

FOOD

BURGERS & SANDWICHES

When 'Choice of side' indicated, options are: Fries, House Salad, Caesar Salad (\$2), Onion Rings (\$3) or Poutine (\$4).

THE ANVIL BURGER \$19.0

Grilled beef burger with red onion & beer marmalade, bacon, smoked cheddar & all the trimmings. Choice of side.

 Pale Ale (5.4% | IBU 54)

BLT CHICKEN BURGER \$19.0

Grilled chicken breast, herb mayonnaise, bacon, smoked cheddar & all the trimmings. Choice of side.

 Pilsner (5.0% | IBU 35)

PHILLY CHEESESTEAK \$20.0

7 oz shaved beef, peppers, & onions on a toasted garlic bun. Topped with cheese sauce. Choice of side. Half order (\$15).

 Dry Stout (4.0% | IBU 8)

STAMPEDE STEAK \$26.0

6 oz grilled sirloin steak, sautéed mushrooms, & garlic toast. Choice of side.

 Premium Light Lager (4.8% | IBU 8)

CHIPOTLE VEGGIE BURGER \$19.0

Fried green chickpea, black bean & chipotle veggie crumble patty with red onion & beer marmalade, halloumi cheese, burger mayo & all the trimmings. Choice of side.

 Light Golden Ale (4.2% | IBU 12)

ENTREES

DRUNKEN FISH 'N CHIPS \$19.0

Beer battered cod filets with rough cut fries, coleslaw & house made tartar sauce. Half order (\$14).

 Amber Lager (5.0% | IBU 22)

CHICKEN SOUVLAKI HUMMUS BOWL \$19.0

Grilled chicken skewers served with house made hummus, pita, grilled lemon & chopped Greek salad.

 Pilsner (5.0% | IBU 35)

SALMON BOWL \$24.0

Glazed salmon with stir fried vegetables & chow mein noodles in an Asian ginger sauce.

 Premium Light Lager (4.8% | IBU 8)

CHICKEN PICCATA \$19.0

Dusted and seared chicken breast served with spaghetti in a sauce of lemon juice, garlic, onion, capers, chili flakes and butter.

 Pale Ale (5.4% | IBU 54)

GRILLED PORK CHOP \$25.0

10oz frenched pork loin chop, brined, grilled, and brushed with an apricot glaze. Served with rutabaga puree, seared cabbage wedge, and a pickled apple relish.

 Pale Ale (5.4% | IBU 54)

DESSERT

HOUSE MADE CRUMBLE \$8.0

Warm apple & peach crumble topped with a scoop of vanilla ice cream.

 Belgian (6.0% | IBU 18)

CARAMEL BROWNIE \$8.0

Rich chocolate brownie layered with house-made caramel. Served warm with vanilla bean ice cream and whipped cream.

 Dry Stout (4.0% | IBU 8)

BLACK FOREST CHEESECAKE \$8.0

Our signature house-made baked cheesecake with a chocolate cookie base, cherry studded cream cheese filling, cherry compote, whipped cream, and chocolate shavings.

 Amber Lager (5.0% | IBU 22)