

## APPETIZERS & SHARING

- Confit Chicken Wings** **DFO** 16  
Twelve 24-hr salt cured wings, cooked slowly in duck fat and crisped 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**

## DESSERTS

- Crème Brûlée** 8  
Vanilla crème brulee, whipped cream, fresh berries.
- Feature Crisp** 10  
Served with house-made vanilla ice cream.  
*Ask your server for our feature flavour.*

### 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.



## SOUPS & SALADS

- Soup of the Day** 10  
10oz bowl served with toasted sourdough.  
**Starter Soup (6oz) – 6**
- Hefeweizen Poached Pear Salad** **V\*N\*** 14  
Watercress, candied pecans, parsnip puree, mixed greens, poached pears and parmesan cheese.  
**Starter – 7 ½**
- 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, 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**  
**Hefeweizen Poached Pear Salad + 7 ½**  
**Roasted Cauliflower Salad + 7 ½**  
**Grilled Caesar Salad + 7 ½**

## 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

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

**G** Gluten Free

**D** Dairy Free

**V** Vegetarian

**V** Vegan

**\*N\*** Contains Nuts / Seeds

**GFO** Gluten Free Option Available

**DFO** Dairy Free Option Available

**VO** Vegetarian Option Available

**VO** Vegan Option Available

## 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  
Cranberry Ginger Lime Ale    4.5% ABV | 15 IBU

## MALT-FORWARD

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  
Rye Pale Ale    5.6% ABV | 34 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 | 120IBU

## DARK & ROASTY

Brick and Mortar Porter    6.4% ABV | 32 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

SILVER    2021 Alberta Beer Awards, *Porters*  
GOLD    2020 Canadian Brewing Awards, *Porters*

### Gentlemen's Stout

GOLD    2021 Alberta Beer Awards, *Best in Class*  
GOLD    2021 Alberta Beer Awards, *Stouts*  
GOLD    2021 Canadian Brewing Awards, *Oatmeal Stout*  
GOLD    2020 Canadian Brewing Awards, *Oatmeal Stout*

### Twin City Lager

SILVER    2020 Canadian Brewing Awards, *American Style*

### Patio Series Creamsicle Ale

GOLD    2021 Alberta Beer Awards, *Fruit Beer*  
SILVER    2020 Canadian Brewing Awards, *Fruit Beer*

### Russian Imperial Stout

SILVER    2020 Alberta Beer Awards, *Imperial Strength*

### Pineapple Sour

BRONZE    2021 Alberta Beer Awards, *Sour Beer*

## 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**  
Seven Terraces - New Zealand

**Gewurztraminer - 32**  
Fetzer - California, USA

## BEER COCKTAILS

**Disaronno Sour** 6oz, 8.5% ABV    12  
Disaronno, *Pineapple Sour*, simple syrup, fresh squeeze lemon, cranberry juice, cinnamon sugar rim.

**Blood Orange Sunrise** 8oz, 11.0%    12  
Tequila, *Burnside Blood Orange Ale*, Triple Sec, orange juice, grenadine.

**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, Worchester, 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)

**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

Cinnamon Chacha Rooibos - Caffeine Free

Green Tea - Low Caffeine