



SALADS

Kale Caesar Salad \$16

Kale, bacon bits, grape tomatoes, toasted chickpeas, asiago. (GF)
Add grilled chicken for \$5

Quinoa Protein Bowl \$14

Quinoa, garbanzo beans, kale, butternut squash, confit mushrooms, bell peppers, tomato, corn with basil-honey-cilantro dressing. (GF)
Add grilled chicken for \$5

Charcuterie Salad \$18

Mixed greens, pickled apple and red onion, Brie and Oka cheeses, hot capicola and serrano ham, pickled Ridgeline IPA egg, confit mushrooms, black olives and spent grain cracker with dijon-blueberry dressing. (GA)

SPUDS

FMB Fries \$8

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

Traditional Poutine \$12

FMB fries layered with Quebec cheese curds and peppered gravy. (GF/VG)
Add pulled pork for \$4.

Sunday Poutine \$16

A new poutine each week, served only on Sunday!

SANDWICHES & WRAPS

Served with FMB Fries. Add gravy for \$1. Upgrade to side kale caesar or side quinoa salad for \$4 or soup of the day or poutine for \$5. Switch to gluten free bread for \$1. Add bacon to burger for \$2.

FMB Burger \$18

Housemade beef patty with smoked cheddar, jalapeno jam, pale ale caramelized onions, grilled kale, pea shoots and mayonnaise on a brioche bun. (GA)

Ya Basic Burger \$16

Housemade beef patty topped with smoked cheddar and mayo on a brioche bun. (GA)

Pulled Pork Sandwich \$15

Pulled pork tossed in housemade BBQ sauce with creamy apple vinaigrette slaw on a brioche bun. (GA)

Grilled Cheese of the Week \$16

Weekly inspiration created using fresh ingredients.
(GA/VG)

Mountain Grilled Cheese \$12

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

Chicken Club Sandwich \$16

Grilled chicken breast, bacon, tomato, mixed greens and garlic aioli served in a warm pita bread.

Summer Veggie Wrap \$14

Freshly made hummus, mixed greens, bell pepper, tomato, pickled red onions in warm pita bread. (V)

THIS & THAT

Beer Mac & Cheese with Bacon \$14

Three Seasons Honey Wheat cheese sauce with bacon bits and asiago cheese over macaroni noodles.
Add pulled pork for \$4.

Sausage on a Bun \$14

Locally made Yukon Sausage cheddar smokie with Pale Ale caramelized onions, grainy mustard and mayo.
Served with fries.

Fried Chicken Tenders \$14

8oz of breaded chicken tenders with plum sauce and fries. (GF)

SWEET TREAT

Mason Jar Cheesecake \$5

A single serving of housemade cheesecake topped with blueberry Moraine IPA preserve & beer candy.

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



BEER ON TAP

Rotating Seasonal Releases (please ask your server)

Three Seasons Honey Wheat

Overlander Pale Ale

Flash Flood IPA

Parkway Porter

Folding Mountain Lager

Alpine Cranberry Sour

Moraine West Coast IPA

Ridgeline IIPA

Wild Mountain Hefe

16oz - \$6.75 10oz - \$4.25 Flight 4oz x 4 - \$8

WINE

Rotating Selection

6oz - \$9

APPLE CIDER

Village Brewery (Calgary)

473ml can - \$8

NON ALCOHOL

Grizzly Paw Soda (Canmore)

Orange Cream Soda, Black Cherry Cola, Root Beer, Ginger Beer

341ml bottle - \$4

Wild Brewing Co. (Red Deer)

Rotating Kombucha Selection

355ml can - \$5.50

Perrier

500ml bottle - \$3.50