MHBC-KITCHEN

MEDICINE HAT BREWING COMPANY - LOCAL CRAFT BREWERY SINCE 2016-

SHAREABLES

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, crostini, fresh grapes, olives, dried fruits, mustard, & chefs choice chutney.

SPINACH DIP V..... \$15

House made spinach dip baked with cheese served with warm pita bread.

SCOTCH EGGS...... \$13.25

Two medium boiled omega-3 eggs, beer sausage, panko breadcrumbs and 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, 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

\$24

\$10

Full order of crispy coated fries with parmesan mayo dip.
• ADD Boomtown Lager Chicken Gravy......\$3.50

• Poutine\$15.50

SALADS & HANDHELDS

WINTER SALAD v \$18.5

Roasted beet & butternut squash, arugula, quinoa, grapes, candied pecans, goat cheese, and 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 \$23

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

AB BEEF DIP DF

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

SMOKEHOUSE CHICKEN SANDWICH DFO

Beer brined grilled chicken, smoked onion jam, smoked bacon, smoked cheddar, chipotle aioli and arugula on a brioche bun.

MAC N CHEESE vo \$19.5

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

CHEESE BURGER

R \$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

FISH TACOS **DF**\$21.75

6-inch flour tortillas (2), blackened cod with mango tomato salsa, shredded cabbage with a lime wedge.

corn tortilla on request GFO

\$23

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......\$10.5

Callebaut chocolate 'milk stout' creme brulee.

& MORE

CURRY CHICKEN BOWL GFO

Pineapple sour marinated chicken, coconut curry, basmati rice with carrot and cilantro slaw.

ATLANTIC SCALLOP CARBONARA \$27

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

FISH AND CHIPS P FRIDAYS ONLY \$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

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,