



FOLDING MOUNTAIN BREWING

SOUP AND SALADS

Fire Roasted Tomato Soup \$9

Housemade tomato soup with crème fraîche.
Topped with croutons. (V/GA)

Taproom Salad \$17

Mixed greens, grape tomatoes, cucumber, pickled red onions, honey walnuts, feta, with your choice of creamy lemon and feta dressing or mixed berry vinaigrette.

Add grilled chicken or pork chorizo for \$6 (VG/GF)

Pear & Walnut Salad \$19

Mixed greens, pear slices, arugula, dried cranberries, shaved parmigiano and roasted honey walnuts with a fresh pear vinaigrette.

Add grilled chicken or pork chorizo for \$6 (VG/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)

Skillet Nachos \$22

Tortilla chips, mixed cheddar, pickled jalapenos, roasted corn, black beans, pico de gallo, refried beans and feta. Drizzled with lime crema.

Add grilled chicken or pork chorizo for \$6 (GF)

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)

Roasted Garlic Spinach Dip \$17

Baked blend of roasted garlic, sautéed spinach, mozza and cream cheese. Served with tortilla chips. (GF/VG)

SWEET TREATS

Strawberry Cream Cheese

Pretzel Pie \$9

Topped with marshmallow crème on a crumbled pretzel crust.

GF Gluten Free / GA Gluten Aware

VG Vegetarian Friendly / V Vegan

MAINS

Served with FMB Fries. Add gravy for \$1

Upgrade to tomato soup or side 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, beer bacon jam, crispy fried buttermilk onions, tomato, mixed greens and a smoky Parkway Porter barbecue sauce on a brioche bun. (GA)

Patio Burger \$22

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

Black Bean Veggie Burger \$20

Housemade black bean patty with cucumber, arugula and garlic aioli on a brioche bun. (GA)

Chicken Club \$22

Grilled chicken breast, provolone, bacon, tomato, mixed greens and garlic aioli on toasted sourdough. (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

Deep fried 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. (GA)

Beer Braised Brisket Sandwich \$23

Slow roasted shredded beef brisket, housemade smoky Parkway Porter barbecue sauce, topped with aged cheddar and a creamy slaw. Served on toasted ciabatta.

Ginger Beet Hummus Sandwich \$19

Ginger beet hummus with roasted sweet potato, cucumber, tomato, mixed greens and pickled red onion on multigrain. (V)

Grilled Cheese of the Week \$19

Weekly inspiration created using fresh ingredients.

Mountain Grilled Cheese \$16

Mixed cheddar blend, provolone and garlic aioli. (GA/VG)

Fried Chicken Tenders \$19

Breaded tenders with plum sauce and fries. (GF)

Beer Mac & Cheese \$20

Folding Mountain Lager cheese sauce with bacon bits and goat cheese over Cavatappi noodles.

Add grilled chicken or pork chorizo for \$6

BEER ON TAP

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.

Mount Solomon Hazy Session IPA

Alc/Vol: 5.0% IBUs: 45

This crushable session hazy is brewed with a vibrant blend of seven hops, delivering an explosion of juicy tropical flavour.

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 award-winning 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.

Rotating Seasonal Releases
Please ask your server

BEER ON TAP

60 oz Pitcher - \$28

20 oz - \$9.75

10 oz - \$5

Flight 4 oz x 4 - \$12

OFF SALES TO GO

4-packs

(Please ask your server for current selection)

64oz Growler - \$23 (\$17 refill)

32oz Growler fill - \$9

32oz Crowler - \$12

WINE & OTHER OFFERINGS

Rotating Selection

(Red, White and Rosé) - (6oz) - \$11

Village Apple Cider

20 oz - \$9.75 10 oz - \$5

Troubled Tea (Hard Iced 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 - \$4.50

Orange Juice - \$4

Rotating Kombucha Selection - \$6

CR*FT Non-Alcoholic Pale Ale - \$6

Fresh Brewed Coffee - \$4

Hot Chocolate, topped with whipped cream - \$4

Tea - \$4

Perrier - \$4

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



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