

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

- Cajun Spiced Cod with Pineapple Salsa** 🌶️🌶️ 15
6oz baked Atlantic cod, lemon beurre blanc, steamed hash browns, tomato and pineapple salsa.
- Cast Iron Seared AAA Striploin** 30
8oz AAA striploin, butter basted with fresh herbs, cauliflower puree, mashed potato, *Gentlemen's Stout* demi glace, seasonal vegetables.
ADD: Three Garlic Tiger Prawns G + 8

DESSERTS

- Feature Crème Brûlée** 6
Ask your server for our feature flavour.
- Feature Crisp** 10
Ask your server for our feature flavour.

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

SOUPS & SALADS

- Soup of the Day** 10
10oz bowl served with toasted beer bread.
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 Beer Bread 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 6oz flat iron steak, herb butter, toasted beer bread, 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

HAPPY NEW YEAR

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
Cranberry Ginger Lime Ale 4.5% ABV | 15 IBU
Bussmann Cranberry Sour 4.5% ABV | 15 IBU

MALT-FORWARD

Boomtown Lager 4.7% ABV | 18 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
English Pub Ale 6.0% ABV | 36 IBU

HOP-FORWARD

Industrial Ave IPA 6.7% ABV | 120IBU

DARK & ROASTY

Black Forest Porter 6.0% ABV | 28 IBU
Brick and Mortar Porter 6.4% ABV | 32 IBU
Gentlemen's Stout 7.0% ABV | 37 IBU

STRONG 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
Imperial West Coast IPA 8.9% ABV | 116 IBU
Winter Warmer 9.6% ABV | 37 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*
SILVER 2021 Canadian Brewing Awards, *Oatmeal Stout*
GOLD 2020 Canadian Brewing Awards, *Oatmeal Stout*

Twin City Lager

SILVER 2020 Canadian Brewing Awards, *North American Style Lager*

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

Bourbon Whisky Woodford Reserve

Rye Whiskey Goodridge & Williams (BC)
White Owl (AB) | J.P. Wiser's Deluxe (Ont.)

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

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 (3 cup) 5 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