

SHARABLES & SNACKS

Twin City Lager Steamed Mussels 1lb, with toasted crusty bread.	14
Beer Braised & BBQ Pulled Pork Nachos Spiced tortilla chips, <i>Blood Orange Ale</i> braised pork shoulder, pulled and tossed in our <i>Russian Imperial Stout</i> BBQ sauce, onion, tomato, bell pepper, smoked jalapenos, chipotle sauce, mozzarella cheese, side spiced sour cream.	22
Vegetarian Nachos V - 17 ADD: Smoked Bacon + 3 Grilled Chicken + 6	
Confit Chicken Wings D Twelve 24-hr salt cured wings, cooked slowly in duck fat and crisped to order, <i>Sweet Pure Honey</i> drizzle, side smoked chili hot sauce, celery and carrots.	17
Warm Pretzels & Beer Cheese Sauce V Two pretzels baked to order, <i>Hefeweizen</i> gruyere cheese sauce, grainy mustard.	14
ADD: Single Pretzel + 3 ½	
Vegan Pretzels & Mustard D V Two pretzels baked to order, grainy mustard.	10
ADD: Single Vegan Pretzel + 3 ½	
House-Cut Fries V DFO VO Side parmesan garlic mayo dip.	Half – 4 ½ Full – 7
Poutine House-cut fries, beef demi, cheddar cheese curds.	Half – 6 ¾ Full – 12
ADD: Side Maple Syrup + 2 Smoked Bacon + 3 Grilled Chicken + 6 Beer Braised BBQ Pulled Pork + 6	
10" Thin-Crust Pizza V Mozzarella, house-made tomato sauce, parmesan, side parmesan garlic mayo dip. Sharable or serves one as a main.	14
ADD: Caramelized Onion + 3 Smoked Mushrooms + 3 Smoked Bacon + 3 Chris Brothers Pepperoni + 3 ½ Grilled Chicken + 6 Beer Braised BBQ Pulled Pork + 6	

Cod Tacos Herb marinated and baked cod, fresh pico de gallo, chilli lime cabbage and pepper slaw, spicy mayo, built in a crunchy corn tortilla shell, side smoked chili hot sauce.	Single - 5 Trio - 15
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MAINS

Steak and Frites 6oz Feature steak cut, smoked chimichurri, house cut fries, side garlic parmesan mayo.	25
ADD: Omega3 Sunny Fried Egg G + 1 Caramelized Onion G + 3 Smoked Mushrooms G + 3 Three Garlic Prawns G + 8	
Suggested Beer Pairing: Brier Park NEPA Suggested Wine Pairing: Irony Cabernet Sauvignon	
Meatloaf & Mash <i>Russian Imperial Stout</i> glazed AAA chuck beef, smoked bacon lardons asparagus, wild mushroom cream sauce, sour cream mashed potatoes.	22
Suggested Beer Pairing: Brick & Mortar Porter Suggested Wine Pairing: Gregorio De Gregorio Nero D'avola	
Arctic Char with Green Pea Risotto G Seared Arctic Char, green pea risotto, asparagus, herb oil	24
ADD: Three Garlic Prawns G + 8	
Suggested Beer Pairing: Munich Helles Lager Suggested Wine Pairing: Seven Terraces Sauvignon Blanc	

SOUPS & SALADS

Soup of the Day 10oz bowl served with toasted crusty bread.	10
Starter Soup (6oz) - 6	
Caprese Salad V G DFO VO *N* Local heirloom tomatoes, sliced bocconcini, fresh basil, balsamic reduction, herb oil. One size.	9 ½
Mandarin Orange & Cauliflower Salad V G DFO VO *N* Roasted cauliflower, fresh apple, gouda, toasted cashews, mandarin oranges, mixed greens, parsley, cilantro and citrus vinaigrette.	17 ½
Starter - 9 ½	
Grilled Romaine Wedge Caesar Salad GFO Caesar salad with flame grilled romaine wedge, smoked bacon, fried capers, garlic croutons, parmesan, anchovy, medium boiled omega-3 egg, lemon.	18 ½
Starter - 10	
Soup & Salad 6oz soup of the day and starter size salad of choice.	15 ½
ADD-ON: Toasted Crusty Bread V D + 1 ½ Smoked Bacon G + 3 Grilled Chicken Breast G + 6 Beer Braised BBQ Pulled Pork + 6 Three Garlic Prawns G + 8	

SANDWICHES & BURGERS

Ace's Bacon & Egg Sandwich VO GFO DFO Over medium fried omega-3 egg, smoked bacon, cheddar cheese, lettuce, tomato, garlic parmesan mayo, grainy mustard, on one of our <i>Sweet Pure Honey</i> and <i>Twin City Lager</i> brioche buns.	12
ADD: Beer Braised BBQ Pulled Pork + 6	
Grilled Chicken Sandwich GFO *N* Grilled chicken breast, smoked bacon, arugula & almond pesto, cheddar cheese, tomato, lettuce, garlic parmesan mayo, on our <i>Sweet Pure Honey</i> and <i>Twin City Lager</i> brioche bun.	15
RIS Mushroom Burger AAA chuck beef patty, smoked mushrooms, caramelized onions, smoked bacon, gruyere cheese, sweet & smoky <i>Russian Imperial Stout</i> BBQ sauce, garlic parmesan mayo, <i>Sweet Pure Honey</i> and <i>Twin City Lager</i> brioche bun.	16
ADD: Omega3 Sunny Fried Egg + 1 Beer Braised BBQ Pulled Pork + 6	
Brew Co. Bacon Cheese Burger GFO DFO Caramelized AAA chuck beef patty, smoked bacon, cheddar cheese, garlic parmesan mayo, ketchup, <i>Sweet Pure Honey</i> and <i>Twin City Lager</i> brioche bun, butterleaf lettuce, tomato.	16
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 Caprese Salad + 9 ½ Mandarin & Cauliflower Salad + 9 ½ Grilled Caesar Salad + 10	

DESSERTS

Cheese & Fruit Plate Applewood smoked cheddar, candied nuts, grapes, honey. Try pairing with our <i>Russian Imperial Stout</i> or the <i>Collazzi Liberta</i> .	12
Cherry Clafoutis Baked custard and BC cherries, <i>Cherry Ale</i> compote, Chantilly cream. Try pairing with our <i>Cherry Ale</i> or the <i>Cavit Roscato Rosé Dolce</i>	10

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

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 + 8

*** AVAILABLE ONLY ON FRIDAYS ***
Reservations Recommended

MEDICINE HAT BREWING COMPANY Cheers! PROGRAM

Proceeds for the month of August are in support of:

Bunny Run Rabbit Rescue

WE ARE DONATING PROCEEDS FROM TWO AVENUES:

1. A PORTION OF THE PROCEEDS FROM EVERY ORDER OF OUR PIZZA FOR THE MONTH OF AUGUST
2. 100% OF THE SALES FROM THE FEATURED CASK ON CASK NIGHT, FRIDAY, AUGUST 19TH

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

LIVE MUSIC

PRAIRIE JOGGERS

Thursday, August 11th
6:00pm - 8:00pm

No Cover - Reservations Recommended.

CIDERS & GLUTEN-FREE

Lonetree Cider G - 7

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 - 7

Alberta, 335mL, 5.0%

Glutenberg G - 8

Quebec, 473mL

Blonde Ale

Whistler Forager Lager G - 8

British Columbia, 330mL, 5.0%

Cottage Springs Sparkling Vodka G - 7

Ontario, 355mL, 5.0%, 0 sugar, 0 cal

Ontario Peach

Wild Cherry

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%

WINE

HOUSE WINE

6oz - 8 9oz - 12 Bottle (750mL) - 30

RED Diabolica Blend VQA - Canada

WHITE Diabolica Blend VQA - Canada

ROSÉ Cavit Roscato Rose Dolce - Italy

RED WINE BY THE BOTTLE

Cabernet Sauvignon - 42

Irony - California, USA

McLaren Vale Shiraz 2018 - 50

McLaren Perish Vineyard - AUS

Pinot Noir - 42

Louis Guntrum - Rheinhessen, Germany

Nero D'Avola - 42

Gregorio De Gregorio - Monreale, Sicilia

Libertà - 45

Merlot, Cabernet Franc, Syrah
Collazzi - Toscana IGT

WHITE WINE BY THE BOTTLE

Riesling - 50

O'Rourke's Peak Cellars - Okanagan Valley, BC

Sauvignon Blanc - 35

Seven Terraces - New Zealand

Gewurztraminer - 32

Fetzer - California, USA

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	
Pepsi Diet Pepsi	
Iced Tea Sprite Ginger Ale Club Soda	
San Pellegrino Sparkling Water (1L)	4
Non-Alcoholic Beer	4
Partake (Calgary, AB)	
Blonde Red Pale Ale Stout	
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	

CASK NIGHT

Friday, August 19th

4:30pm until gone!

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

ALBERTA ON THE PLATE

Three Course Menu, August 12th - 21st

Taber Corn & Redcliff Tomato Salad

MHBC Marinated Flank Steak
w. Sweet Corn Risotto

Haskap Berry Cheesecake

\$65