



## SOUP AND SALAD

### Classic Tomato Soup \$8

Housemade tomato soup, served with crackers. (V/GA)

### Taproom Salad \$15

Mixed greens, roasted almonds, grape tomatoes, pickled red onion and feta with blueberry-dijon dressing. Add grilled chicken for \$5 or elk-pork chorizo for \$6. (VG/GF)

## SPUDS

### FMB Fries \$11

1lb of fries tossed with salt, served with ketchup & housemade garlic aioli. Add gravy for \$2. (GF/VG)

### Traditional Poutine \$16

FMB fries layered with Quebec cheese curds and peppered gravy. Add grilled chicken for \$5 or elk-pork chorizo for \$6. (GF/VG)

## SANDWICHES

Served with FMB Fries. Add gravy for \$1. Upgrade to tomato soup, side house salad for \$4 or poutine for \$5. Switch to gluten free bread for \$1. Add bacon or a fried egg for \$2.

### FMB Burger \$21

Housemade beef patty with smoked cheddar, jalapeno jam, caramelized onions, grilled kale, pea shoots and mayonnaise on a brioche bun. (GA)

### Patio Burger \$20

Housemade beef patty with smoked cheddar, mixed greens, tomato and garlic aioli on a brioche bun. (GA)

### The Brewben \$21

5oz of beer-marinated Montreal smoked meat with wine sauerkraut and smoked paprika aioli on marble rye.

### Naanwich \$17

Grilled naan stuffed with arugula, tomato, yam purée, pickled red onion, black garlic aioli and smoked cheddar. Add grilled chicken for \$5. (VG)

### Buttermilk Fried Chicken Sandwich \$21

Deep fried panko-breaded chicken breast topped with slaw, pickles and spicy mayo on a brioche bun. Want a bit of heat? Get it tossed in honey/hot sauce. (GA)

### Grilled Cheese of the Week \$17

Weekly inspiration created using fresh ingredients.

### Mountain Grilled Cheese \$15

Smoked cheddar, mild cheddar and mayo. (GA/VG)

## THIS & THAT

### Charcuterie Board \$21

Artisanal meats and cheeses, housemade preserve, grainy mustard, crostini and crackers. (GA)

### Hiker's Veggie Bowl \$17

Israeli couscous with fresh grape tomatoes, snow peas, spiraled beets, corn, beans, pickled onion, arugula with sweet onion dressing and yam purée. (V) Add grilled chicken for \$5 or elk-pork chorizo for \$6.

### Tacos! \$15

Mix and match three 4" flour tortilla tacos. Additional tacos \$5 each.

**Chicken Tinga** - Pulled chicken in a savoury tomato sauce, radish shoots, chipotle-lime sour cream.

**Chorizo** - Elk-pork chorizo, feta, pickled red onions, refried beans.

**Veggie** - Roasted cauliflower, corn, carrots and onion with yam purée and housemade vegan cheese sauce. (V)

### Deep Fried Brussels Sprouts \$15

Brussels Sprouts topped with parmesan cheese and bacon bits and drizzled with a balsamic reduction. (GF)

### Skillet Nachos \$18

Tortilla chips, mixed cheddar, pickled jalapenos, roasted corn, black beans, pico de gallo and refried beans with feta. Drizzled with chipotle-lime sour cream. (GF) Add grilled chicken for \$5 or elk-pork chorizo for \$6.

### Beer Mac & Cheese with Bacon \$15

Moraine West Coast IPA cheese sauce with bacon bits and goat cheese over Cavatappi noodles. Add grilled chicken for \$5 or elk-pork chorizo for \$6.

### Fried Chicken Tenders \$16

8oz of breaded tenders with plum sauce and fries. (GF)

## SWEET TREAT

### Mason Jar Key Lime Pie \$5

A single serving of key lime pie with a graham cracker crust. Topped with whipped cream and candied lime peel.

GF – Gluten Free GA – Gluten Aware  
VG – Vegetarian Friendly V – Vegan

# Juniper

PIZZA PIES

All pizzas are 14"/ 8 Slices

## Montreal I Ever Want \$26

Montreal Smoked Meat/Sauerkraut/ Mozzarella/Garlic Béchamel Sauce

## You OTTO Know \$27

OTTO Chicken Sausage/Fresh Fennel/Pickled Onion/Feta/  
Housemade Tomato Sauce/Mozzarella

## Everyday I'm Brusselin' \$28

Brussels Sprouts/Bacon/Beer Onions/  
Juniper Balsamic Reduction/Mozzarella/Housemade Garlic Béchamel Sauce

## Pleased to Meet You \$28

Prosciutto/Salami/Elk-Pork Chorizo/Mozzarella/Housemade Tomato Sauce

## Drops of Juniper \$26

Prosciutto/Arugula/Juniper Berries Balsamic/Mozzarella/Housemade Tomato Sauce

## Shroom With A View \$25

Fresh Cremini Mushrooms/Roasted Garlic/Parmesan/  
Arugula/Mozzarella/ Housemade Garlic Béchamel Sauce

## Go Your Own Way \$19+

*(includes Mozzarella and choice of*

*Housemade Tomato Sauce or Garlic Béchamel Sauce)*

Montreal Smoked Meat/Prosciutto/Chorizo/Chicken Sausage/Bacon/Cremeni Mushrooms/  
Brussels Sprouts/Fresh Fennel/Arugula/Roasted Garlic/Pickled Red Onion/  
Sauerkraut/Parmesan/Feta/Juniper Balsamic

## You've Stolen a Pizza My Heart \$26

Each month the FMB kitchen team comes up with  
a new pie. Ask about this month's selection!

## HOURS:

Mon 5pm - 9pm, Thurs 5pm - 9pm

Fri, Sat, Sun 12pm - 10pm



## BEER ON TAP

60oz Pitcher - \$26      20oz - \$9      10oz - \$4.75      Flight 4oz x 4 - \$12

Rotating Seasonal Releases (please ask your server)

Moraine West Coast IPA

Parkway Porter

Folding Mountain Lager

Alpine Cranberry Sour

Afternoon Social Hazy IPA

Wild Mountain Hefe

Day Away XPA

Outbound Lager

## WINE

Rotating Selection - (6oz) - \$11

## OTHER OFFERINGS

Village Brewery Apple Cider - \$9

Glutenberg (Gluten-free Beer) - \$8

Epitaph Gin and Soda - \$8

Brevy Vodka Soda (Lemon Lime) - \$8

FMB Caesar - \$12

## NON ALCOHOL

Rotating Craft Sodas - \$4

Rotating Kombucha Selection - \$5.50

Village Local Non-Alcoholic Pale Ale - \$6

Americano - \$4

Hot Chocolate, topped with whipped cream - \$4

Tea - \$3.50

Perrier - \$3.50

*Add 1oz of Strathcona Spirits Velvet Cream to Americano or Hot Chocolate for \$5*

## OFF SALES TO GO

4-packs (please ask your server for current selection)

64oz Growler fill - \$15

32oz Growler fill - \$8

32oz Crowler - \$12

Wine by the bottle - \$30



## BEER DESCRIPTIONS

### **Folding Mountain Lager**

*Alc/Vol: 4.5% IBUs: 20*

A clean, crisp and dry beer with a light malt flavour and a nudge of citrus from the late addition of American hops.

### **Day Away XPA (Extra Pale Ale)**

*Alc/Vol: 5.0% IBUs: 37*

In between a pale ale and IPA, this beer has bursts of tropical citrus and berry with subtle hints of floral and herbal aromas.

### **Parkway Porter**

*Alc/Vol: 6.0% IBUs: 30*

Medium-bodied and mildly-hopped, this dark brown ale has notes of chocolate and coffee.

### **Wild Mountain Hefeweizen**

*Alc/Vol: 4.2% IBUs: 12*

Canadian wheat, Pilsner malt, German hops and a classic German Hefeweizen yeast combine to give this beer its signature flavour with notes of banana and clove.

### **Moraine West Coast IPA**

*Alc/Vol: 6.0% IBUs: 75*

Our take on the classic west coast style. With a perfect balance between bitterness and malt, this slightly dank beer has notes of pine and grapefruit.

### **Alpine Cranberry Sour**

*Alc/Vol: 4.5% IBUs: 10*

This light-bodied kettle sour beer has been infused with Canadian cranberries to give you the perfect levels of tartness.

### **Afternoon Social Hazy IPA**

*Alc/Vol: 6.5% IBUs: 45*

A juicy blend of hops lending to tropical aromas and flavours of coconut, pineapple, tangerine, and citrus fruit. A blend of malted barley, malted oats and flaked wheat provide the signature haze.

### **Outbound Lager**

*Alc/Vol: 4.5% IBUs: 15*

A neutral beer with a crisp, clean, dry finish. Light-bodied with medium-to-high carbonation and a light floral hop aroma.