



# TAPROOM

SIP | SAVOUR | SHOP



## BEER

20oz Real Canadian Pint | 10 12oz Sleeve | 8  
4 x 5oz Taster Paddle | 12

**Founders Series** - The beers that started it all, perfected over 27 years.

- Powder Hound Blonde Ale** • IBU 15 ABV 4.5% • Crisp, Refreshing, Light
- Grumpy Bear Honey Wheat** • IBU 14 ABV 5.0% • Golden, Honey, Sweet
- Beavertail Raspberry Ale** • IBU 10 ABV 5.0% • Fresh, Delicious, Tart
- Rutting Elk Red** • IBU 22 ABV 5.0% • Chocolate, Roasted, Balanced

**Summit Series** - For the hop lovers.

- Rundlestone Easy IPA** • IBU 28 ABV 3.9% • Tropical, Uplifting, Bright
- Three Sisters Pale Ale** • IBU 31 ABV 5.3% • Unfiltered, Citrus, Delicious  
\*2021 Canadian & 2022 Alberta Beer Award Winner

**Evolution IPA** • IBU 67 ABV 6.2% • Passionfruit, Pine, Hop-o-liciousness

## Seasonals

Check out our feature card or ask your server for the current selection.

## CANNED COCKTAILS

355mL Can | 7

- Mountain Mule** ABV 5.5%: Ginger Beer, Lime & Vodka
- Grizzly Greyhound** ABV 5.5%: Grapefruit Soda & Vodka
- Gin Squeeze** ABV 5.5%: Bitter Lemon Soda & Gin

## LOCAL HANDCRAFTED SODA

355ml Can | 3.50

Produced in small batches with cane sugar and zero caffeine.

- Orange Cream Soda, Root Beer,** ←2022 & 2023 Alberta Beer Award Winners for Craft Soda
- Cream Soda, Black Cherry Cola,**
- Better Lemon, Grapefruit Soda, Ginger Beer**



WiFi: GrizzlyGuest Password: grizzlybear

## BITES



# TAPROOM FOOD

**Hardbite Potato Chips | 3** BBQ, Natural, Salt & Vinegar

**Chips & Salsa | 7** **V** *Suggested Pairing: Powder Hound Blonde*  
fire roasted salsa, warm flour tortilla chips

**Marinated Olives | 8** **V GF** *Suggested Pairing: Three Sisters Pale Ale*  
assorted olives, fennel, cumin, olive oil, lemon

**Beer Cheese & Pretzel | 12** **V** *Suggested Pairing: Rutting Elk Red*  
porter & gouda beer cheese, warm salted pretzel - **Add a Pretzel +8**

**Hiker's Hummus | 20** **V** *Suggested Pairing: Rundlestone Session Ale*  
shimeji mushrooms, warm hummus, mushroom oil, IPA pan bread

**Butternut & Blueberry Salad | 19** **V GF** *Suggested Pairing: Grumpy Bear*  
roasted squash, pecans, blueberry, sheep's milk feta, nutritional yeast dressing

**Tank310 Chicken Wings | 21** **GF** *Suggested Pairing: Rutting Elk Red*  
southern rubbed & grilled chicken wings, tossed in carolina BBQ, scallions

**Sticky Ribs | 23** **GF** *Suggested Pairing: Rutting Elk Red*  
thin sliced beef ribs, tamarind five spice glaze, pickled shishito peppers, gochujang

## HANDHELD

Served with your choice of **Butternut & Blueberry Salad**  
or **Beet & Squash Soup**, Caesar Salad +2  
Gluten Free Bun +2 *(We do not serve fries in this facility.)*

**Great White North Burger | 26** *Suggested Pairing: Three Sisters Pale Ale*  
Alberta beef, maple bacon, cheddar, balsamic tomato chutney, herb aoli, crispy onion

**Alberta Brisket Sandwich | 25** *Suggested Pairing: Rutting Elk Red*  
smoked brisket, maple sesame BBQ, smoked gouda, korean cabbage slaw

**Gentle Lentil Burger | 24** **V** *Suggested Pairing: Rundlestone Session Ale*  
Happy People vegan patty, tahini, shredded lettuce, chimichurri

## FORNO PIZZA

Check out our feature card for monthly pizza battles  
and Happy Hour, Monday-Friday 2pm-5pm.

**Pappa's Pepperoni Pie | 25** *Suggested Pairing: Evolution IPA*  
cacciatore pepperoni, pickled shishito peppers, sesame chili oil, mozzarella

**Peck of Pickled Pepper Pizza | 25** *Suggested Pairing: Evolution IPA*  
crumbled Italian sausage, pickled peppadew peppers, fennel, garlic, mozzarella

**Okey Dokie Artichokie | 24** **V** *Suggested Pairing: Powder Hound Blonde*  
creamy spinach base, marinated shimeji mushrooms, sundried tomato, artichoke

*Our dishes are proudly produced in a live brewery, we cannot guarantee a completely gluten free experience. Please inform your server of any allergies.*

**V** = Vegetarian **GF** = Gluten Friendly

02-21-24

# FEATURES

## CELLAR SERIES

### Barrel Aged Beer

750ml Bottle | 17 \$15 Daily from 2pm-5pm

### The Gatherer Dark Saison

Cabernet Sauvignon Barrel Aged  
IBU 16, ABV 8.8%

## PIZZA BATTLE

two cooks go head to head to be crowned  
the pizza champion of the month

### Anand's "Prosciutto Pinnacle" | 25

fresh & regular mozzarella, beer & bbq tomato sauce,  
prosciutto, arugula, calabrese peppers and balsamic reduction

*Suggested Pairing: Rundlestone Easy IPA*

### Madhushankar's "Some Like It Spicy" | 25

thai red curry bechamel, feta cheese, spicy marinated eggplant,  
sun dried tomatoes, brocolini, red chili peppers

*Suggested Pairing: Evolution IPA*

## HAPPY HOUR

### Pizza & a Pint | 25

Monday-Friday 2pm-5pm



WiFi: GrizzlyGuest  
Pass: grizzlybear