



## SOUP AND SALADS

### **Fire Roasted Tomato Soup** \$9

Housemade tomato soup with crème fraiche.  
Topped with croutons. (VG/GA)

### **Taproom Salad** \$16

Mixed greens with grape tomatoes, cucumber, pickled red onions, honey walnuts, feta, green goddess dressing. *Add grilled chicken or pork chorizo for \$6.* (VG/GF)

### **Crispy Prosciutto & Honey Walnut Salad** \$21

Mixed greens and romaine, crispy prosciutto, basil marinated bocconcini, roasted peaches, honey walnuts, fresh basil and garlic honey vinaigrette. (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** \$17

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

## THIS & THAT

### **Deep Fried Brussels Sprouts** \$16

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

### **Roasted Garlic Spinach Dip** \$17

A baked blend of roasted garlic, sautéed spinach, mozzarella and cream cheese.  
Served with tortilla chips. (VG)

### **Skillet Nachos** \$22

Tortilla chips, 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 pork chorizo for \$6.* (GF)

### **Beer Mac & Cheese with Bacon** \$18

Folding Mountain Lager cheese sauce with bacon bits and goat cheese over Cavatappi noodles.  
*Add grilled chicken or pork chorizo for \$6.*

### **Smoked Dry Ribs** \$21

Pork riblets tossed in a blend of nine spices and then slow roasted and fried to a crisp. Served with housemade lemon aioli. (GF)

## MAINS

*Served with FMB Fries. Add gravy for \$1. Upgrade to tomato soup or taproom salad for \$4 or poutine for \$5. Switch to gluten free bread for \$1.  
Add bacon for \$2.*

### **FMB Burger** \$23

Housemade beef patty with provolone, jalapeno jam, beer caramelized onions, grilled kale and mayo on a brioche bun. (GA)

### **Patio Burger** \$22

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

### **Lemongrass & Ginger Chicken Wrap** \$22

A whole wheat tortilla with grilled chicken, slaw, crunchy noodles, cucumber and cashews. Tossed in a lemongrass ginger sauce.

### **Chicken Club** \$22

Grilled chicken breast, provolone, bacon, tomato, mixed greens and garlic aioli on a brioche bun. (GA)

### **The Brewben** \$23

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

### **Buttermilk Fried Chicken Sandwich** \$23

Panko-breaded chicken breast with creamy slaw, pickles and spicy mayo on a brioche bun. Want a bit of heat? Get it tossed in honey/hot sauce for \$1. (GA)

### **Miso Glazed Eggplant Sandwich** \$21

Grilled miso-marinated eggplant with guacamole, tomato, arugula, pickled red onion, alfalfa sprouts and cucumber on multigrain bread. (V)

### **Grilled Cheese of the Week** \$19

Weekly inspiration created using fresh ingredients.

### **Mountain Grilled Cheese** \$16

Provolone, mixed cheddar and mayo. (GA/VG)

### **Fried Chicken Tenders** \$19

Breaded tenders with plum sauce and fries. (GF)

## SWEET TREAT

### **Bourbon Peach Streusel Cheesecake** \$8

Caramelized peaches in a housemade cheesecake topped with a decadent cinnamon streusel.

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



### BEER ON TAP

60oz Pitcher - \$26

20oz - \$9.75

10oz - \$5

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

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

Fresh Brewed Coffee - \$4

Hot Chocolate, topped with whipped cream - \$4

Tea - \$4

Perrier - \$4

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

### OFF SALES TO GO

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

64oz Growler fill - \$16 (\$23 with bottle)

32oz Growler fill - \$9

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.

#### 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

Easy-drinking beer with a crisp, clean, dry finish. Light-bodied and a light floral hop aroma.