FOLDING MOUNTAIN BREWING

SOUP AND SALADS

Fire-Roasted Tomato Soup $9
Housemade roasted tomato soup with carrot purée, garlic croutons and herb oil. (VG/GA)

Taproom Salad $17
Mixed greens, grape tomatoes, cucumber, pickled red onions, honey walnuts and feta. Served with your choice of dressing. *Add grilled chicken for* $6. (VG/GF)

Caesar Salad $16
Romaine, parmigiano, bacon bits and croutons with our housemade Caesar dressing.
Add grilled chicken for $6. (VG/GA)

SPUDS

FMB Fries $13
1lb of fries tossed with sea salt. Served with ketchup and housemade garlic aioli. *Add gravy for* $2. (GF/VG)

Traditional Poutine $18
FMB fries layered with cheese curds and gravy.
Add grilled chicken or slow-cooked beef for $6. (GF/VG)

Poutine of the Week $19
Ask your server about this week's feature!

THIS & THAT

Pretzel & Beer Cheese $9
Warm, soft-baked pretzel served with our beer cheese sauce for dipping. (VG)

Deep Fried Brussels Sprouts $16
Brussels sprouts tossed with roasted mushrooms, brie and pickled onions. Finished with roasted tomatoes and horseradish-mushroom aioli. (GF/VG)

Taproom Nachos $22
Tortilla chips, mixed cheddar, pickled jalapeños, green and red onions, roasted peppers, pinto beans and crumbled feta. Served with pico de gallo and lime sour cream. *Add grilled chicken* for $6. (GF)

Dry Ribs $21
Three bone-in pork ribs dusted in a steak spice rub. Served with winter slaw. (GF)

Spinach & Artichoke Dip $17
A blend of roasted garlic, spinach and artichokes baked with cream cheese and Swiss cheese. Topped with pico de gallo. Served with warm pita and tortilla chips. (GA/VG)

SWEET TREATS

Feature Dessert $9
Something sweet, always changing.

MAINS

All burgers and sandwiches served with fries.
Add gravy for $2. Upgrade to 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 cheddar, beer bacon jam, buttermilk-fried onions, tomato, mixed greens and Parkway Porter BBQ sauce on a toasted brioche bun.

Patio Burger $22
Housemade beef patty with cheddar, tomato, mixed greens and garlic aioli on a toasted brioche bun. (GA)

Chicken Club $23
Marinated grilled chicken breast, cheddar, bacon, lettuce, pickled cherry tomatoes, roasted peppers and basil aioli on a toasted brioche bun. (GA)

The Brewben $24
Hand-sliced stack of beer-steamed Montreal smoked meat with Swiss cheese, sauerkraut and our own brewben sauce. Served on toasted rye.

Buttermilk Fried Chicken Sandwich $23
Deep-fried, panko-breaded chicken breast with slaw, pickles and spicy mayo on a brioche bun. Want a bit of heat? Get it tossed in hot-honey sauce. (GA)

Beef Dip $24
Slow-cooked Alberta beef pot roast with sautéed onions, Swiss cheese and horseradish-mushroom aioli on a toasted hoagie roll. Served with a savoury beef broth for dipping.

Crispy Tofu & Mushroom Pita $19
Roasted mushrooms, crispy tofu, lettuce, tomato and pinto bean hummus. Served in a warm pita. (V)

Grilled Cheese of the Week $19
New week, new melt. Ask about this week's feature sandwich.

Mountain Grilled Cheese $17
Mild and sharp cheddar with garlic aioli on sourdough. (GA/VG)

Fried Chicken Tenders $21
Hand-breaded tenders served with fries and your choice of sauce for dipping. (GF)

Beer Mac & Cheese $20
Beer cheese sauce with bacon bits and goat cheese over cavatappi noodles. Served with garlic toast.
Add grilled chicken for $6. (VG)

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

BEER ON TAP

Folding Mountain Lager
AIc/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
AIc/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
AIc/Vol: 6.0% IBUs: 30
Medium-bodied and mildly-hopped, this dark brown ale has notes of chocolate and coffee.

Wild Mountain Hefeweizen
AIc/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
AIc/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
AIc/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
AIc/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
AIc/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
FMB Caesar Crowler - $24

WINE & OTHER OFFERINGS

Rotating Selection
(Red, White and Rosé) - (6oz) - $11
Village Apple Cider
20 oz - $9.75 10 oz - $5
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

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