

FIELD & FORGE BREWING CO.

CORE BEERS

12 OZ | 18 OZ

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TRIED & TRUE LIGHT GOLDEN ALE \$6.50 | \$7.50

Light, refreshing, & flavourful.
4.2% alc./vol. | IBU 12

PREMIUM LIGHT LAGER

Light, refreshing, & sweet.
4.0% alc./vol. | IBU 8

\$6.50 | \$7.50

PRAIRIE CLASSIC PILSNER \$6.50 | \$7.50

Crisp, & refreshing.
5.0% alc./vol. | IBU 35

POPLAR GROVE AMBER LAGER \$6.50 | \$7.50

Fresh bread, caramel, & sweetness.
5.0% alc./vol. | IBU 22

**RASPBERRY LEMON HAZY
BLONDE ALE** \$6.50 | \$7.50

Fruity Raspberry, & lemon zest.
4.5% alc./vol. | IBU 10

SHIRLEY'S BEST INDIA PALE ALE \$6.75 | \$7.75

Floral & Citrus.
6.2% alc./vol. | IBU 62

**SIMPLY MARVELLOUS
MARSHMALLOW PORTER** \$6.50 | \$7.50

Roasty vanilla, dark & smooth.
5.0% alc./vol. | IBU 8

SMALL BATCH BEERS

SEASONAL AVAILABILITY – MENU ON TABLE TALKER.

NITRO

12 OZ | 18 OZ

DRY STOUT \$7.50 | \$8.50

Roasted, chocolate, & coffee
5.5% alc./vol. | IBU 8

SIMPLY MARVELLOUS \$7.50 | \$8.50

MARSHMALLOW PORTER

Roasty vanilla, dark & smooth.
5.0% alc./vol. | IBU 8

CIDER

12 OZ | 18 OZ

AVILION CIDER \$7.00 | \$8.00

Delicate, dry, & lively.
4.0% alc./vol

FLIGHTS FLIGHT 5 OZ

BUILD YOUR OWN FLIGHT \$9.00

Any four 5 oz draught beers. *Any single 5 oz
Draught samples for \$3.50.



COCKTAILS

*All High balls \$6 — Vodka & Gin Featured are Silver Devil Spirits brand. Substitute tequila for \$2.

CAESAR \$9.50

Vodka, gin or tequila (\$2), clamato, pickle juice, Worcestershire, house-made dill pickle seasoning, & Tabasco hot sauce.

MOSCOW MULE \$9.50

Lime & house made Alcoholic ginger beer.

MULLED MULE \$9.50

House made Alcoholic ginger beer, lemon, mulling spiced simple syrup, cinnamon stick.

STRAWBERRY APPLE PIE \$9.50

Spiced Rum, lime juice, strawberry syrup, grenadine, and Avilion Cider

WINTER SUNRISE \$9.50

Whiskey, lemon juice, simple syrup, pomegranate liqueur, cranberry juice, with fresh cranberries.

HOT BUTTERED RUM \$9.50

Spiced buttery rum or bourbon topped with whipped cream.

WINE

6 OZ | BOTTLE

6 OZ | BOTTLE

RED

CABERNET SAUVIGNON \$9.50 | \$35.00

Rotating selection: ask your server for more details.

MALBEC \$9.50 | \$35.00

Rotating selection: ask your server for more details.

WHITE

PINOT GRIGIO \$9.50 | \$35.00

Rotating selection: ask your server for more details.

SAUVIGNON BLANC \$9.50 | \$35.00

Rotating selection: ask your server for more details.

NON-ALCOHOLIC BEVERAGES

POP Pepsi, Diet Pepsi, 7-up, Ginger Ale, Ice Tea, & Lemonade. \$3.00

JUICE Apple, Orange, & Cranberry. \$3.00

NON-ALC BEER CAN — Stone Sofa Kolsch (473ml - \$6.00

ABV .45%, Saskaberry Blonde Ale (473ml ABV .45%).

GINGER BEER House made and all natural. \$4.00

HOT DRINKS Hot Chocolate, Coffee, & Tea. \$3.00



STARTERS & SHAREABLES


FORGE BACON BITES \$15.00

Thick cut maple candied bacon, herb mayo dip.


 Light Golden Ale (4.2% | IBU 12)


CHICKEN WINGS \$18.00

1 pound of fresh chicken wings, house made ranch dip, carrot and celery sticks. Sauce options: dill pickle dry rub, garlic lemon pepper dry rub, house BBQ, butter buffalo & blue cheese, salt & pepper, Jamaican jerk, plain. 

 Premium Light Lager (4.0% | IBU 8)


SPICY QUESO DIP \$18.00

Spicy cheese dip made with Sylvan Star Jalapeno Gouda and bacon. Served with warm pita bread or fresh tortilla chips. 

 Dry Stout (4.0% | IBU 8)


RISOTTO BALLS \$17.50


Pea risotto balls breaded and deep fried, served with sundried tomato pesto and a drizzle of truffle oil.

 Pilsner (5.0% | IBU 35)

PIZZA


ITALIAN MARGHERITA \$19.00

House tomato sauce, bocconcini cheese, fresh basil, olive oil. 


 Pilsner (5.0% | IBU 35)

GREEK \$19.00

House pizza crust, tomato sauce, mozzarella and feta cheese, sliced olives, sundried tomatoes.

 Light Golden Ale (4.2% | IBU 12)


GARLIC MUSHROOM \$19.00

House tomato sauce, garlic butter mushrooms, mozzarella cheese, parmesan cheese, truffle oil, parsley. 

 Amber Lager (5.0% | IBU 22)


NACHOS \$23.00

House made tortilla chips, trio of cheese, olives, red peppers, pickled jalapenos, green onions. Served with pico de gallo and sour cream. Half order (\$16). Add Pulled Pork — Large (\$6.50), Half (\$4.50) Add Grilled Chicken — Large (\$7.50), Half (\$5).

 Premium Light Lager (4.0% | IBU 8)

LOADED BAKED POTATO POUTINE \$16.00

French fries, Sylvan Star cheese curds, gravy with garlic sour cream, bacon bits, and green onion.

 Amber Lager (5.0% | IBU 22)


MEATBALLS & TOMATO SAUCE \$17.50

All beef meatballs with house tomato sauce, baked with smoked cheddar, Dry Stout, & mustard gouda, and herb breadcrumbs.

 Shirley's Best India Pale Ale (6.2% | IBU 62)

HONEY GLAZED CHORIZO \$20.00

House tomato sauce, honey glazed chorizo, pepperoni, mozzarella, arugula, and chili oil.

 Premium Light Lager (4.0% | IBU 8)

HAWAIIAN \$19.00

House tomato sauce, mozzarella cheese, shaved maple ham, chopped pineapple, and forge candied bacon.

 Shirley's Best India Pale Ale (6.2% | IBU 62)

ADD ONS


Pulled pork (\$4.50), extra cheese (\$2.50), pepperoni (\$3.50), shrimp (\$9), grilled chicken (\$7.50). Gluten Free Crust Substitution Available. 



HANDHELDS


ANVIL BURGER \$22.50

Alberta beef burger, toasted brioche bun, pickled red onions, lettuce, sliced beefsteak tomato, pickles. Served with fries or salad; or an upgraded choice of side. Add Dry Stout mustard beer cheese (\$2), add Forge Bacon (\$2).

 Light Golden Ale (4.2% | IBU 12)


CUBANO SANDWICH \$20.50

Toasted sourdough bread, dijonaise, pulled pork, shaved maple ham, Swiss cheese, and pickles. Served with fries or salad; or an upgraded choice of side.

 Pilsner (5.0% | IBU 35)

SPICY CHICKEN BURGER \$22.00

Toasted brioche bun, jalapeno dill slaw, fried breaded chicken breast, spicy smoked aioli, sliced pickles served with a choice of side. Substitute grilled chicken (\$0). Gluten free option available. Substitute herb mayo or ranch dressing for less spice.



 Premium Light Lager (4.0% | IBU 8)

UPGRADED SIDES



Truffle parm fries (\$4), dill pickle fries (\$1), side mac & beer cheese (\$4), poutine (\$6), loaded poutine (\$8), honey thyme roast root vegetables (\$2).

SIDES



HONEY THYME ROAST ROOT VEGETABLES \$6.00

Carrots and parsnips roasted with honey and thyme, served drizzled with horseradish aioli.  

MIXED LEAF SALAD \$6.00


Mixed greens with crumbled feta, toasted pumpkin seeds, and cherry tomatoes. Choice of dressing: Basil Vinaigrette, Ranch Dressing, Blue Cheese Dressing.  

FRENCH FRIES \$6.00

Rosemary sea salt. Upgrade to truffle parm fries (\$3) or dill pickle fries (\$1).  


STEAK SANDWICH \$24.00

Alberta beef sirloin steak (6oz), garlic toasted baguette, pickled red onions, horseradish cream sauce, fresh arugula. Served open-face with a choice of side.

 Dry Stout (4.0% | IBU 8)


HALF-BEEF DIP \$21.00

Toasted demi-baguette with shaved roast beef, Swiss cheese, and crispy onions. Served au jus. Served with fries or salad; or an upgraded choice of side. Full size (\$26).

 Amber Lager (5.0% | IBU 22)

PORK BELLY TACOS \$18.00

Three soft flour tortillas with coleslaw, pico de gallo, guacamole, chipotle salsa roja, and house smoked pork belly with fresh cilantro and a lime wedge. Gluten-free soft corn tortilla option available. Substitute pulled pork or shaved beef. Upgrade to spiced cod (\$4.50), grilled chicken (\$4.50).

 Raspberry Lemon Hazy Blonde Ale (4.5% | IBU 10)


SOUP & SANDWICH \$20.00

Daily feature sandwich and soup special.

POUTINE \$14.00

French fries with rosemary sea salt, Sylvan Star cheese curds, house gravy, and parsley.

MAC & BEER CHEESE \$8.00

Macaroni, Dry Stout beer cheese sauce, trio of cheese, herb bread crumbs. 



LARGE PLATE

SMOKY COBB SALAD \$22.50

Spring mix, soft-boiled egg, house smoked bacon, smoked cheddar cheese, grilled chicken, blue cheese crumble, with blue cheese dressing. Option: substitute feta cheese and ranch for blue cheese.

 Avilon Cider (4.0%)


LEMON DILL FETTUCINE \$20.50

Fettucine tossed in a lemon, dill, and caper sauce with fresh grated parm cheese. Add chicken breast or shrimp (\$4) or sirloin steak or salmon (\$7).

 Light Golden Ale (4.2% | IBU 12)

SQUASH RAVIOLI \$21.00


Butternut squash ravioli in a pumpkin sage cream sauce topped with fresh grated parm cheese and fried sage. Add chicken breast or shrimp (\$4) or sirloin steak or salmon (\$7).

 Pilsner (5.0% | IBU 35)

DESSERT

APPLE CRUMBLE \$7.50

Hot baked cinnamon apple filling topped with brown sugar and oats served with a scoop of vanilla ice cream.

 Amber Lager (5.0% | IBU 22)


NEW YORK CHEESECAKE \$9.00

Ask your server for more details and please let your server know of any allergies.

 Raspberry Lemon Hazy Blonde Ale (4.5% | IBU 10)

PORK CHOP \$24.00

9oz pork chop with braised red cabbage, honey thyme roasted root vegetables, and jus.

 Pilsner (5.0% | IBU 35)


FISH & CHIPS \$20.50

Beer battered cod, french fries, house slaw, grilled lemon, tartar sauce. Extra piece \$6.00. Gluten-free batter option available. 

 Amber Lager (5.0% | IBU 22)


CHICKEN SOUVLAKI & HUMMUS \$22.50

Three grilled chicken skewers, mixed greens salad, homemade hummus, warm pita bread, lemon wedge.

 Premium Light Lager (4.0% | IBU 8)

DAILY BAKING

Ask your server for more details and please let your server know of any allergies.

 Marshmallow Porter (5.0% | IBU 8)



BRUNCH

Brunch Available - Saturday & Sunday - 11 AM to 3 PM

CLASSIC BREAKFAST \$17.00

Two slices of pepper bacon or breakfast sausage, two eggs, toasted Red Fife bread, or sourdough served with a side of hashbrowns, kids sized (\$8).

BREAKFAST SANDWICH \$17.00

Toasted Red Fife bread, herb mayo, two slices peppered bacon, lettuce, tomato, and a fried egg. served with a side of hashbrowns.

SOURDOUGH FRENCH TOAST \$15.00

Grilled spiced sourdough French Toast, strawberry compote, fresh whipped cream, icing sugar, and maple syrup. Kids sized (\$10).

AVOCADO BOWL \$18.00

Arugula, mashed avocado, red onion, chili flakes, and toasted sourdough.

KIDS MENU

Kids pop or juice included with meal.

MARGHERITA MINI PIZZA \$12.00

Cheese and tomato mini pizza. Add chorizo or chicken (\$2).

HAWAIIAN MINI PIZZA \$12.00

House pizza crust, tomato sauce, mozzarella cheese, shaved maple ham, chopped pineapple, and forge candied bacon.

TOMATO PASTA \$12.00

Fettuccine, tomato sauce, parmesan cheese.

MINI FISH & CHIPS \$12.00



Beer battered cod, slaw, lemon, and fries.

KIDS BURGER \$12.00

Grilled kids-sized burger on a toasted brioche bun with ketchup. Add Cheese (\$1). Served with a choice of side.

SIDES

FRESH VEGETABLES \$3.00

Mixture of fresh vegetables.  

SMALL BREAKFAST \$10.00

Your choice of two eggs, or bacon, or sausage, served with either toast or hashbrowns.


SMOKED BACON BRUNCH POUTINE \$16.00

House smoked bacon, sauteed mushrooms, hash browns, cheese curds, house gravy, and spicy smoked aioli drizzle.

SIDES

Toast (\$3), hashbrowns (\$6), maple syrup (\$2), strawberry compote (\$3), fresh whipped cream (\$1), peppered bacon, or forge bacon (\$3).

FRIES \$3.00

Served with a side of ketchup.  

MIXED LEAF SALAD \$3.00

Mixed greens, with your choice of ranch or basil vinaigrette.



DRINKS

POP \$3.00

Pepsi, Diet Pepsi, 7-up, Ginger Ale, Ice Tea, & Lemonade.

JUICE \$3.00

Apple, Orange, & Cranberry.
Pepsi, Diet Pepsi, 7-up, Ginger Ale, Ice Tea, & Lemonade.

SHIRLEY TEMPLE \$5.00

7-Up, orange juice, and grenadine.

SPARKLING GINGER AND CRANBERRY \$5.00

Non-Alcoholic ginger beer, cranberry juice, fresh cranberries, with a sugar rim.

MERMAID WATER \$5.00

7-Up, pineapple juice, Hawaiian punch.

