

MHBC - KITCHEN

MEDICINE HAT BREWING COMPANY - LOCAL CRAFT BREWERY SINCE 2016

SHAREABLES

PRETZELS **V** \$14

Two jumbo pretzels baked to order, served with *Sin Bin Red Ale* cheddar sauce & grainy mustard.
Vegan on request

WINGS **DF** \$18.5

Duck fat confit chicken wings fried to order, served with *Industrial Ave I.P.A* jalapeno hot sauce & vegetable crudité.

BEER STEAMED

MUSSELS \$16

Atlantic mussels steamed in Twin City Lager, served with garlic toast.

CHARCUTERIE \$35

Chefs selection of locally cured meats from premium sausage, brie cheese, raincoat crisps, fresh grapes, olives, dried fruits, mustard, & house made cherry ale chutney.

BAKED BRIE **V** \$15

Burnside Blood Orange Ale & cherry chutney, warm crostini, melted brie fried golden.

SCOTCH EGGS \$13.25

Two medium boiled omega-3 eggs, **house made beer sausage**, panko breadcrumbs, Fried golden to order. Chipotle dip, herb & hop oil garnish.

NACHOS \$19.25

Monterey jack & cheddar nachos, corn tortilla, beer pickled jalapenos, local black beans & roasted corn, **house made beer sausage**, chipotle crema, fresh tomato beer salsa.

- Vegetarian Nachos \$14.25
- Chips & Salsa \$11.25

SOUP OF THE DAY \$9.5

Rotating soup flavour with a side of bread.

FRIES **V** \$10

Full order of *crispy coated fries* with *parmesan mayo dip*.

- **ADD Boomtown Lager Chicken Gravy**.....\$ 3.50
- *Poutine*\$15.50

SALADS & HANDHELD

GREENHOUSE **V** \$17.99

Local greenhouse cucumber, bell pepper & tomato, artisan greens, arugula, fresh dill, mint & oregano, beer roasted chickpeas, feta cheese, *Hatfield Blonde Ale* lemon mustard vinaigrette. **Vegan on request**

CAESAR \$18.5

Grilled romaine lettuce served whole with garlic croutons, *Premium Sausage* local **smoked bacon**, omega-3 medium boiled egg, anchovy, lemon, fried capers, house made caesar dressing & parmesan.

AAA STEAK SANDWICH \$21.5

Rotating Alberta beef steak sandwich from Benchmark Beef served with *crispy coated fries*, garlic toast & house made gravy. **DFO**

AB BEEF DIP **DF** \$21.5

Slow roasted grass-fed Alberta beef, horseradish aioli, *Gentlemen's oatmeal stout* beef au jus, and french baguette. Served with *crispy coated fries*.

BLACKENED \$22.5

Beer brined & blackened seasoned chicken breast, monterey jack, grilled red onion, roasted red pepper, artisan greens, on a french baguette. Served with *crispy coated fries*.

MAC N CHEESE **VO** \$19.5

Sin Bin Red Ale cheddar cream sauce, macaroni noodle, *Premium Sausage* **local smoked bacon**, topped with *crispy bread crumbs*.

CHEESE BURGER \$24.5

Fresh 6 oz ground Alberta chuck, brioche bun, thick cut double smoked bacon, burger sauce, iceberg lettuce, tomato, onion, pickles. Served with *crispy coated fries*. **GFO**

VEGGIE BURGER **V** \$18

House made *vegan black bean patty*, arugula, local greenhouse tomato's, dill pickle, burger sauce, pickled red onion, brioche bun, Served with *crispy coated fries*. **Vegan on request**

PORK TACOS **DF** \$21.75

6-inch flour tortillas (2), shredded *Blood Orange Ale* braised pork shoulder with *Pineapple Sour Ale* salsa. Served with *crispy coated fries* & *Industrial Ave IPA* hot sauce.

- corn tortilla on request

ADD ONS

- **Add** Grilled red onion\$1.50
- **Add** Monterey jack cheese.....\$3.00
- **Add** Garlic butter *sautéed* mushrooms.....\$3.50
- **Add** *Boomtown Lager* chicken gravy.....\$3.50
- **Add** Local double smoked bacon.....\$3.50
- **Add** Grilled blackened chicken breast.....\$7.50
- **Add** *Vegan burger patty*.....\$7.50
- **Add** *Industrial Ave IPA* hot sauce.....\$3.50
- **Add** Gluten free bun\$2.00
- **Add** Garlic Toast\$2.00
- **Add** *Parmesan Mayo*\$2.00

DESSERTS

CREME BRULEE **V** \$9.5

Classic vanilla with caramelized sugar.

& MORE

CHICKEN SUPREME & RISOTTO \$28

Bone in/skin on chicken breast, lemon risotto, green peas, olives, feta cheese, green onion, parmesan, demi glace **GF** and asparagus.

ATLANTIC SCALLOP CARBONARA \$27

Pan seared Atlantic Scallops (7) fettucini, bacon, parmesan, and garlic toast.

FISH AND CHIPS **P** \$18.5

Sin Bin Red Ale battered Atlantic Cod, house cut fries, dill tartar sauce, lemon, served with a weekly rotating chefs choice salad. **Add piece of Fish \$8 FRIDAYS ONLY**

LUNCH SANDWICH \$15.5

Lunch Service Only! Rotating chefs choice sandwich, served with soup of the day. **Served until 2pm**

SIDES:

- **FRIES**.....\$5.50
- **SOUP**.....\$6.50
- **SALAD**.....\$8.50
- **POUTINE**.....\$9.50

MENU ITEMS CHANGE OFTEN. ALL INGREDIENTS MAY NOT BE LISTED. BEFORE ORDERING PLEASE INFORM OF US ALL ALLERGIES.

DAIRY FREE - DF, GLUTEN FREE OPTION - GFO, VEGETARIAN - V, VEGAN - V, P-PESCATARIAN DAIRY FREE OPTION- DFO,

VEGETARIAN OPTION - VO GLUTEN FREE- GF

