

SHARABLES & SNACKS

Beer Braised & BBQ Pulled Pork Nachos 22

Spiced tortilla chips, *Blood Orange Ale* braised pork shoulder, pulled and tossed in our *Russian Imperial Stout* BBQ sauce, onion, tomato, bell pepper, smoked jalapenos, chipotle sauce, Monterey Jack cheese, side spiced sour cream.

Vegetarian Nachos V - 17

ADD: Smoked Bacon + 3
Grilled Chicken + 6

Confit Chicken Wings D 17

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

Warm Pretzels & Beer Cheese Sauce V 14

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

ADD: Single Pretzel + 3 ½

Vegan Pretzels & Mustard D V 10

Two pretzels baked to order, grainy mustard.

ADD: Single Vegan Pretzel + 3 ½

House-Cut Fries V DFO VO Half - 4 ½ Full - 7

Side parmesan garlic mayo dip.

Poutine Half - 6 ¾ Full - 12

House-cut fries, beef demi, cheddar cheese curds.

ADD: Side Maple Syrup + 2
Smoked Bacon + 3
Grilled Chicken + 6
Beer Braised BBQ Pulled Pork + 6

10" Thin-Crust Pizza V 14

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

ADD: Caramelized Onion + 3
Smoked Mushrooms + 3
Smoked Bacon + 3
Chris Brothers Pepperoni + 3 ½
Grilled Chicken + 6
Beer Braised BBQ Pulled Pork + 6

MAINS

Sage Butter Potato Gnocchi *N* 18

Sage butter tossed potato gnocchi, pumpkin sauce, walnuts, herb oil, parmesan, fried sage leaves,

ADD: Grilled Suprême of Chicken + 8
Three Garlic Prawns + 8

Meatloaf & Mash 22

Russian Imperial Stout glazed AAA chuck beef, brussels sprouts with smoked bacon lardons, wild mushroom cream sauce, sour cream mashed potatoes.

Arctic Char with Green Pea Risotto G 24

Seared Arctic Char, green pea risotto, asparagus, herb oil

ADD: Three Garlic Prawns G + 8

Pan Seared Duck Breast 25

Star anise & *Blueberry Ale* demi glace, *Blood Orange Ale* braised cabbage with bacon and cranberries, spaetzle, parsley.

DESSERTS

Ask your server for our feature dessert option(s).

SOUPS & SALADS

Soup of the Day 10

10oz bowl served with toasted crusty bread.

Starter Soup (6oz) - 6

Roasted Beet & Quinoa Salad V G DFO VO *N* 17

½

Arugula, roasted squash, halved grapes, candied pecans, quinoa, goat cheese, grainy mustard vinaigrette.

Starter - 9 ½

Mandarin Orange & Cauliflower Salad V G DFO VO *N* 17

½

Roasted cauliflower, fresh apple, gouda, toasted cashews, mandarin oranges, mixed greens, parsley, cilantro and citrus vinaigrette.

Starter - 9 ½

Grilled Romain Wedge Caesar Salad GFO 17

½

Caesar salad with flame grilled romaine wedge, smoked bacon, fried capers, garlic croutons, parmesan, anchovy, medium boiled omega-3 egg, lemon.

Starter - 9 ½

Soup & Salad 15

½

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

ADD-ON: Toasted Crusty Bread V D + 1 ½

Smoked Bacon G + 3

Grilled Chicken Breast G + 6

Beer Braised BBQ Pulled Pork + 6

Grilled Suprême of Chicken G + 8

Three Garlic Prawns G + 8

SANDWICHES & BURGERS

Ace's Bacon & Egg Sandwich VO GFO DFO 12

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.

ADD: Beer Braised BBQ Pulled Pork + 6

Grilled Chicken Sandwich GFO *N* 15

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.

Striploin Steak Sandwich GFO 15

Grilled 6oz striploin steak, toasted crusty bread, beef demi.

ADD: Omega3 Sunny Fried Egg G + 1

Caramelized Onion G + 3

Smoked Mushrooms G + 3

Three Garlic Prawns G + 8

RIS Mushroom Burger 16

AAA chuck beef patty, smoked 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

Beer Braised BBQ Pulled Pork + 6

Brew Co. Bacon Cheese Burger GFO DFO 16

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 G + 1

Beer Braised BBQ Pulled Pork + 6

SIDES: Fries w. Parmesan Garlic Dip + 4 ½

Soup + 6

Poutine + 6 ¾

Roasted Beet & Quinoa Salad + 9 ½

Mandarin & Cauliflower Salad + 9 ½

Grilled Caesar Salad + 9 ½

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

FISH & CHIP FRIDAYS!

Beer Battered Fish and Chips

225g Cod loin, Sin Bin Red Ale beer battered and fried per order, 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 BREWING COMPANY Cheers! PROGRAM

Proceeds for the month of May are in support of:

Meliora Service Dogs

We are donating proceeds from two avenues:

1. A PORTION OF THE PROCEEDS FROM EVERY STEAK SANDWICH ORDERED
2. 100% OF THE SALES OF THE FEATURED CASK ON CASK NIGHT, FRIDAY, MAY 27TH

ADD A PATRON DONATION OF ANY AMOUNT TO YOUR TAB, JUST ASK YOUR SERVER.

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

CIDERS & GLUTEN-FREE

Flatlander Cider G - 9

Saskatchewan, 355mL, 4.5%
Cider & Black Berry Infused Cider
Crisp Hard Apple Cider

Lonetree Cider G - 6½

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

Fallentimber Meadrito G - 7

Alberta, 355mL, 5.5%

Troubled Tea: Hard Iced Tea G - 6¾

Alberta, 335mL, 5.0%

Glutenberg G - 8

Quebec, 473mL
Red Ale
Blonde Ale

Whistler Forager Lager G - 8

British Columbia, 330mL, 5.0%

White Claw G - 8

USA, 330mL, 5.0%

WINE

HOUSE WINE

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

Cabernet Sauvignon - 42

Irony - California, USA

Woodcutter's Shiraz - 49 ½

Torbreck - AUS

Pinot Noir - 42

Louis Guntrum - Rheinhessen, Germany

WHITE WINE BY THE BOTTLE

Pinot Gris - 35

Mission Hill Estates Series VQA - BC, Canada

Sauvignon Blanc - 35

Seven Terraces - New Zealand

Gewurztraminer - 32

Fetzer - California, USA

SPIRITS

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

SCOTCH

Lagavulin 8yr

1oz - 9% 2oz - 14%

Loch Lomond 14yr

1oz - 9% 2oz - 14%

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

LIVE MUSIC

Prairie Joggers

Thursday, May 19th

6:00pm - 8:00pm

No Cover - Reservations Recommended

CASK NIGHT

Friday, May 27th

4:30pm until gone!

100% Proceeds donated to the Cheers! Program charity or organization of the month.

BEER RELEASE

Coast to Prairie ESB

Available on tap and for offsale

Barrel Aged Winter Warmer

Available on tap and for offsale