



FOLDING
MOUNTAIN
BREWING

SOUP AND SALAD

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. Add grilled chicken for \$5 or elk-pork chorizo for \$6. (VG/GF)

SPUDS

FMB Fries \$9

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

Traditional Poutine \$14

FMB fries layered with Quebec cheese curds and peppered gravy. Add grilled chicken for \$5 or elk-pork chorizo for \$6. (GF/VG)

Sunday Poutine \$17

A new poutine each week, served only on Sundays!

SANDWICHES

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

FMB Burger \$19

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

Patio Burger \$18

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

The Brewben \$19

5oz of beer-marinated Montreal smoked meat topped with wine sauerkraut and smoked paprika aioli on marble rye. Served with fries.

Chorizo Burger \$18

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 \$19

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

Grilled Cheese of the Week \$16

Weekly inspiration created using fresh ingredients.

Mountain Grilled Cheese \$12

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

The Beer Garden Sandwich \$14

Grilled kale, mixed greens, tomato, smoked cheddar, sliced cucumber, Folding Mountain Lager caramelized onions, alfalfa sprouts and garlic aioli on grilled sourdough bread. (VG/GA)

THIS & THAT

Charcuterie Board \$20

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

Chicken Bites \$17

Asian-inspired crispy chicken bites. Served with housemade wasabi aioli (GA)

Deep Fried Brussels Sprouts \$15

Brussels Sprouts topped with parmesan cheese and bacon bits and drizzled with a balsamic reduction. (GF)

Skillet Nachos \$18

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.

Arrabbiata Pasta \$15

Pappardelle pasta, homemade mildly spicy Arrabbiata sauce, topped with parmesan cheese, a spent grain-parmesan crostini and fresh pea shoots (VG)

Beer Mac & Cheese with Bacon \$14

Moraine West Coast IPA cheese sauce with bacon bits and goat cheese over Cavatappi noodles. Add grilled chicken for \$5 or elk-pork chorizo for \$6.

Fried Chicken Tenders \$14

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

SWEET TREAT

White Chocolate Panna Cotta \$5

A single serving of housemade panna cotta topped with dark chocolate porter ganache and house made raspberry puree.

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



BEER ON TAP

16oz - \$7 10oz - \$4.50 Flight 4oz x 4 - \$10

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

Day Away XPA

Outbound Lager

WINE

Rotating Selection - (6oz) - \$9

OTHER OFFERINGS

Village Brewery Apple Cider - \$8

Glutenberg (Gluten-free Beer) - \$7

Epitaph Gin and Soda - \$7

Brevy Vodka Soda (Lemon Lime) - \$7

FMB Caesar - \$10

NON ALCOHOL

Rotating Craft Sodas - \$4

Rotating Kombucha Selection - \$5.50

Village Local Non-Alcoholic Pale Ale - \$6

Americano - \$4

Hot Chocolate, topped with whipped cream - \$4

Tea - \$3.50

Perrier - \$3.50

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 - \$15

32oz Growler fill - \$8

32oz Crowler - \$10

FMB Caesar Crowler - \$22

Wine by the bottle - \$30



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.

Day Away XPA (Extra Pale Ale)

Alc/Vol: 5.0% IBUs: 37

In between a pale ale and IPA, this beer has bursts of tropical citrus and berry with subtle hints of floral and herbal aromas.

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 fruit. A blend of malted barley, malted oats and flaked wheat provide the signature haze.

Outbound Lager

Alc/Vol: 4.5% IBUs: 15

A neutral beer with a crisp, clean, dry finish. Light-bodied with medium-to-high carbonation and a light floral hop aroma.

Juniper

PIZZA PIES

All pizzas are 14"/ 8 Slices

Montreal I Ever Want \$26

Montreal Smoked Meat/Sauerkraut/ Mozzarella/Garlic Béchamel Sauce

You OTTO Know \$27

OTTO Chicken Sausage/Fresh Fennel/Pickled Onion/Feta/
Housemade Tomato Sauce/Mozzarella

Everyday I'm Brusselin' \$28

Brussels Sprouts/Bacon/Beer Onions/
Juniper Balsamic Reduction/Mozzarella/Housemade Garlic Béchamel Sauce

Pleased to Meet You \$28

Prosciutto/Salami/Elk-Pork Chorizo/Mozzarella/Housemade Tomato Sauce

Drops of Juniper \$26

Prosciutto/Arugula/Juniper Berries Balsamic/Mozzarella/Housemade Tomato Sauce

Shroom With A View \$25

Fresh Cremini Mushrooms/Roasted Garlic/Parmesan/
Arugula/Mozzarella/ Housemade Garlic Béchamel Sauce

Go Your Own Way \$19+

(includes Mozzarella and choice of

Housemade Tomato Sauce or Garlic Béchamel Sauce)

Montreal Smoked Meat/Prosciutto/Chorizo/Chicken Sausage/Bacon/Cremeni Mushrooms/
Brussels Sprouts/Fresh Fennel/Arugula/Roasted Garlic/Pickled Red Onion/Black
Olives/Sauerkraut/Parmesan/Feta/Juniper Balsamic

You've Stolen a Pizza My Heart \$26

Each month the FMB kitchen team comes up with
a new pie to support a local charity. Ask about this month's selection!