

SHARING

WHITE BEAN HUMMUS (V)

Roasted peppers, olive oil & balsamic reduction served with hand torn tortilla chips.

PICKLE FRIES (V)

Mildly spicy crispy dill pickle fries with horseradish aioli.

CHICHARON

Light & crispy pork rinds seasoned with a choice of house-made hops salt or togarashi salt.

FULL HITCH NACHOS (V/GFO)

Fresh, torn corn tortilla chips, cheddar, mixed peppers, onions, corn, pickles, tomatoes, pickled shallots, green onions & Fire n' Fury bbq sauce served with salsa & sour cream.

¹/₂ size Full-size

LETTUCE WRAPS (V/GFO)

Crisp vegetables, chowmein noodles, cashews & spicy hoisin glaze & crisp iceberg leaves.

Add Brisket, Pulled Pork or Grilled Chicken to Nachos or Poutine

CAULI "WINGS" (V)

Hot sauce marinated cauliflower, panko crusted & served with blue ranch, carrots & celery.

PRETZEL BITES (V)

Warm, buttery bite-sized pretzels with warm cheese sauce & grainy mustard.

CHICKEN WINGS

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

BURNT ENDS

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

PIEROGI POUTINE (V)

Bite-sized cheese filled pierogi, fried golden & crispy topped with Fire n' Fury Ale gravy, cheese curds, crispy peppered bacon, marble cheddar cheese & green onion.

SALADS * SOUP

KALE BERRY SALAD (V)

Organic black kale & greens with raspberry balsamic vinaigrette, toasted quinoa, mixed berries, cucumber & tomato.

ORGANIC GREENS (V/GFO)

Greens, carrots, tomatoes, radish, mushrooms & cucumbers.

HITCH CAESAR

Romaine lettuce, bacon & pretzel croutons drizzled with Caesar dressing, finished with shaved parmesan & lemon.

SOUP OF YESTERDAY

Served with garlic bread.

Cup Bowl

Add Brisket, Pulled Pork or Grilled Chicken Breast
Add Seared Tuna or Sirloin Steak

(V) DENOTES VEGETARIAN ITEMS (GFO) DENOTES GLUTEN FRIENDLY OPTIONS, WE CANNOT GUARANTEE 100% GLUTEN FREE AS WE UTILIZE GRAINS IN OUR KITCHEN.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

GLUTEN FREE BUN.

BUY A BEER FOR THE KITCHEN.

RESTAURANT MANAGER: NICK ISAAC

EXECUTIVE CHEF: ALEXANDER TODD

MAIN PLATES

SERVED WITH A CHOICE OF FRIES OR GREEN SALAD, UNLESS NOTED OTHERWISE

SUBSTITUTE SIDES: ONION RINGS, PICKLE FRIES, SWEET POTATO FRIES, SOUP OR CAESAR SALAD:

1881 BURGER (GFO)

Grilled chuck burger topped with savoury bacon jam, grainy mustard, aged cheddar & black pepper cider aioli, lettuce, tomato, onion & pickle on toasted brioche bun.

COCHRANE CLUB (GFO)

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

CAULIFLOWER TACOS (V/GFO)

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

BRISKET SANDWICH

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

CAROLINA PULLED PORK

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

PULLED MUSHROOM SANDWICH (V)

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

STEAK SANDWICH (GFO)

Char-grilled 6 ounce AAA Alberta flat iron steak with crisp onion rings & garlic toasted baguette with herb & parmesan fries.

HITCH BURGER (V/GFO)

Choice of chuck burger, chicken breast or Beyond Burger® on a brioche bun with hitch sauce, Fire n' Fury bbq sauce, lettuce, tomato, onion & pickle.

Add Bacon or Cheddar.

LA BANDITA BURGER (V/GFO)

Chipotle aioli, goat cheese, mixed greens, cilantro pesto, white bean hummus, tomato & pickled onion served on a choice of spiced black bean & corn burger or vegan Beyond Burger®.

TUNA TACOS (GFO)

Chilled, seared ahi tuna in flour tortillas with green onion, shaved cabbage, chipotle aioli, cilantro, fresh tomato & grilled lime.

BEER BRAISED BRAT (V/GFO)

Papa Bear braised vegan Beyond Bratwurst® sausage, grilled & served on a toasted bun with grainy mustard, sweet & slightly spicy caramelized onions & peppers.

DUBS CHICKEN & WAFFLE SANDWICH

Toasted buttermilk waffle buns with crispy fried chicken breast tossed in chili-spiked maple syrup with peppered bacon, hitch sauce, lettuce, tomato & coleslaw.

SMOKED PORK RIBS

Slow smoked, ¹/₂ rack of St. Louis style pork ribs with Fire n' Fury BBQ sauce served with cider slaw.

SWEETS

MIXED BERRY SHORTCAKE (V)

Fresh berries with a brown sugar & buttermilk drop biscuit & vanilla gelato.

CHOCOLATE CAKE (V)

Decadent chocolate cake finished with chocolate sauce, whipped cream & fresh berries.

PEANUT BUTTER CUP MINI JAR O'CHEESECAKE (V)

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

WINES N' SUCH

RED

LA POSADA GARNACHA 2016

(HOUSE)

La Tosca, Spain

6 oz 9 oz Bottle

LE PETIT BERTICOT CABERNET SAUVIGNON 2014

Cotes du Duras, France

6 oz 9 oz Bottle

REBEL.LIA RED 2015

Valencia, Spain

6 oz 9 oz

Bottle

IRIS PINOT NOIR 2013

Willamette Valley, Oregon

6 oz 9 oz

Bottle

WHITE

LA POSADA AIREN 2016

(HOUSE)

La Tosca, Spain

6 oz 9 oz Bottle

LE PETIT BERTICOT SAUVIGNON BLANC 2015

Cotes du Duras, France

6 oz 9 oz Bottle

REBEL.LIA WHITE 2015

Valencia, Spain

6 oz 9 oz

Bottle

IRIS PINOT GRIS 2014

Willamette Valley, Oregon

6 oz 9 oz

Bottle

ROSE + BUBBLES

LE PETIT BERTICOT ROSE 2015

Cotes du Duras, France

6 oz: 9 oz Bottle

CANELLA PROSECCO 2014

Venetto, Italy

Single Serve Bottle (200ml)

Bottle (750ml)

SANGRIA

WHITE SANGRIA

La Posada Airen white wine with Ketel One peach & orange blossom vodka, raspberries, grilled citrus & a splash of soda.

RED SANGRIA

La Posada Garnacha red wine with St. Germain, Eau Claire Equinox gin, pineapple & orange juices with a splash of 7-Up.

ROSÉ SANGRIA

Le Petit Berticot Rosé with strawberry, lemon & blackberry moonshine & a splash of 7-Up.

PAPA BEAR SANGRIA

Papa Bear Prairie Ale with Smirnoff Grapefruit vodka & lime juice finished with fresh citrus.



CRAFT COCKTAILS

WITH A FOCUS ON LOCAL CRAFT DISTILLED SPIRITS, OUR COCKTAIL LIST IS ALWAYS EVOLVING, IF YOU DON'T SEE ONE OF YOUR FAVORITES FROM PAST LISTS PLEASE DO NOT HESITATE TO ASK FOR A *BLAST FROM THE PAST*.

COCKTAILS MARKED WITH A  ARE AVAILABLE AS A PITCHER (8 oz)

SMOKE YOUR FAVORITE COCKTAIL FOR AN ADDITIONAL

THE GLAMPER (2 oz)

Bulleit bourbon, dark rum, cherry & amaro liqueurs finished with orange peel, cocktail cherries & smoked cedar.

PARK MULE (2 oz)

Park Distillery vodka, ginger beer, fresh lemon & lime juice.

BLUEBERRY GINGER MOJITO (2 oz)

Eau Claire Distillery Prickly Pear EquineOx with ginger syrup, fresh blueberries, lime & mint with soda.

RANCHE CAESAR (1 oz)

Park Distillery Chili Vodka with house-blended Clamato juice with jalapeno, horseradish & spices then garnished with celery tomato, cheddar & spicy green bean.

PAPA CAESAR (1 oz)

Choice of vodka or gin with Papa Bear, clamato & seasonings.

ORANGE CREAMSICLE (2 oz)

Captain Morgan white rum, Galliano & triple sec with orange & lime juice, fresh mint & Farmers Daughter Pale Ale.

STORM CHASER (1 oz)

Annex brewing ginger beer over ice with a floater of Kracken spiced rum.

ESPRESSO MARTINI (3 oz)

Park Distillery espresso vodka with crème de cacao & cold brew coffee shaken & garnished with coffee beans.

CUCUMBER COLLINS (2 oz)

Ketel One Cucumber & Mint Botanical vodka muddled with fresh cucumber, mint & lemon juice.

KILAUEA (2 oz)

Park chili vodka with triple sec, lime & pineapple juice with a touch of agave nectar.

SPIKED ICED TEA (2 oz)

Choice of citrus, raspberry vodka or cherry, apple pie, peach or blackberry moonshine with iced tea.

BEACH BALL (2 oz)

Ketel One peach & orange blossom vodka with peach schnapps, orange & cranberry juice.

MINTED ORANGE STRAWBERRY COOLER (2 oz)

Smirnoff orange vodka, lemon, mint, strawberries & orange juice topped with soda water.

MARGARITA (2 oz)

Cazadores tequila & triple sec with a choice of lime or strawberry, soda with a pinch of salt served shaken or blended.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING.

CRAFT TAPS

HALF HITCH TAPS

1/2 Pint (10 oz)

Glass (16 oz)

Pint (20 oz)

Stein (32 oz)

Pitcher (60 oz)

Tasting Paddle (16 oz)

PAPA BEAR ALE (5% / 17 IBU)

Gold medal winning and style defining cereal ale, light & crisp. If you're not too keen on "hoppy" craft beer, try this one.

FARMERS DAUGHTER PALE ALE (4.5% / 30 IBU)

Slight malt sweetness, hop forward with a citrusy aroma

FIRE N' FURY RED ALE (5% / 30 IBU)

A full bodied, ruby red, malt forward with caramel undertones

SEASONAL ALE

Our brewmasters newest ideas and cravings brought to fruition

INFUSION SERIES

An infusion is a way we can showcase our beers' ability to transform under the introduction of new flavours. Ask your server for today's selection

GUEST TAPS

Our rotating line up featuring Alberta craft brews, mead & ciders.

Prices will vary depending on the selection.



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 longer, rest assured, the wait will be worth it!

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

HALF HITCH

EST
2013

BREWING COMPANY

RESTAURANT + TAPROOM