



## 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.
- LOBSTER CRAB DIP**  
Lobster, crab, mushrooms, peppers, onions, sambal oelek, cream cheese & cheddar served with hand torn tortilla chips.
- TEXAS STYLE POUTINE**  
House-smoked brisket, cheese curds, cheddar, gravy, BBQ sauce & green onions over waffle-cut fries.
- 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.
- PRETZEL BITES (V)**  
Warm, buttery bite-sized pretzels with warm cheese sauce & grainy mustard.
- BURNT ENDS**  
House-smoked Alberta beef brisket bites tossed with Fire n' Fury bbq sauce served with hitch sauce.
- 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:

## SOUPS + SALADS

- HITCH CAESAR**  
Romaine lettuce, house-cured beef bacon & house-made croutons, drizzled with Caesar dressing, finished with smoked parmesan & lemon.
- SMOKED BEET SALAD**  
Mixed greens with smoked beets, shaved fennel, house-made farmers cheese, smoked honey vinaigrette, toasted almonds & balsamic reduction.
- ORGANIC GREENS**  
Organic mixed greens with carrot, mushrooms, 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 warm jalapeno corn muffin.  
Cup / Bowl
- Add the following items to any menu item:  
Grilled Chicken, Pulled Pork or Brisket Sirloin Steak

## THE SMOKER

- MEATS**
- BRISKET:** **HOT LINK SAUSAGE:**  
**PULLED PORK:** **PORK SIDE RIBS:**
- SIDES**
- PICKLE FRIES** **CAESAR SALAD**  
**ONION RINGS** **SMOKED BAKED BEANS**  
**WAFFLE CUT FRIES** **SMOKEHOUSE CREAMED CORN**  
**SWEET POTATO FRIES** **JALAPENO & CHEESE CORN MUFFIN**

(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

## MAIN PLATES

- SERVED WITH A CHOICE OF FRIES OR MIXED GREENS SALAD. SUBSTITUTE SIDES.  
SUBSTITUTE: ONION RINGS, SWEET POTATO FRIES, PICKLE FRIES, WAFFLE FRIES, SOUP OR CAESAR SALAD:  
- GLUTEN FRIENDLY BREAD OPTION:
- 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.
- CAULIFLOWER TACOS (V)**  
Taco spiced cauliflower, roasted red pepper, corn, marble cheddar, shallot, tomato, salsa, yogurt crema & cilantro on grilled flour tortillas.
- 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.
- CAST IRON MAC N' CHEESE (V)**  
5-cheese sauce, crispy panko & herb crumble, baked golden brown.
- CRISPY FISH TACOS**  
Crispy fried cod in flour tortillas with green onion, shaved cabbage, chipotle aioli, cilantro, fresh tomato & grilled lime.
- STEAK SANDWICH (GFO)**  
Char-grilled 6 ounce AAA Sterling Silver sirloin cap steak with crisp onion rings & garlic toasted schiaccata over herb & parmesan fries.
- GRILLED CHICKEN CLUB**  
Grilled chicken breast, peppered bacon, cheddar, lettuce, tomato, Fire n' Fury bbq sauce & mayonnaise on toasted schiacciata bread.
- D.A. SMITH 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 black bean 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 COBLER**  
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 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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**DIRECTOR OF RESTAURANT OPERATIONS & CORPORATE CHEF, GRADEY McMAHON**  
**RESTAURANT MANAGER, IAN PARKER**  
**CHEFS DE CUISINE, CAMERON MACDONALD**