad

Crisp romaine, Caesar dressing, crumbled bacon, parmesan cheese, croutons. 17

Spinach Salad

Baby spinach, topped with sliced mushrooms, red onions, shredded cheese, mandarin oranges, and a hard-boiled egg. Tossed in poppyseed dressing. 19
Add grilled chicken 9

Steak and Feta Salad

Artisan greens tossed with fresh vegetables presented with grilled tomatoes, sliced sirloin steak and topped with crumbled feta cheese. 32

Perogies

Potato and cheese perogies tossed in garlic butter, bacon, diced sausage and shredded cheese topped with a drizzle of chipotle aioli. 15

Nachos

Tri-coloured corn nacho chips, shredded cheese, black olives, jalapenos, Pico De Gallo & sour cream. 33
Add pulled pork 6, chili 6, chicken 9 or extra cheese 5

Breaded Honey Ginger Pork Bites

Boneless pork, hand breaded and tossed in honey ginger hoisin sauce with green onions and sesame seeds. 18

Onion Rings

Thick cut breaded onion rings served with our house dip. 16

Jumbo Meatball

Giant 4oz meatball, house-made marinara and fresh mozzarella. Served with grilled flatbread. A great shareable. 20

Footlong Mozza Stick

Another perfect sharable, deep fried mozzarella served with a roasted red pepper marinara. 28

Basket of Fries

House-cut fries served with garlic aioli. 8

Classic Poutine

House-cut fries topped with Quebec cheese curds and beef gravy. 15

Chicken Wings or Boneless Wings **Single 23/Double 45**

Crispy wings or boneless bites served with celery, carrots and dill ranch.
Sauce choice: Mild, Medium, Hot, BBQ, Honey Garlic, Gar Par or Hot Honey
Dry Spices: Cajun, Jerk or Salt & Pepper

Spinach and Artichoke Dip

Cream cheese, spinach and artichoke dip served with warm flatbread and nacho chips. 15

Garlic Cheese Flatbread

Garlic brushed rosemary flatbread, topped with mixed cheese. 15

Team Platter

Warms up the whole line (5 people) – chicken wings (10) boneless wings (10), house-made nacho chips, onion rings, spring rolls, garlic cheese flatbread, carrots, celery and all the dips. 85

Burgers & Sandwiches

Served classically with your choice of fries or house salad.

Classic Steakhouse Burger

Our 6oz steakhouse burger served on a brioche bun 20
Add: Bacon 4, Sautéed Mushroom 2, Cheddar or Swiss Cheese 3

Smokehouse Burger

Our 6oz steakhouse burger with cheddar cheese, topped with candied bacon and brushed with our house smoked BBQ sauce. 24

The Seafarer

Haddock fillet, on a brioche bun, with coleslaw, tartar sauce, and dill pickles. 22

Nashville Chicken Sandwich

Crispy, hand-breaded chicken breast tossed in tangy BBQ sauce, slaw, pickles, a drizzle of ranch, and honey 24

Black Bean Burger

Spicy black bean patty topped with sautéed mushrooms and crumbled feta cheese. 20

Philly Beef Sandwich

Thinly sliced beef sautéed with bell peppers and onions, finished with Swiss cheese and served on a toasted hoagie bun. 24

Pulled Pork Hoagie

Tossed in BBQ sauce and topped with coleslaw on a toasted hoagie bun. 22

Chicken Club

Crispy chicken breast with leaf lettuce, sliced tomato, bacon, and cheddar cheese on a brioche kaiser 24

Chicken Shawarma Wrap

Traditionally marinated chicken with crisp veggies and a lemon yogurt sauce, all pressed in a warm flour tortilla. 22

Entrees

Spaghetti and Meatballs

Tossed in our rich, house-made marinara with meatballs and flatbread. 22

Burrito Bowl

Mexican-style rice, topped with sautéed peppers and onions, Pico de Gallo, shredded mixed cheese, and crispy jalapeños. Drizzled with our zesty burrito sauce. 20

Add Chicken 9

Add Sirloin 16

Chicken Fingers

Hand breaded, buttermilk brined chicken tenderloin, presented golden with plum sauce. 24

Fish and Chips

Two pieces of haddock served with tartar sauce, fresh slaw and fries. 24

Bacon-Wrapped Stuffed Meatloaf

Certified Angus ground beef stuffed with pepperjack Jalapeno cheese and wrapped in bacon, finished with a red wine BBQ beef glaze 25

Schnitzel Dinner

Two golden-fried pork cutlets topped with sautéed mushrooms and finished with a dijon cream sauce. Served with roasted carrots and mashed potatoes. 22

Beef Brisket Dinner

14 hour slowly smoked beef brisket, served over Yorkshire pudding and mashed potatoes with roasted carrots all topped with a red wine and BBQ beef glaze 28

Chicken Quesadilla

Grilled chicken, pico de gallo and mixed cheese with salsa and sour cream for dipping. 22

Horsepower's Steak Stack

Buttery mashed potato crowned with sliced grilled sirloin and draped in red wine mushroom sauce. Finished with crispy onions and roasted carrots. 34

Dylan's Junior Colts

Kid's meals include a soft drink and house baked chocolate chip cookie 18

Cheese or Pepperoni Pizza & Fries

Chicken Fingers & Fries

Hot Dog & Fries

Pasta & Sauce

Burger & Fries

Cheese Quesadilla & Fries

Mini pogos (3) with fries

Dessert

Brownie a la Mode

Warm brownie atop of vanilla ice cream and topped with whipped cream and chocolate sauce. 9.50

Soft Drinks

Pepsi, Diet Pepsi, Ginger Ale, 7UP, Root Beer, Orange or Iced Tea
22oz 4.25

Bottled Water 3.25

Tea or Coffee 3.50

Hot Chocolate 3.50

Milk 4.00

Chocolate Milk 4.25

Juice

Apple, Orange or Cranberry 5.00

***ALL DRINKS INCLUDE APPLICABLE TAXES

From the Bar

	12oz	20oz	32oz	Pitcher
Domestic Draught	9.50	14.50	26.00	40.00
Premium Draught	11.50	18.50	32.50	60.00
Canned Beer (355ml)	Domestic 9.75			
Tall Boys (473ml)	Domestic 12.75 Premium 13.75			
Cider (473ml)	14.50			
Coolers (330ml)	11.25			
Bar Rail (1oz)	9.75			
Premium (1oz)	14.00			

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Special Events

Looking for a place to host a private party or special event?

Horsepower Sports Bar & BBQ Grill is the place to be!

We cater private parties up to 275 people.

Call 705.737.6944 to book your next party.

Interested in holding a skating party?

Contact skehoe@barriecolts.com