



SOUP AND SALAD

Classic Tomato Soup \$8

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

Taproom Salad \$16

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

Thai Noodle Bowl \$17

Mixed greens topped with vermicelli noodles, carrots, red onion, cabbage, julienned red pepper and cucumber. Topped with chili-lime dressing and toasted almonds. Add grilled chicken for \$6. (V/GF)

SPUDS

FMB Fries \$12.5

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 or elk-pork chorizo for \$6. (GF/VG)

SANDWICHES

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

FMB Burger \$22

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

Patio Burger \$21

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

Portabella Mushroom Burger \$22

Marinated portabella grilled to perfection and topped with vegan balsamic aioli, pickled cucumber, halloumi and mixed greens. Go vegan by removing cheese and opting for a vegan bun. (GA/VG/V)

Chicken Club \$21

Grilled chicken breast, smoked cheddar, bacon, tomato, mixed greens and garlic aioli on toasted sourdough. (GA)

SANDWICHES continued...

The Brewben \$22

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

Buttermilk Fried Chicken Sandwich \$22

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

Deep Fried Brussels Sprouts \$16

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

Kimchi Bruschetta \$15

Housemade kimchi (red and green cabbage, onions and carrots) with tomato, halloumi and parmesan on toasted slices of baguette. Drizzled with balsamic glaze. (VG)

Skillet Nachos \$20

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

Beer Mac & Cheese with Bacon \$16

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

Fried Chicken Tenders \$17

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

SWEET TREAT

Lemon Chiffon Pie \$5

Fluffy lemon chiffon pie in a single serving mason jar.

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



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 & OTHER OFFERINGS

Rotating Selection (Red, White and Rosé) - (6oz) - \$11

Apple Cider - \$9
Dog Island Nice Tea - \$9
Glutenberg (Gluten-free Beer) - \$9
Epitaph Gin and Soda - \$8
Brevy Vodka Soda - \$8
FMB Gin Caesar - \$12
FMB Mimosa - \$10

NON ALCOHOL

Rotating Craft Sodas - \$4
Orange Juice - \$4
Rotating Kombucha Selection - \$6
Village Non-Alcoholic Pale Ale - \$6
Americano - \$4
Hot Chocolate, topped with whipped cream - \$4
Tea - \$4
Perrier - \$4

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

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. 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.