

HANDHELDS

Ask your server about our Gluten-free bun & tortilla options.
Please let your server know if you have any allergies.

Gluten Free Gluten Sensitive Vegan Vegetarian
Ingredients gluten free, potential cross-contamination.

ANVIL BURGER \$21.5

Alberta beef burger, toasted brioche bun, lettuce, sliced beefsteak tomato, pickles, pilsner red onion jam. 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 \$17.0

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 \$21.5

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 (\$3), dill pickle fries (\$1), side mac & beer cheese (\$4), poutine (\$4), charred broccolini (\$5).

LARGE PLATE

ROAST SQUASH & BACON SALAD \$17.0

Mixed greens with cranberry vinaigrette, roast butternut squash, house smoked bacon croutons, dried cranberries, toasted pumpkin seeds, feta cheese crumble. Add a grilled chicken breast (\$7).

Pilsner (5.0% | IBU 35)

SEAFOOD FETTUCCINE \$24.0

Fettucine, rosé sauce, garlic butter seared shrimp and scallops, grated Parmesan cheese

Light Golden Ale (4.2% | IBU 12)

STEAK SANDWICH \$22.5

Alberta beef sirloin steak (6oz), garlic toasted demi-baguette, red onion jam, horseradish cream, fresh arugula. Served with a choice of side.

Dry Stout (4.3% | IBU 27)

HALF-BEEF DIP \$17.5

Toasted demi-baguette, sauteed mushrooms, slow-roasted pulled Alberta beef, swiss cheese, crispy onions. Served au jus. Served with fries or salad; or an upgraded choice of side. Full size (\$21).

Amber Lager (5.0% | IBU 22)

PORK BELLY TACOS \$17.5

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

Belgian Ale (6.0% | IBU 18)

SOUP & SANDWICH \$17.5

Daily feature sandwich and soup, ask your server for details.

FISH & CHIPS \$22.5

Three pieces of beer battered cod, French fries, house slaw, grilled lemon, tartar sauce. Two pieces (\$17). Gluten-free batter option available.

Amber Lager (5.0% | IBU 22)

CHICKEN & MUSHROOM PASTA \$26.0

Fettucine, garlic buttered Red Fox Oyster mushrooms and cremini mushrooms, confit garlic and tarragon cream sauce, roast chicken supreme, and fresh parmesan.

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

CHICKEN SOUVLAKI & HUMMUS \$21.0

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

Belgian Ale (6.0% | IBU 18)

HANDHELDS & LARGE PLATES