



## SOUP AND SALADS

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

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

### **French Onion Soup** \$12

Caramelized onions in a rich beef broth and topped  
with croutons and mozzarella. (GA)

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

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

### **Harvest Salad Bowl** \$17

Quinoa, kale, roasted sweet potato, cucumber,  
roasted red pepper and pickled red onion in a  
creamy tahini dressing. Topped with feta, hummus,  
beets and crispy chickpeas. *Add grilled chicken or  
pork chorizo 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** \$17

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

### **Weekend Poutine** \$19

A new feature poutine every Saturday and Sunday!

## 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.*

## MAINS

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

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

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

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

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

### **Portabella Mushroom Burger** \$23

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

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

Grilled chicken breast, smoked cheddar, 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 marble rye.

### **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)

### **Roast Beef Yorkie** \$22

Housemade garlic mashed potato, roast beef,  
cheddar cheese served in a Yorkshire pudding.  
Gravy served on the side.

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

Weekly inspiration created using fresh ingredients.

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

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

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

Breaded tenders with plum sauce and fries. (GF)

## SWEET TREAT

### **Feature Dessert**

Ask your server about our current offering.

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



**FOLDING  
MOUNTAIN  
BREWING**

### 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

Mount Solomon Session Hazy IPA

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

Americano or Hot Chocolate for \$5

### OFF SALES TO GO

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

64oz Growler fill - \$16

32oz Growler fill - \$9

32oz Crowler - \$12

32oz FMB Caesar Crowler - \$24

### 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.

#### Mount Solomon Hazy Session IPA

Alc/Vol: 5.0% IBUs: 45

Brewed with a blend of 7 hops and the addition of Phantasm, a powder made from New Zealand grapes that unlocks rich tropical aromas in the hops—giving a tropical overload of mango, guava, papaya and citrus.

#### 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.