

APPETIZERS & SHARING

Confit Chicken Wings **DFO** 16

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

Warm Pretzels & Beer Cheese Sauce **V** 12

Two pretzels baked to order, *Hefeweizen* gruyere cheese sauce, grainy mustard.

ADD: Single Pretzel + 3 ½

Vegan Pretzels & Mustard **D V** 8

Two pretzels baked to order, grainy mustard.

ADD: Single Vegan Pretzel + 3 ½

House-Cut Fries **V DFO VO** Half - 4 Full - 6

Side parmesan garlic mayo dip.

Poutine Half - 6 Full - 10

Stout demi, cheddar cheese curds.

10" Thin-Crust Pepperoni Pizza 14

Pepperoni, mozzarella, house-made tomato sauce, parmesan, side parmesan garlic mayo dip. Sharable or serves one as a main.

ADD: Smoked Bacon **G** + 3

10" Thin-Crust Cheese Pizza **V** 14

Mozzarella, house-made tomato sauce, parmesan, side parmesan garlic mayo dip. Sharable or serves one as a main.

ADD: Smoked Bacon **G** + 3

MAINS

Pork Schnitzel 20

Breaded pork schnitzel, *Blood Orange Ale* braised red cabbage, sauteed spaetzle with parsley, lemon, capers, anchovy.

Cast Iron Seared AAA Striploin 30

AAA striploin, butter basted with fresh herbs, gratin potato, cauliflower puree, *Gentlemen's Stout* demi glace, seasonal vegetables.

ADD: Three Garlic Tiger Prawns **G** + 8

SOUPS & SALADS

Soup of the Day 10

10oz bowl served with toasted sourdough.

Starter Soup (6oz) - 6

Roasted Cauliflower Salad **V G DFO VO *N*** 14

Fresh apple, gouda, toasted cashews, mandarin oranges, mixed greens, parsley, cilantro and citrus vinaigrette.

Starter - 7 ½

Grilled Caesar Salad **GFO** 14

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

Starter - 7 ½

Soup & Salad 13 ½

6oz soup of the day and starter size salad of choice.

ADD: Toasted Sourdough **V D** + 1 ½

Smoked Bacon G + 3

Three Garlic Tiger Prawns G + 8

Grilled Suprême of Chicken G + 8

SANDWICHES & BURGERS

Ace's Bacon & Egg Sandwich **VO GFO** 11

Over medium fried omega-3 egg, smoked bacon, cheddar cheese, lettuce, tomato, grainy mustard, built on one of our *Sweet Pure Honey* and *Twin City Lager* brioche buns.

Grilled Chicken Sandwich **GFO DFO *N*** 14

Grilled chicken breast, smoked bacon, arugula & almond pesto, cheddar cheese, tomato, lettuce, garlic parmesan mayo, on our *Sweet Pure Honey* and *Twin City Lager* brioche bun.

Flat Iron Steak Sandwich **GFO DFO** 15

Grilled flat iron steak, herb butter, house-made sourdough, beef demi.

ADD: Omega3 Sunny Fried Egg - 1

RIS Mushroom Burger **DFO** 15

AAA chuck beef patty, braised mushrooms, caramelized onions, smoked bacon, gruyere cheese, sweet & smoky *Russian Imperial Stout* BBQ sauce, *Sweet Pure Honey* and *Twin City Lager* brioche bun.

ADD: Omega3 Sunny Fried Egg - 1

Brew Co. Bacon Cheese Burger **GFO DFO** 15

Caramelized AAA chuck beef patty, smoked bacon, cheddar cheese, garlic parmesan mayo, ketchup, *Sweet Pure Honey* and *Twin City Lager* brioche bun, butterleaf lettuce, tomato.

ADD: Omega3 Sunny Fried Egg - 1

SIDES: Fries w. Parmesan Garlic Dip + 4

Poutine + 6

Soup + 6

Roasted Cauliflower Salad + 7 ½

Grilled Caesar Salad + 7 ½

DESSERTS

To learn more about our feature desserts, please ask your server.

FISH & CHIP FRIDAYS!

Beer Battered Fish and Chips

225g Cod loin, Sin Bin Red Ale beer battered and fried, feature salad, tartar sauce, lemon wedge, house fries. Available to order only on Fridays.

17

Make it two pieces + 6

*** AVAILABLE ONLY ON FRIDAYS ***

Reservations Recommended

MEDICINE HAT & DISTRICT HEALTH FOUNDATION

**HONOUR A HEALTHCARE HERO
PURCHASE YOUR GIFT CARD HERE**



Purchase a gift card here for donation to a local healthcare hero. Gift cards will be distributed through the Health Foundation.

In order to recognize as many people as possible, we recommend values of \$10 or \$20 per gift card.

We encourage you to take a photo with your gift card donation, tag **#mhhealthcareheroes** and post on social media.



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

G Gluten Free

GFO Gluten Free Option Available

D Dairy Free

DFO Dairy Free Option Available

V Vegetarian

VO Vegetarian Option Available

V Vegan

VO Vegan Option Available

N Contains Nuts / Seeds

WHATS 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

Creamsicle Ale ** 4.4% ABV | 14 IBU
Burnside Blood Orange Ale 4.5% ABV | 15 IBU
Cherry Ale 4.5% ABV | 15 IBU
Blueberry Vanilla Ale 4.6% ABV | 15 IBU
Pineapple Sour 4.6% ABV | 13 IBU
Blackberry Rhubarb Sour 4.6% ABV | 13 IBU

MALT-FORWARD

Hefeweizen 4.7% ABV | 12 IBU
Boomtown Lager 4.7% ABV | 18 IBU
Oktoberfest Lager 6.4% ABV | 28 IBU
Sin Bin Red Ale 5.0% ABV | 17 IBU
Munich Dunkel 5.2% ABV | 23 IBU

HOP-FORWARD

Hoppy Hatter Hazy Pale Ale 5.6% ABV | 47 IBU
Brier Park NEPA 5.6% ABV | 32 IBU
Belfast Black IPA 6.9% ABV | 70 IBU
Industrial Ave IPA 6.7% ABV | 120 IBU

DARK & ROASTY

Brick and Mortar Porter 6.4% ABV | 32 IBU
Woolfrey Milk Stout ** 5.6% ABV | 30 IBU
Gentlemen's Stout 7.0% ABV | 37 IBU

SPECIALTY BREWS

Flight Choice – add 1 Sample (4oz) – 3 Snifter (10oz) – 7

Reaper of Death
Double NEIPA 2.0 9.0% ABV | 32 IBU
Russian Imperial Stout 10.1% ABV | 40 IBU

** Contains Lactose - milk sugars.

GROWLER FILL THURSDAYS

64oz Growler Fills \$11 All Day
Every Thursday!

SEE SERVER FOR DETAILS
SOME EXEMPTIONS APPLY

SUPPORTING LOCAL

"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."

Premium Sausage Spragg Meats
Stigter's Greenhouses Benchmark Beef
Sweet Pure Honey Broek Pork Acres
Neubauer Farms Long Lane Cattle
Douglas Meats Madhatter Roastery
Rueben's Greenhouse ChrisTeas
Luco Farms Grit City Distillery
MHMT Mad Hatter Roastery
Crystal Spring Cheese Mammoth Micros

AWARD-WINNING BREWS



Brick & Mortar Porter

2020 Canadian Brewing Awards
Porter Category
GOLD



Gentlemen's Stout

2020 Canadian Brewing Awards
Oatmeal Stout Category
GOLD



Twin City Lager

2020 Canadian Brewing Awards
American Style Category
SILVER



Patio Series Creamsicle Ale

2020 Canadian Brewing Awards
Fruit Beer Category
SILVER



Russian Imperial Stout

2020 Alberta Beer Awards
Imperial Strength Beer Category
SILVER

CIDER & GLUTEN-FREE BEER

Flatlander Cider & Black G - 9

SK, 330mL, 4.5%
Berry Infused Cider

Lonetree Cider G - 6½

BC, 355mL
Authentic Dry Apple Cider 5.5%
Light & Dry Seltzer 4.0% *100 Calories
Pear & Apple Cider 5.5%

Fallentimber Meadjito G - 7

AB, 355mL, 5.5%

Glutenberg G - 8

QC, 473mL, 5.0%
Red Ale | Blonde Ale

Whistler Forager Lager G - 8

BC, 330mL, 5.0%

White Claw G - 8

USA, 330mL, 5.0%

WINE

HOUSE WINE BY THE GLASS

6oz – 8 9oz – 12 Bottle (750mL) – 30

RED Diabolica Blend VQA - Canada
WHITE Diabolica Blend VQA - Canada
ROSÉ Roscato - Italy

RED WINE BY THE BOTTLE (750ML):

Cabernet Sauvignon - 42
Irony - California, USA

McLaren Vale Shiraz - 49 ½
Nugan Estates - AUS

WHITE WINE BY THE BOTTLE (750ML):

Pinot Gris - 35
Mission Hill Estates Series VQA - BC, Canada

Sauvignon Blanc - 35
Villa Maria - New Zealand

Gewurztraminer - 32
Fetzer - California, USA

BEER COCKTAILS

Blood Orange Sunrise 8oz, 11.0% 12

Tequila, *Burnside Blood Orange Ale*, Triple Sec, orange juice, grenadine.

PITCHER (Serves 4) - 42

Blueberry Vanilla Mojito 7oz, 8.3% ABV 12

Perfect summer quencher! Mint, lime, Cruzan Rum, mint simple syrup, *Blueberry Vanilla Ale*, club soda.

PITCHER (Serves 4) - 42

Tart Cherry Sangria 9oz, 11.6% ABV 12

Choice of **Red, Rosé OR White** wine, triple sec, *Patio Series Cherry Ale*, fruit.

PITCHER (Serves 3) - 33

Brew Co. Beer Caesar 10oz, 5.1% ABV 12

This Canadian classic is built with our *Twin City Lager*, *Wild Life Vodka*, house hot sauce, Worcester, clamato, lime, salt kiss rim, celery and MHMT Meat Stick.

ADD: Extra MHMT Meat Stick - 2

HIGHBALLS

Single (1oz) – 7% Double (2oz) – 10%

Gin Phillips Stump (BC) | Empress 1908 (BC)
Grit City (AB) | Hendricks | Tanqueray
Pivot (AB)

White Rum Cruzan

Dark Rum Plantation 2yr Aged | Legendario Cuban
Cruzan 2yr Aged

Spiced Rum The Lash 1yr Aged

Whiskey Goodridge & Williams | White Owl
J.P. Wiser's Deluxe

Vodka Wild Life (AB) 2020 Artisan Distillers Canada GOLD
Pivot

Vanilla Vodka Park Distillery (AB) | Grit City (AB)

Tequila 1800 Silver | Rooster Rojo Reposado

TWO BEER OR NOT TWO BEER

Craft Soda 3%

Phillip's Ginger Ale (Victoria, BC)

Phillip's Root Beer (Victoria, BC)

Grizzly Paw Cream Soda (Canmore, AB)

Grizzly Paw Orange Cream Soda (Canmore, AB)

Grizzly Paw Cherry Cola (Canmore, AB)

Troubled Monk Saskatoon Berry Soda (Red Deer, AB)

Canned Pop 1%

Coke | Coke Zero | Diet Coke | Iced Tea
Sprite | Ginger Ale | Club Soda

San Pellegrino Sparkling Water (1L) 4

Non-Alcoholic Beer 4

Partake Blonde (Calgary, AB)

Partake Red (Calgary, AB)

Partake Pale Ale (Calgary, AB)

Partake Stout (Calgary, AB)

O'Douls Amber

Budweiser Prohibition

Locally Roasted Coffee 3

French Press (4 cup) 6 ½

Tea 2

Lover's Leap Orange Pekoe - Low Caffeine

Earl Grey - Medium Caffeine

Belgian Chocolate Rooibos - Caffeine Free

Green Tea - Low Caffeine