

T A P & P O U R

GASTROPUB

STARTERS

PULLED PORK NACHO	24
Mexican cheese blend, jalapeno, black olives, green onion, tomato, chipotle lime sauce, on warm tortilla chips, served with sour cream and salsa Add guacamole 4	
BREW PUB POUTINE	16.50
French fries topped with cheese curds, gravy and scallion	
FRIED BRUSSEL SPROUTS ●	14
Maple chili crisp, almonds, scallion Add bacon 3	
CHICKEN WINGS ●	21
Salt & Pepper, BBQ or Buffalo, served with choice of Chipotle Lime, Ranch or Blue Cheese dip	
FRIED CHEESE CURDS ●	17.50
Served with choice of marinara or ranch sauce	
BAVARIAN PRETZEL ● ●	12.50
Served with Blindman Pale Ale cheese sauce, grainy mustard or marinara sauce	

SOUP & SALADS

CHICKEN KALE CAESAR	22
Grilled chicken, Parmesan, romaine, kale, garlic croutons, Caesar dressing	
SUPERFOOD SALAD ●	19
Feta, avocado, chickpeas, shaved Brussels sprouts, kale, spinach, walnut, red onion, cranberries, honey dijon dressing Add chicken 7	
PROSCIUTTO & BURRATA	24
Prosciutto, burrata, arugula, sundried and gem tomato salsa, balsamic, fresh basil, Maldon salt	
SOUP OF THE DAY ●	11
Seasonal, served with flatbread	

ENTRÉE

BEER BATTERED FISH & CHIPS	24
Served with coleslaw, dill tartar sauce, lemon wedge and French fries	
BACON MAC & CHEESE	23
Smoked bacon, aged cheddar and Parmesan, garlic breadcrumb, Blindman Brewing Pale Ale cheese sauce Add chicken or pulled pork 7	
5 CHEESE RAVIOLI ● ●	20
Parmesan, fresh basil, rose Alfredo sauce Add chicken 7	
CHICKEN QUESADILLA	22
Chicken, cheese blend, sour cream, salsa, served with tortilla chips Add guacamole 4	
CRISPY CHICKEN TENDERS	21
Choice of BBQ or honey mustard sauce, served with French fries	

HANDHELDS

Served with house-made chips

UPGRADE TO: French Fries, Side Salad or Coleslaw 3
Parmesan Fries || ♦ Poutine 5

SMOKEHOUSE PUB BURGER ●	25
Premium beef patty, bacon, blue cheese, lettuce, onions, BBQ aioli on brioche bun	
GOCHUJANG CHICKEN SANDWICH	24
Gochujang honey glazed chicken, pickled Asian slaw, hoisin aioli on brioche bun	
BBQ PULLED PORK SANDWICH	22
Pulled pork, pineapple slaw, pickled jalapeno, BBQ aioli, hickory sticks on brioche bun	
GRILLED CHICKEN CLUB	24
Grilled chicken, crispy bacon, cheddar, lettuce, tomato, roasted garlic aioli on multigrain toast	
CHEESEBURGER ●	20
Premium beef patty, cheddar, lettuce, tomato, garlic mayo on brioche bun	

SWEET TREATS

ICE CREAM & SORBET DUO ●	10
Served with whipped cream and maraschino cherry Ask your server for scoop flavours Add extra scoop 3	

BANANA STICKY TOFFEE PUDDING ●	12
Bruléed fresh banana, salted caramel, toffee pudding, vanilla whipped cream Add ice cream 3	

BREAKFAST

Served until 10:30am

À LA CARTE SIDES

Sausage or Bacon 4 ♦ Two Eggs 4 ♦ Red Skin Potatoes 4 ♦ Toast 3.50

SMOKED SALMON BENEDICT*

24

Smoked salmon, poached eggs, paprika hollandaise on an English muffin, served with red skin potatoes

BREWER'S BREAKFAST*

19.50

Two eggs, choice of crispy bacon or sausage and white or wheat toast, served with red skin potatoes

CINNAMON BRIOCHE FRENCH TOAST

22

Choice of crispy bacon or sausage, berry compote, maple syrup, vanilla chantilly, on a griddled brioche

BIG BREAKFAST SANDWICH*

18.50

Crispy bacon or sausage patty, eggs and cheddar on brioche, served with breakfast potatoes

SMASHED AVOCADO BOARD

19

Feta, avocado, sun-dried tomato pesto, arugula, radish, lemon, served with flatbread

Add egg 2 | bacon 3 | smoked salmon 10

YOGURT BERRY BOWL ●●

14

Greek yogurt, saskatoon berry compote, local honey, granola, mint

DRAFT BEER

160Z / 200Z

STELLA ARTOIS

11.99 / 13.99

St. Louis, MO | 5% ABV | 24 IBU

BUD LIGHT

9.99 / 11.99

St. Louis, MO | 4.6% ABV | 6 IBU

BUDWEISER

9.99 / 11.99

St. Louis, MO | 5% ABV | 12 IBU

CORONA EXTRA

11.99 / 13.99

Mexico | 4.6% | 10

GOOSE ISLAND IPA

10.69 / 12.99

Chicago, IL | 5.9% ABV | 55 IBU

ALEXANDER

10.69 / 12.99

KEITH'S IPA

Halifax, NS | 5% ABV | 20 IBU

BANDED PEAK

PLAINSBREAKER

11.99 / 13.99

Calgary, AB | 5% ABV | 24 IBU

SHOCK TOP

10.69 / 12.99

BELGIAN WHITE

St. Louis, MO | 5.2% | 10 IBU

BANDED

11.99 / 13.99

PEAK MOUNT

CRUSHMORE PILSNER

Calgary, AB | 4.4% ABV | 26 IBU

BLINDMAN

11.99 / 13.99

BREWING PALE ALE

Lacombe, AB | 5.5% ABV | 35 IBU

REDS

MEIOMI

50Z 80Z 8TL
16 25.50 68

Pinot Noir | California, USA

JACKSON-TRIGGS

10.50 16.50 42

Merlot | Okanagan Valley, BC

PELLER FAMILY

10 16 40

Cabernet Sauvignon | Okanagan Valley, BC

WHITES

WAYNE GRETZKY ESTATES

12 19 48

Pinot Grigio | Okanagan Valley, BC

KIM CRAWFORD

15 24 60

Sauvignon Blanc | Marlborough, NZ

PELLER FAMILY

10 16 40

Chardonnay | Okanagan Valley, BC

ROSÉ & SPARKLING

MIONETTO

12.50 20 50

Prosecco Rosé | Italy

MISSION HILL

15 24 60

Prosecco | Okanagan Valley, BC

BOTTLES & CANS

BUD LIGHT 341ML

10.49

St. Louis, MO | 4.6% ABV | 6 IBU

BUDWEISER 341ML

10.49

St. Louis, MO | 5% ABV | 12 IBU

CORONA EXTRA 330ML

10.49

Mexico | 4.6% ABV | 19 IBU

ALEXANDER

KEITH'S IPA 341ML

10.49

Halifax, NS | 5% ABV | 13 IBU

OKANAGAN CIDER 355ML

10.49

Toronto, ON | 5% ABV

CORONA SUNBREW 330ML

9.99

Mexico | 0.0% ABV

MICHELOB ULTRA 341ML

10.49

St. Louis, MO | 4.2% ABV | 10 IBU

KOKANEE 341ML

10.49

Creston, BC | 5% ABV | 10 IBU

BANDED PEAK

PLAINSBREAKER 473ML

12.99

Calgary, AB | 5% ABV | 24 IBU

BLINDMAN

LONGSHADOWS IPA 473ML

12.99

Lacombe, AB | 7.1% ABV | 71 IBU

CABIN SUPER

SATURATION 473ML

12.99

Calgary, AB | 6% ABV | 33 IBU

COCKTAILS

TITO'S CEASAR

20.99

Tito's Handmade vodka, Clamato juice, Worcestershire sauce, Tabasco sauce, celery salt, spicy bean and lime wedge – 2oz

NEGRONI

20.99

Dillon's Gin, Campari, Rouge Vermouth, orange peel -2.25oz

OLD FASHIONED

20.99

Maker's Mark Whisky, simple syrup, angostura bitters, orange twist and cherry – 2oz

MIMOSA

14.50

Sparkling wine, orange juice – 3oz

MARGARITA

20.99

Teremana Blanco, triple sec, lime sour, orange juice, lime wedge, salt rim – 2.5oz

LAVENDER HAZE

20.99

Empress gin, lavender honey syrup, lemonade, lemon wedge – 2oz

MOSCOW MULE

20.99

Dillon's vodka, lime juice, ginger beer – 2oz

APEROL SPRITZ

19.99

Aperol, sparkling wine, soda water, orange wedge – 5oz