

APPETIZERS & SHARING

Fresh Oysters **G D** 18
Half-dozen Chef select oysters, weekly mignonette, garlic habanero hot sauce, lemon.

Chips & Guac **Vegan** 9
Seasoned corn tortilla chips, house-made guacamole

Chicken Tacos 14
Three (3), fried chicken, mango salsa, garlic habanero hot sauce, shredded cabbage, chili mayo, cilantro, lime.

Brew Co Nachos **VEG** 16
Seasoned corn tortilla chips, applewood smoked cheddar, peppers, tomato, onion, chili mayo, side spiced sour cream & Pico de Gallo.

ADD: Guacamole +5
Smoked Bacon + 3
Sliced Fried Chicken Thigh + 6
Stout Marinated Flank Steak + 7
*Served Medium Rare
Loaded Add all three proteins + 14

Vegan Pretzels & Mustard **Vegan** 12
Two pretzels baked to order, grainy mustard.
ADD: Single Vegan Pretzel + 3 ½

Warm Pretzels & Beer Cheese Sauce **VEG** 12
Two pretzels baked to order, *Hatfield Blonde Ale* gruyere cheese sauce, grainy mustard.
ADD: Single Pretzel + 3 ½

Confit Chicken Wings 16
Twelve 24-hr salt cured wings, cooked slowly in duck fat and crisp to order, *Sweet Pure Honey* drizzle, side garlic and habanero chili hot sauce, celery and carrots.

House-cut Fries **VEG** Half – 4 Full – 6
Side Garlic Parmesan Mayo

Lemon Rosemary Fries **VEG** Half – 5 Full – 8
Lemon rosemary aioli, green onion, pineapple.

Poutine Half – 6 Full – 10
Stout demi, cheddar cheese curds.
ADD: Smoked Bacon + 3
Sliced Fried Chicken Thigh + 6
Stout Marinated Flank Steak + 7
*Served Medium Rare
Loaded Add all three proteins + 14

HAPPY HOUR 3PM – 5PM
THURSDAY THROUGH SUNDAY
\$2 OFF ALL APPETIZERS & SHARING
\$4 SLEEVES (12OZ)

SOUP & SALADS Starter – 7½ Full – 14

Soup of the Day w. Sourdough (10oz) 10
Starter Soup (6oz) 6

Grilled Caesar Salad
Flame grilled petite romaine lettuce, garlic lemon croutons, smoked bacon, fried capers, medium boiled omega-3 egg, parmesan, anchovy, lemon.

Spaghetti Squash Salad **Vegan G N**
Bell pepper, jalapeno, lime, cilantro, mint, peanuts, tomato, coconut lime dressing

Black Bean, Corn & Avocado Salad **VEG G**
Baby carrots, feta, jalapeno, garlic, cilantro, bell pepper, arugula

Soup & Salad 13½
6oz soup of the day and starter sized salad of choice: Roasted Cauliflower Salad, Grilled Caesar Salad, or Smoked Peach Salad.

ADD: Toasted Sourdough **Vegan** + 1 ½
Three (3) Garlic Tiger Prawns **G** + 7
Fried Chicken Thigh + 6
Grilled Suprême of Chicken **G DFO** + 7
Stout Marinated Flank Steak + 7
*Served Medium Rare
Three Baked Oysters + 9½

DESSERT

Blueberry & Lemon Ice Box Cake 9
Frozen layered yogurt cake, *Blueberry Vanilla Ale* jam, lemon curd, blueberry compote, graham crackers.

Mango & Lime Pavlova **G** 9
Whipped caramel sour cream and berries.

EVERY FRIDAY, FISH & CHIPS!

Beer Battered Fish and Chips

225g Cod loin, *Sin Bin Red Ale* beer battered and fried, feature salad, tartar sauce, lemon wedge, house fries

17

Make it two pieces + 6

Available Only on Friday

ALL DAY MENU

Steak Frites 20
8oz AAA ribeye steak, toasted sourdough, house-cut fries, stout demi, garlic parmesan mayo.

Lemon Parmesan Fettuccine **VEG** 14
Egg yolk fettuccine, cream parmesan sauce, fresh cherry tomatoes, toasted sourdough.
ADD: Three (3) Garlic Tiger Prawns + 7
Grilled Suprême of Chicken + 7

Garlic Corn Meal & Grilled Veggies **Vegan G** 14
Balsamic and *Tart Cherry Ale* reduction, toasted sourdough.

Ace's Bacon & Egg Sandwich **VO** 11
Over medium fried omega-3 egg, *Premium Sausage* smoked bacon, applewood smoked cheddar, lettuce, tomato, grainy mustard, built on one of our *Sweet Pure Honey* and *Twin City Lager* brioche buns.

AAA Chuck Burger **GFO** 15
150g house-ground AAA chuck beef, *Premium Sausage* smoked bacon, applewood smoked cheddar, bacon onion jam, garlic parmesan mayo, *Sweet Pure Honey* and *Twin City Lager* brioche bun, butterleaf lettuce, tomato.
ADD: Omega3 Sunny Fried Egg - 1

Fried Chicken Sandwich 13
Dill pickle sous vide chicken thigh, tangy slaw, baked in-house *Sweet Pure Honey* and *Twin City Lager* brioche bun.

ADD SIDE: Fries + 4
Lemon Rosemary Fries + 5
Poutine + 6
Soup + 6
Grilled Caesar Salad + 7½
Spaghetti Squash Salad + 7½
Black Bean, Corn & Avocado Salad + 7½

Menu items change often, all ingredient may not be listed.
Before ordering, **PLEASE INFORM US OF ALL ALLERGIES.**

G Gluten Free **GFO** Gluten Free Option
D Dairy Free **DFO** Dairy Free Option
VEG Vegetarian **VO** Vegetarian Option
N Contains Nuts/Seeds **VO** Vegan Option

MAINS

Available After 5pm

Coconut Butter Poached Atlantic Cod **N G** 21
Carrot cilantro pesto, duck fat confit new potatoes, local green beans, chili peppers and avocado.
Suggested Beer Pairing: Any Fruit Brew or Light & Refreshing Option

ADD: Three (3) Garlic Tiger Prawns + 7
Three Baked Oysters + 9½

Habanero and Boomtown Lager Risotto **VEG VO** 15
Local greenhouse habanero, tomato and bell pepper. Arborio rice, *Boomtown Lager*, parmesan and arugula.
Suggested Beer Pairing: Boomtown Lager OR Hatfield Blonde Ale

ADD: Three (3) Garlic Tiger Prawns + 7
Grilled Suprême of Chicken + 7

AAA Ribeye & Garlic Prawns **GFO** 26
8oz basted ribeye steak, grilled Mexican street corn, *Sin Bin Red Ale* beer beans, three (3) jumbo garlic prawns, tomato jam.
Suggested Beer Pairing: Sin Bin Red Ale OR The Duke English Pale Ale

ADD: Three (3) Baked Oysters + 9½



“When we opened the brewery, we knew food would be an integral component of the community experience. With that in mind, we source ingredients grown and produced right around the Medicine Hat area. From fresh seasonal produce to meats fed with spent grain from the brewing process - we hope you enjoy a taste of all the great things Medicine Hat has to offer.”

WHAT'S ON TAP?

Sample (4oz) – 2	Sleeve (12oz) – 6	Pint (20oz) – 8
4oz Sampler Flights, choice of:		
Four (16oz) – 7	Six (24oz) – 9	Eight (32oz) – 12

LIGHT & REFRESHING

Hatfield Blonde Ale	4.6% ABV, 16 IBU
Twin City Lager	4.9% ABV, 16 IBU

FRUIT BREWS

Grapefruit Radler	3.5% ABV, 11 IBU
Creamsicle Ale	4.4% ABV, 14 IBU
Burnside Blood Orange Ale	4.5% ABV, 15 IBU
Tart Cherry Ale	4.5% ABV, 15 IBU
Blueberry Vanilla Ale	4.6% ABV, 15 IBU
Pineapple Kettle Sour	4.6% ABV, 13 IBU

MALT-FORWARD

Boom Town Lager	4.7% ABV, 18 IBU
Sin Bin Red Ale	5.0% ABV, 17 IBU
The Duke English Pale Ale	4.6% ABV, 32 IBU

HOP-FORWARD

Small Batch Serrano NEPA	5.6% ABV, 52 IBU
Brier Park New England Pale Ale	5.6% ABV, 32 IBU
Aberdeen Pale Ale	5.0% ABV, 50 IBU
February Frost White IPA	6.3% ABV, 53 IBU
Industrial Ave IPA	6.7% ABV, 120 IBU

DARK & ROASTY

Woolfrey Milk Stout	5.8% ABV, 30 IBU
Brick and Mortar Porter	6.4% ABV, 32 IBU
Gentleman's Stout	7.0% ABV, 37 IBU

SPECIALTY BREWS

Flight Choice – add 1	Sample (4oz) – 3	Snifter (10oz) – 7
Reaper of Death Double NEIPA	9.0% ABV, 32 IBU	
Belgian Tripel	9.2% ABV, 32 IBU	
Russian Imperial Stout	10.1% ABV, 40 IBU	

KOMBUCHA

Wicked Rose Kombucha	Raspberry Rose
Medicine Hat, AB - 403-878-5321	

BEER COCKTAILS

Brew Co. Beer Caesar	12
This Canadian classic is built with our Serrano Pepper NEPA, Wild Life Vodka, garlic habanero hot sauce, Worchester, clamato, lime, salt kiss rim and celery. Don't like it spicy? Sub Twin City Lager! <small>12oz, 6.1% ABV</small>	
Classic Caesar	1oz – 9 2oz – 12

Blueberry Vanilla Mojito	12
Perfect summer quencher! Blueberry Vanilla Ale, mint, lime, Cruzan rum, mint simple syrup, club soda. <small>6oz, 9.0% ABV</small>	
Classic Mojito	1oz – 9 2oz – 12

Tart Cherry Sangria	12
Patio necessity – Tart Cherry Ale, Diabolica white wine, triple sec, blueberries, strawberries and peaches. <small>7oz, 11.6% ABV</small>	

WINE

6oz – 8	9oz – 12	Bottle (750mL) – 30
RED	Diabolica Blend VQA – Canada	
WHITE	Diabolica Blend VQA – Canada	
ROSÉ	Rigamarole VQA – Canada	

BY THE BOTTLE ONLY – 35 (750mL)

Cabernet Merlot	Mission Hill Estates Series VQA
Pinot Gris	Mission Hill Estates Series VQA

HIGH BALLS

	Single (1oz) – 7½	Double (2oz) – 10½
Gin	Empress 1908, Phillips Stump, Grit City	
White Rum	Cruzan	
Dark Rum	Plantation 2yr Aged, Legendario Cuban	
Spiced Rum	The Lash 1yr Aged	
Whiskey	Goodridge & Williams, J.P. Wiser's Deluxe, White Owl	
Vodka	Pivot, Wild Life, Grit City	
Vanilla Vodka	Grit City, Park Distillery	
Tequila	1800 Silver, Rooster Rojo Reposado	

CANNED SPIKED SODA

Pyur (GF) Sugar Free – BC, 355mL, 4.5%	6
Coconut – Lime	
White Claw (GF) 1g Carbs – 355mL, 5%	6
Lime	

CIDER & GLUTEN FREE BEER

Flatlander (GF) SK , 330mL, 4.5%	9
Cider & Black – Berry Infused Cider	
Crisp – Prairie Crafted Hard Apple Cider	
Lonetree Cider (GF) BC , 355mL	6½
Authentic Dry Apple Cider 5.5%	
Apple & Peach Cider 5.5%	
Glutenberg Red (GF) 473mL, 5.0%	8
Glutenberg Blonde (GF) 473mL, 5.0%	8
Whistler Forager Lager (GF) 330mL, 5.0%	8

TWO BEER OR NOT TWO BEER

CRAFT SODA	3 ¾
Phillip's Ginger Ale – Victoria, BC	
Phillip's Root Beer – Victoria, BC	
Grizzly Paw Cream Soda – Canmore, AB	
Grizzly Paw Cherry Cola – Canmore, AB	
Grizzly Paw Orange Cream Soda – Canmore, AB	
Troubled Monk Saskatoon Berry Soda – Red Deer, AB	

CANNED POP	1 ¾
Coke, Diet Coke, Pepsi, Diet Pepsi, Iced Tea, 7-up, Ginger Ale, Club Soda, Tonic	

JUICE (12OZ)	2 ½
Cranberry, Orange, Apple	

PERRIER SPARKLING WATER	2
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NON-ALCOHOLIC BEER	4
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Partake Blonde (Toronto, Ont.)	
Partake Pale Ale (Toronto, Ont.)	
Partake Stout (Toronto, Ont.)	
O'Douls Amber	
Budweiser Prohibition	

LOCALLY ROASTED COFFEE	1 ½
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Madhatter Coffee Roastery	
Medicine Hat, AB - 403-592-2344	

TEA	1 ½
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Lover's Leap – Orange Pekoe (Low Caffeine)	
Earl Grey – Orange Pekoe (Medium Caffeine)	
Belgian Chocolate Rooibos (Caffeine Free)	
Japan Sencha Kakagawa – Green Tea (Low Caffeine)	

BRUNCH

Available Every Sunday 10am – 3pm

Brewer's Breakfast	17
Two Omega-3 eggs, two slices smoked bacon, corned beef, smoked sausage, lyonnaise potatoes, sourdough.	

Waffles & Fried Chicken	16
<i>Sweet Pure Honey</i> chicken gravy, maple syrup, fried chicken thigh, medium poached egg, Belgian waffle.	
ADD Smoked Bacon	+ 3

Steak & Eggs w/ Smoked Jalapeno Salsa	21
<i>6oz Benchmark Beef</i> AAA Striploin steak, lyonnaise potatoes, two sunny eggs, fresh fruit.	

Caramelized Leek and Onion Tart VEG N	14
Pate brisee, applewood smoked cheddar, leeks and onion, smoked peach salad, baby potatoes.	
ADD:	Smoked Bacon + 3 Hollandaise + 2

Corned Beef Eggs Benny	17
House-made corned beef, two medium poached eggs, buttered and seared English muffin, hollandaise, lyonnaise potatoes, fresh fruit.	

Vegetarian Eggs Benny	16
Two medium poached eggs, tomato, arugula, buttered and seared English muffin, hollandaise, lyonnaise potatoes, fresh fruit.	

Sweet Waffle	9
Belgian waffle, fruit compote, chocolate ganache, whipped cream.	

\$2 Off Burnside Blood Orange Ale

PROUDLY SUPPORTING LOCAL

Premium Sausage
Stigter's Greenhouses
Sweet Pure Honey
Neubauer Farms
Douglas Meats
Rueben's Greenhouse
Luco Farms
Grit City Distillery

Spragg Meats
Benchmark Beef
Broek Pork Acres
Long Lane Cattle
Wicked Rose Kombucha
Madhatter Roastery
ChrisTeas