



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-roasted walnuts, feta and
roasted red pepper vinaigrette. (GF/VG)

Roasted Beet & Quinoa Salad \$21

Quinoa and mixed greens with julienned carrots, purple
cabbage, honey-roasted walnuts, feta and
roasted beet dressing. (GF/VG)

Add grilled chicken or pork chorizo to a salad for \$6.

SPUDS AND PASTA

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)

Sunday Poutine \$19

A new feature poutine every Sunday!

Baked Beer Mac & Cheese \$22

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

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

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

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)

BURGERS AND MORE

*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 2.0 \$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.

Patio Burger \$22

Choice of housemade beef or veggie patty with
provolone, mixed greens, tomato and garlic aioli on a
brioche bun. (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.

Chicken Club \$22

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

Ginger Beet Hummus Sandwich \$19

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

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)

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

Sticky Toffee Pudding \$14

A rich sticky toffee pudding cake drizzled with warm
toffee sauce and topped with a scoop of vanilla ice
cream.

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

Village Apple Cider - \$9

Troubled Monk Troubled 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

Sparkling Water - \$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

32oz FMB Gin 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.

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.