



SOUP AND SALADS

Classic Tomato Soup \$8

Housemade tomato soup, served with crackers. (V/GA)

Taproom Salad \$14

Mixed greens, roasted almonds, grape tomatoes, pickled red onion and feta with blueberry-dijon dressing. (VG/GF)

Quinoa Protein Bowl \$14

Quinoa, garbanzo beans, kale, butternut squash, confit mushrooms, bell peppers, tomato, corn with basil-honey-cilantro dressing. (VG/GF)

Add grilled chicken to either salad for \$5 or elk-pork chorizo for \$6.

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 grilled chicken for \$5 or elk-pork chorizo for \$6.

Sunday Poutine \$16

A new poutine each week, served only on Sunday!

SANDWICHES & WRAPS

Served with FMB Fries. Add gravy for \$1. Upgrade to tomato soup, side house salad or side 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 \$18

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

Basic Burger \$17

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

Chorizo Burger \$17

Housemade elk-pork chorizo patty topped with crispy corn tortilla chips, mixed greens, feta and chipotle-lime sour cream on a brioche bun. (GA)

Buttermilk Fried Chicken Sandwich \$18

Deep fried panko-breaded chicken breast topped with slaw, pickles and spicy mayo 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)

The Vegan Sandwich \$14

Garbanzo beans, celery, carrot and red onion in housemade vegan turmeric mayo on mixed greens. Served open-faced on local sourdough bread. (V/GA)

THIS & THAT

Charcuterie Board \$20

Artisanal meats and cheeses, housemade preserve, grainy mustard and crackers. (GA)

Deep Fried Brussels Sprouts \$15

Brussels Sprouts topped with asiago cheese and bacon bits and drizzled with a balsamic reduction. (GA)

Skillet Nachos \$17

Tortilla chips, mixed cheddar, pickled jalapenos, roasted corn, black beans, pico de gallo and refried beans with feta. Drizzled with chipotle-lime sour cream. (GF)

Add grilled chicken for \$5 or elk-pork chorizo for \$6.

Beer Mac & Cheese with Bacon \$14

Three Seasons Honey Wheat cheese sauce with bacon bits and asiago cheese over macaroni noodles.

Add grilled chicken for \$5 or elk-pork chorizo for \$6.

Sausage on a Bun \$14

Locally made Yukon Sausage cheddar smokie topped with Overlander 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 chocolate cheesecake topped with mixed berry Parkway Porter preserve.

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



BEER ON TAP

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

Rotating Seasonal Releases (please ask your server)

Three Seasons Honey Wheat
Overlander Pale Ale
Moraine West Coast IPA
Parkway Porter
Folding Mountain Lager
Alpine Cranberry Sour
Afternoon Social Hazy IPA
Wild Mountain Hefe

WINE

Rotating Selection (6oz) - \$9

OTHER OFFERINGS

Village Brewery Apple Cider - \$8
Epitaph Gin and Soda - \$7
FMB Caesar (served every Sunday!) - \$8

NON ALCOHOL

Rotating Craft Sodas - \$4
Rotating Kombucha Selection - \$5.50
Americano - \$3.50
Tea - \$3.50
Hot Chocolate - \$3.50
Perrier - \$3.50

OFF SALES TO GO

4-packs (please ask your server for current selection)
64oz Growler fill - \$15
32oz Growler fill - \$8
32oz Crowler - \$10
Wine by the bottle - \$30
Adequate Vodka (750ml) - \$35