

# EAT.



## SNACKS

**Sweet & Spicy Beer Nuts** v \$6

**Potato Chips** v|gf \$6  
Regular, Truffle Salt, Ketchup, All Dressed, or Dill.

**Potato Chips with French Onion Dip** v|gf \$10  
House made French onion dip.

**Buffalo Smoked Chicken Dip** gf \$14  
Served with corn tortilla chips.

**Spinach and Artichoke Dip** v|gf \$14  
Served with corn tortilla chips.

**3 Dips with Chips** \$16  
All three of the above dips with potato and corn chips.

**BBQ Brisket Burnt Ends** \$15  
Smoked Brisket, House BBQ sauce. Garnished with chives and served with pickled onion.

**Smoked Chicken Lollipops** 3 lollipops \$14  
House BBQ, BAMA BBQ, Honey Garlic BBQ, Extra lollipop \$4  
Hot, Buffalo, Medium or Sweet Chili.

**Charcuterie Boards** Share \$22  
Selection of cured meats, baked brie, assorted Individual \$12  
pickled vegetables and crackers.

**Hasselback Potatoes** Classic gf \$7  
Beef gravy, cheese curds. Poutine gf \$8  
Brisket, onions, roasted peppers, cheese sauce. Cheesy Brisket \$10

**Soft Baked Pretzels** v \$12  
Beer mustard and gourmet cheese sauce.

**Classic Nachos** v|gf Share \$20  
Corn Tortilla Chips, 3 cheese blend, diced tomatoes, Individual \$12  
bell peppers, green onions and pickled jalapenos.  
Served with sour cream and salsa.

Add BBQ brisket or BBQ smoked chicken \$6

**BBQ Nachos** Share \$24  
Corn tortilla chips, 3 cheese blend, diced tomatoes, Individual \$14  
black beans, corn, pickled onion, cilantro, jalapeno  
hot sauce and gourmet cheese sauce.  
Choice of BBQ brisket or BBQ smoked chicken.

## KIDS MENU

Served with potato chips or veggie sticks.

**Chicken Tenders** \$10

**Grilled Cheese** \$9

**Hot Dog** \$8

## SALADS

**House Salad** v|gf \$12  
Assorted greens, tomatoes, bell peppers, pickled radishes & carrots,  
house Italian, ranch, blue cheese or creamy balsamic dressing.

**BBQ Brisket Salad** \$17  
Assorted greens, black beans, corn, pickled onion, tomatoes,  
smoked brisket in house bbq sauce, 3 cheese blend and  
house made ranch, or blue cheese dressing.

**Smoked Chicken Salad** gf \$17  
Assorted greens, apples, smoked chicken, pickled radishes,  
carrots, beer nuts and creamy balsamic dressing.

## SANDWICHES

Served with side (potato chips, house salad,  
stew, soup or classic hasselback potato).  
Gluten free bun add \$1.

**Smoked Brisket Sandwich** \$18  
Smoked brisket, onion, pickles, beer mustard and gourmet  
cheese sauce, on a kaiser bun.

**Smoked Chicken Bahn Mi** \$18  
Sweet chili smoked chicken, pickled carrots, radishes,  
cucumbers, mayo, cilantro on a sub roll

**Pork Pastrami Reuben** \$18  
House made pork pastrami, sauerkraut, provolone cheese,  
Russian dressing, on marble rye bread.

**B.E.L.T.** v \$17  
Crispy eggplant Bacon, cheese, tomato, assorted greens,  
smoked aioli, on marble rye.

**Italian Hero Sandwich** \$16  
Hot soppressata, genoa salami, prosciutto, provolone cheese,  
assorted greens, peperoncini peppers, house Italian dressing  
on a sub roll.

## SOUPS & STEWS

**Beef Stew** \$10  
Served on a Yorkshire pudding.

**Rotating Soup** \$8

## DESSERTS

**Apple Crisp** v|gf \$6

**Smoked Chocolate Bread Pudding** v \$6

**Banana Bread** v \$3

# DRINK.



## ON TAP

	14oz	16oz	20oz
<b>Binge Watch</b> New Zealand Pale Ale 4.5% ABV		\$7	\$8
<b>Misheard Lyric</b> New England IPA 7% ABV		\$7	\$8
<b>Super Power</b> Cold IPA 6.5% ABV		\$7.5	\$8.5
<b>Matcha Gin Fizz</b> 4.5% ABV		\$7.5	\$8.5
<b>Blueberry Sour</b> 5% ABV	\$6.5	\$7.5	
<b>Secret Handshake</b> Triple IPA 11% ABV	\$7		
<b>Pet Peeve</b> Italian Pilsner 5% ABV		\$7.5	\$8.5
<b>Village Tea</b> Hard Iced Tea 5% ABV		\$7.5	\$8.5
<b>Blonde</b> Natural Golden Ale 4.5% ABV		\$6.5	\$7.5
<b>Blacksmith</b> Alberta Black Ale 5.4% ABV		\$6.5	\$7.5
<b>Wit</b> White Wheat Ale 4.5% ABV		\$6.5	\$7.5
<b>Squeeze</b> Raspberry Lemon Ale 4.8% ABV		\$6.5	\$7.5
<b>Mighty</b> Crispy Lager 4.2% ABV		\$6.5	\$7.5
<b>Apple Cider</b> Hard Apple Cider 5.5% ABV		\$7.5	\$8.5
<b>Watermelon Raspberry Cider</b> 5.5% ABV		\$7.5	\$8.5
<b>CR*FT Pale Ale</b> Non-Alcoholic 0.3% ABV		\$5	\$6

## FLIGHT

Build your own (4 x 5oz pours) \$10

## GROWLERS

64oz Fill \$18  
Refill \$15

## NON-ALC

<b>CR*FT Blonde</b> 473ml	\$5
<b>CR*FT Pale</b> 473ml	\$5
<b>CR*FT Stout</b> 473ml	\$5
<b>Annex Craft Sodas</b>	\$4
<b>Pop</b>	\$3
<b>Juice Box</b>	\$1
<b>Coffee</b>	\$2.5

## CANS

<b>Binge Watch</b> 473ml	\$7
<b>Misheard Lyric</b> 473ml	\$7
<b>Explorer or New Release</b> 473ml	\$8
<b>Cider</b> 473ml	\$8
<b>Blonde</b> 355ml	\$5.5
<b>Blacksmith</b> 355ml	\$5.5
<b>Wit</b> 355ml	\$5.5
<b>Squeeze</b> 355ml	\$5.5
<b>Nomad</b> 355ml	\$5.5
<b>Mighty</b> 355ml	\$5.5

## CANNED COCKTAILS

<b>Burwood Grape Lemon Vodka Soda</b> 355ml	\$7
<b>Eau Claire Dill Pickle Caesar</b> 355ml	\$7
<b>Confluence Strawberry Rhubarb Gin Soda</b> 355ml	\$7
<b>Romero Cuba Libre</b> 355ml	\$7

## WINE

Red & White 6oz 9oz

<b>Madia Montepulciano</b> Italy	\$8	\$12
<b>Madia Incastro Bianco</b> Italy	\$8	\$12

Good things happen over beer.