

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 \$20.0

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 \$20.0

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

 Pilsner (5.0% | IBU 35)

BEEF DIP \$22.0

Shaved beef, horseradish mayo, onions, mushrooms, and Swiss, on a toasted garlic bun. Au jus on the side. Choice of side. Half order (\$15).

 Dry Stout (4.0% | IBU 8)

STAMPEDE STEAK \$28.0

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

 Premium Light Lager (4.0% | IBU 8)

CHIPOTLE VEGGIE BURGER \$20.0

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)

FISH TACOS \$15.0

Baja seasoned cod, seared & served in a flour tortilla with lime coleslaw, avocado crema, Pico de Gallo, & fresh cilantro.

 Premium Light Lager (4.0% | IBU 8)

ENTREES

DRUNKEN FISH 'N CHIPS \$20.0

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 \$20.0

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

 Pilsner (5.0% | IBU 35)

SALMON BOWL \$26.0

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

 Premium Light Lager (4.0% | IBU 8)

CHICKEN TORTELLINI \$22.0

4 Cheese tortellini tossed in our creamy alfredo sauce with sauteed onions, mushrooms, and chicken. Add Garlic Toast(\$3)

 Pale Ale (5.4% | IBU 54)

COCONUT CHICKEN CURRY \$20.0

Marinated chicken thighs in a coconut curry sauce on basmati rice. Served with grilled pita, and vegetable raita.

 Light Golden Ale (4.2% | IBU 12)

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)

MINT CHOCOLATE CHIP CHEESECAKE \$10.0

Our signature house-made baked cheesecake with a chocolate cookie base, mint chocolate chip cream cheese filling, whipped cream, and mini chocolate chips.

 Amber Lager (5.0% | IBU 22)