



FOLDING MOUNTAIN BREWING

SOUP AND SALADS

Fire Roasted Tomato Soup \$9

Housemade tomato soup with crème fraîche. Topped with croutons. (VG/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 for \$6 (VG/GF)

Caesar Salad \$16

Romaine, shaved parmigiano, bacon bits and croutons with our housemade caesar dressing. Add grilled chicken for \$6 (VG/GF)

SPUDS

FMB Fries \$13

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

Traditional Poutine \$18

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

THIS & THAT

Pretzel and Beer Cheese \$8

Warm, soft-baked pretzel served with our rich, housemade beer cheese sauce for dipping.

Deep Fried Brussels Sprouts \$16

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

Taproom 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 \$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)

Spinach & Artichoke Dip \$17

Baked blend of roasted garlic, spinach, artichokes, parmesan and cream cheese. Topped with pico de gallo and served with tortilla chips. (GF/VG)

SWEET TREATS

Feature Dessert \$9

Something sweet, always changing. Even sweeter—\$2 from each sale supports local seniors.

MAINS

All burgers and sandwiches served with fries.

Add gravy for \$1. Upgrade to tomato soup, taproom salad, caesar salad, mac & cheese 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, buttermilk-fried onions, tomato, mixed greens and a smoky Parkway Porter barbecue sauce on a brioche bun.

Patio Burger \$22

Housemade beef patty with provolone, tomato, mixed greens 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 hot-honey sauce. (GA)

Chorizo Burger \$21

Housemade pork chorizo patty topped with tomato, mixed greens, caramelized onions, pickles and spicy paprika aioli on a brioche bun. (GA)

Ginger Beet Hummus Sandwich \$19

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

Grilled Cheese of the Week \$19

New week, new melt. Ask about this week's feature sandwich.

Mountain Grilled Cheese \$16.5

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*



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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

Whistler Forager Pale Ale

(Gluten-free Beer) - \$8

Epitaph Gin and Soda - \$8

Eau Claire Prickly Pear

Pink Lemonade - \$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

San Pellegrino - \$4

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