

## SHARING

### CAULI "WINGS" (v)

Hot sauce marinated cauliflower & spiced panko crusted, fried golden brown, served with carrots, celery & a choice of blue cheese or ranch dressings.

### PIEROGI POUTINE

Crispy bite-sized cheese pierogi topped with Fire n' Fury Red Ale gravy, fresh Alberta cheese curds, crispy peppered bacon, marble cheddar cheese & green onion.

### LOBSTER CRAB DIP

Lobster, crab, mushrooms, peppers, onions, sambal oelek, cream cheese & cheddar served with hand torn tortilla chips.

### CHICKEN WINGS

1 pound of crispy wings tossed in a choice of Frank's Red Hot, teriyaki, S & P, honey garlic, mango-habanero, togarashi, garlic & parmesan or Fire n' Fury bbq sauce served with carrots, celery & blue cheese ranch.

### PICKLE FRIES (v)

Mildly spicy, crispy dill pickle fries with horseradish aioli.

### CHICHARON

Light & crispy pork rinds in house-made hops salt or togarashi salt.

### LETTUCE WRAP (v/GFO)

Crisp vegetables, chowmein noodles, cashews & spicy hoisin glaze with crisp baby romaine leaves.

### BURNT ENDS

House-smoked Alberta beef brisket bites tossed with Fire n' Fury bbq sauce served with hitch sauce.

### CLASSIC POUTINE

Waffle cut fries topped with Fire n' Fury gravy, cheese curds, cheddar & green onions.

### FULL HITCH NACHOS

Fresh, torn corn tortilla chips, cheddar, mixed peppers, onions, olives, jalapenos, black beans, corn, pickles, tomatoes, pickled shallots, green onions & Fire n' Fury BBQ sauce served with house salsa & sour cream.

1/2 size Full-size

Add the following items to any sharing item:

Grilled Chicken:

Add Brisket, Pulled Pork, Sirloin Steak:

## SOUPS + SALADS

### HITCH CAESAR

Romaine lettuce, house-cured beef bacon & pretzel croutons, drizzled with Caesar dressing, finished with smoked parmesan & lemon.

### SMOKED BEET SALAD (v/GFO)

Mixed greens with smoked beets, shaved fennel, house-made farmers cheese, smoked honey vinaigrette, toasted almonds & balsamic reduction.

### ORGANIC GREENS (v/GFO)

Organic mixed greens with carrot, mushroom, cucumber, tomato & radish.

### SOUP OF YESTERDAY

Ask your server about today's selection. Served with garlic bread. Cup / Bowl

### HH ANGUS CHILI

Half Hitch spent grain-fed angus beef with assorted veggies, chilis, beans & tomatoes slowly cooked with Fire n' Fury Red Ale. Served with jalapeno & cheese cornbread.

Cup / Bowl

Add the following items:

Grilled Chicken

Add Brisket, Pulled Pork, Sirloin Steak

## FLATBREADS

THE FOLLOWING ITEMS SIDES ARE INCLUDED IN THEIR DESCRIPTIONS. SUBSTITUTE SIDES.

### SMOKEHOUSE (GFO)

House-smoked spicy pork sausage, roasted pepper, charred onion, sundried olives, mozzarella, goat cheese & marinara.

### FARMERS MARKET (v/GFO)

Fresh black kale, sundried olives, roasted garlic, charred red onion, mozzarella & house-made black pepper & honey farmers cheese on marinara sauce.

### HOT HULA GIRL

House roasted pulled pork, bacon, jalapeno, charred pineapple & charred red onions with marble cheddar & fresh green onions.

### FORAGERS (v/GFO)

Herb & garlic roasted mushrooms on garlic butter with toasted pine nuts, mozzarella, parmesan, truffle oil & balsamic reduction.

(v) DENOTES VEGETARIAN ITEMS (GFO) DENOTES GLUTEN FRIENDLY OPTIONS, WE CANNOT GUARANTEE A 100% GLUTEN FREE ENVIRONMENT. PLEASE INFORM SERVER OF ALLERGIES PRIOR TO ORDERING

- GLUTEN FREE BREAD OR PIZZA SHELL.

- GST NOT INCLUDED IN PRICING

- PARTIES OF 8 OR MORE ARE SUBJECT TO AN 18% GRATUITY

BUY A BEER FOR THE KITCHEN.

## THE SMOKER

### MEATS

#### BRISKET:

#### HOT LINK SAUSAGES:

#### PULLED PORK:

#### PORK SIDE RIBS:

### SIDES

#### PICKLE FRIES

#### CAESAR SALAD

#### ONION RINGS

#### CIDER COLESLAW

#### WAFFLE CUT FRIES

#### SMOKEHOUSE CREAMED CORN

#### SWEET POTATO FRIES

#### SMOKED BAKED BEANS

## MAIN PLATES

SERVED WITH A CHOICE OF FRIES OR MIXED GREENS SALAD. SUBSTITUTE SIDES.

### BRISKET SANDWICH

Rubbed & slow smoked, sliced Alberta beef brisket with Fire n' Fury Red Ale BBQ sauce on a toasted pretzel roll with dill pickles.

Make it Philly Style.

### CAROLINA PULLED PORK

House roasted pork shoulder with a Carolina style mustard BBQ sauce on a garlic grilled pretzel roll with crisp apple cider coleslaw.

### CRISPY FISH TACOS

Crispy fried cod in flour tortillas with green onion, shaved cabbage, chipotle aioli, cilantro, fresh tomato & grilled lime.

### PULLED MUSHROOM SANDWICH (v/GFO)

Smoked oyster mushrooms, pulled and tossed with vegan BBQ sauce served on a toasted pretzel roll with apple cider slaw.

### CAULIFLOWER TACOS (v)

Taco spiced cauliflower with roasted red pepper, corn, marble cheddar, shallot, tomato, salsa, yogurt crema & cilantro on grilled flour tortillas.

### STEAK SANDWICH (GFO)

Char-grilled 6 ounce AAA Alberta sirloin cap steak with crisp onion rings & garlic toasted schiacciata with herb & parmesan fries.

### COCHRANE CLUB

Grilled chicken breast, peppered bacon, cheddar, lettuce, tomato, bbq sauce & Hitch sauce on toasted schiacciata bread.

### CAST IRON MAC N' CHEESE (v)

5-cheese sauce, crispy panko & herb crumble, baked golden brown.

### 1881 BURGER (GFO)

Fresh brisket & chuck burger topped with sweet & savoury bacon jam, ground mustard, aged cheddar & black pepper cider aioli on a fresh toasted brioche bun.

### HITCH BURGER (GFO)

Grilled brisket burger, grilled chicken or vegetarian Beyond Burger® on a brioche bun with hitch sauce, Fire n' Fury Red Ale bbq sauce, lettuce, tomato, onion & pickle.

### DUBS CHICKEN & WAFFLES

Toasted buttermilk waffles with crispy fried chicken breast & peppered bacon with chili spiked maple syrup & green onion whip, served with apple cider coleslaw.

### HH ANGUS MEATLOAF

H.H. angus meatloaf with house-smoked beef bacon grilled, served with herb & parmesan fries, gravy & green onions.

### PORK BACK RIBS

Dry rubbed Alberta pork back ribs, smoked & finished with Saskatoon berry bbq glaze.

1/3 Rack

Full Rack

## SWEETS

### PEACH COBBLER

Peaches & spices with a brown sugar & buttermilk biscuit with vanilla gelato & caramel sauce.

### PEANUT BUTTER CUP JAR O' CHEESECAKE

Chocolate cookie crust with light peanut butter cream cheese mousse topped with chocolate ganache.

### WARM BROWNIE

House-made dark chocolate brownie, vanilla gelato & chocolate sauce.

*At Half Hitch Brewing Company we source the best locally sourced and sustainable products whenever possible for our Craft Kitchen.*

*Our culinary teams creativity is never limited but our small kitchen space can limit our ability to produce multiple tables at the same time which can sometimes be a challenge. For this reason, your dishes will arrive as quickly as possible but during peak times your food may take a bit more longer, rest assured, the wait will be worth it!*

*Should you have any time restraints, please inform your server and we will do everything we can to accommodate your needs.*

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