

EAT

SHAREABLES

NASHVILLE HOT CAULIFLOWER / 11
spicy cayenne glaze, lime avocado crema, cilantro

FRIED PICKLES / 11
panko crusted, ranch dip

WINGS (1lb.) / 15
hot sauce or beer salt & pepper

CRISPY CHICKEN SLIDERS (3) / 15.50
naturally raised american-style fried chicken, hot sauce, maple syrup, slaw, house pickles, house made potato chips

CHIPS & GUAC / 9.50
tortilla chips, pico de gallo, guacamole

KOREAN SATAY LETTUCE WRAPS / 17
seared turkey satays, butter leaf lettuce, steamed rice, marinated vegetable slaw, lime gochujang dipping sauce

HAWAIIAN AHI POKE / 17.50
sashimi grade ahi tuna, cucumber, fresh ginger & garlic sesame soy vinaigrette, crispy wontons
ADD spicy togarashi aioli 2 / avocado 2.50

NACHO BARREL / 24
cheddar, tomato, jalapeños, poblano peppers, green onion, sour cream, pico de gallo
ADD guacamole or extra cheese 4 / pulled chicken or pulled pork 4.50

FRIES

ADD bacon 3 / pulled chicken or pulled pork 4.50

POUTINE / 15
beer salt, cheese curds, rich gravy

CARNIVAL FRIES / 15
bacon, banana peppers, house pickles, green onion, mozzarella, spicy cayenne cheese sauce, parsley shallot aioli

NACHO FRIES / 15
pico de gallo, jalapeño, cheddar, cilantro, lime avocado crema, house made cheese sauce

TACOS

MAKE IT A MEAL fries, mixed greens or kale caesar 3
ADD avocado 2.50 / extra taco 4.50

CARNITAS STREET TACOS (3) / 14.50
corn tortilla, pulled pork, pineapple salsa, radish, cilantro, jalapeño lime crema

BAJA FISH TACOS (3) / 15.50
flour tortilla, spice rubbed basa, fresh cabbage, pico de gallo, lime avocado crema, craft signature hot sauce, cilantro

SALADS & BOWLS

ADD grilled avocado 2.50 / turkey satays 5.50 / chicken or salmon 6

MIXED GREENS / 12
cherry tomatoes, cucumber, pickled red onion, radish, pumpkin seeds, basil vinaigrette

KALE CAESAR / 14
kale, butter leaf lettuce, grana padano, bacon, parsley breadcrumbs, thyme & garlic vinaigrette

BAJA CHICKEN SALAD / 19
naturally raised chicken, mixed greens, iceberg lettuce, fire roasted corn, pico de gallo, black beans, avocado, cilantro, radish, shredded cheddar, crispy tortilla strips, creamy jalapeño lime dressing

CALI BOWL / 16.50
kale, grilled avocado, spiralized beets, cucumber, tarragon, radish, chickpeas, green beans, jasmine rice, lemon soy-sriracha dressing

AHI POKE BOWL / 20
sashimi grade ahi tuna, cucumber, fresh ginger & garlic sesame-soy vinaigrette, togarashi aioli, pickled carrots, avocado, steamed rice, dried seaweed, sesame seeds

PAN PACIFIC SALMON BOWL / 21
sustainably raised soy-glazed salmon, jasmine rice, green beans, purple cabbage, marinated mushrooms, edamame, pineapple salsa, radish, mint, basil, cilantro

PIZZAS

SUB gluten free crust 2

KALE MARGHERITA / 17.50
house made tomato sauce, cherry tomatoes, kale, mozzarella, grana padano cheese, basil pesto

BACON FUN GUY / 18.50
house made béchamel sauce, bacon, herb roasted mushrooms, pickled red onion, mozzarella, grana padano cheese, parsley, lemon zest

PROSCIUTTO ARUGULA / 18.50
prosciutto, grana padano cheese, fresh arugula, lemon, extra virgin olive oil

QUEEN BEE / 18.50
house made tomato sauce, pepperoni, jalapeño relish, mozzarella, grana padano cheese, hot honey

GAUCHO CHICKEN / 18.50
house made tomato sauce, mozzarella, naturally raised chicken, jalapeños, pico de gallo, chipotle aioli, cilantro

MAINS

CRAFT MAC & CHEESE / 18.50
cheddar, gouda, mozzarella, swiss cheese, poblano peppers, house made cheese sauce, paprika-parsley breadcrumbs
ADD gluten free pasta 2 / bacon 3 / pulled chicken or pulled pork 4.50

BEER CAN CHICKEN / 24.50
naturally raised chicken, cajun spice blend, house au jus, parsley shallot aioli smashed potatoes, seasonal vegetables

BURGERS & MORE

> **WE MAKE A DAMN GOOD BURGER**

all our burgers are made with hand-smashed naturally raised beef from beretta farms, served on a freshly toasted bun.

CHOICE OF fries, mixed greens or kale caesar
SUB sweet potato fries 3 / poutine or mac & cheese 4
BUN gluten free bun 2 / lettuce "bun" no charge
ADD bacon or cheese 2 / mushrooms 2.50 / beef patty 5

CLASSIC BURGER 2.0 / 17
two beef patties, house pickles, lettuce, tomato, red onion, craft signature burger sauce

CHEDDAR BACON BURGER / 18.50
two beef patties, bacon, white cheddar, house pickles, lettuce, tomato, red onion, craft signature burger sauce

CHIPOTLE CHEDDAR BURGER / 18.50
two beef patties, sautéed mushrooms, fried onions, lettuce, tomato, red onion, mayo, chipotle cheddar pâté

IMPOSSIBLE BURGER™ / 18
plant-based burger patty, house pickles, lettuce, tomato, red onion, craft signature burger sauce

CRISPY CHICKEN SANDWICH / 18
naturally raised american-style fried chicken, hot sauce, maple syrup, lettuce, slaw, house pickles

BREWMASTER'S CHICKEN SANDWICH / 18
naturally raised chicken, avocado, bacon, white cheddar, tomato, lettuce, pickled red onion, parsley shallot aioli

DESSERTS

BANANA SPLIT / 10
brûléed banana, vanilla ice cream, strawberry & pineapple compote, dulce de leche, sponge toffee, chocolate chips, cherries, cashews

HOUSE MADE ICE CREAM SANDWICHES (3) / 9
salted caramel ice cream, chocolate chip, marshmallow, pretzel

ONE-BITE HOUSE MADE COOKIES (6) / 4
chocolate chip, marshmallow, pretzel

> **ALL OF OUR SEAFOOD IS CERTIFIED OCEAN WISE. A SUSTAINABLE CHOICE ENSURING HEALTHY OCEANS FOR GENERATIONS TO COME.**

> **FOR EVERY MEALSHARE ITEM PURCHASED, WE'LL PROVIDE ONE HEALTHY MEAL TO A YOUTH IN NEED.**

> **PRICES DO NOT INCLUDE TAX. A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8+**
> **CRAFT BEER MARKET IS AWARE THAT OUR DINERS MAY HAVE FOOD ALLERGIES. ALTERNATIVE OPTIONS AVAILABLE TO ENSURE EVERY GUEST HAS A GREAT EXPERIENCE.**

>> **EAT, DRINK & SHARE**
@CRAFTBEERYEG

GET HAPPY

MON-SAT // 3PM - 6PM // 9PM - CLOSE
ALL DAY SUNDAY

EAT

\$4
BAJA FISH TACO (1)
CRISPY CHICKEN SLIDER (1)
BEER SALT FRIES

\$7
FRIED PICKLES
NASHVILLE HOT CAULIFLOWER
HAPPY HOUR HAWAIIAN AHI POKE

\$11
CARNITAS TACOS (3)
CARNIVAL FRIES
NACHO FRIES

\$14
CALI BOWL
CLASSIC BURGER WITH FRIES
KALE MARGHERITA PIZZA

\$15
CHIPOTLE CHEDDAR BURGER WITH FRIES
GAUCHO CHICKEN PIZZA
QUEEN BEE PIZZA

DRINK

\$4
CRAFT HOUSE BEERS / 0.4L
SHOT OF THE DAY / 1oz.

\$5
HIGHBALLS / 1oz.
ROTATING TAPS
check out the drink menu for our current selection
HOUSE RED WINE / 5oz.
HOUSE WHITE WINE / 5oz.
BUBBLES / 200mL.
PASSION FRUIT PALOMA / 1oz.

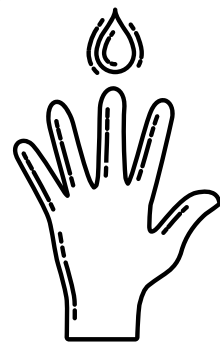
\$6
MOSCOW MULE / 1oz.
classic / pineapple / passion fruit

DAILY FEATURES

MONDAY
1/2 price pizza / 1/2 price wine on tap / \$10 six pack sampler
TUESDAY
\$3.50 fish tacos after 3pm / \$5 IPAs
WEDNESDAY
\$9.75 1lb. of wings after 3pm / \$6 all alberta beers
THURSDAY
1/2 price bottles of rosé / \$6 moscow mules
SUNDAY
all day happy hour

> **WEEKEND BRUNCH 11AM-3PM // SAT + SUN + HOLIDAY MONDAYS**

PUMP PUMP PASS



PLEASE LEAVE THE HAND SANITIZER ON THE TABLE SO ALL OF OUR GUESTS CAN HAVE SQUEAKY CLEAN HANDS!

THE BOTTLE SHOP

BEER, WINE & SPIRITS TO GO!
AVAILABLE FOR PICK UP OR DELIVERY.
ORDER ONLINE CRAFTBEERMARKET.CA