



**\$35**

**1<sup>st</sup> Course**

*Choice of*

**CRAFT House Soup**

Cheddar, jalapeno, and our CRAFT House Ale

**Empress Pale Ale**

Or

**Choice of slider**

***Beer Can Chicken Slider***-Naturally raised chicken simmered with our house made BBQ and signature CRAFT hot sauce on toasted freshly baked bun

***Brisket Slider***-Beer braised brisket, arugula, crispy onion, parsley shallot aioli on toasted house made bun

***Crispy Fried Cauliflower***-fried cauliflower, cayenne glaze, coleslaw, chipotle aioli on house made pretzel bun

**Whistler Brewing Co. - Bear Paw Honey Lager**

Or

**Kale Caesar Salad**

Fresh kale tossed with house made thyme and garlic vinaigrette, topped with Grana Padano, bacon and toasted focaccia croutons

**Paramount Craft Lager**

**2<sup>nd</sup> Course**  
**Choice of**

**Mediterranean Power Bowl**

Harissa glazed butternut squash and broccoli, freshly grilled avocado, roasted chickpeas and arugula on a bed of almond quinoa tabbouleh

**Driftwood Brewery - White Bark Witbier**

Or

**Fernie Beer Can Chicken**

Naturally raised chicken, rubbed with our own Cajun spice blend, slow roasted with a can of Fernie Brewing beer. Served with smashed potatoes tossed in a parsley shallot aioli and seasonal vegetables

**Fernie Brewing Co. - Big Caboose Red Ale**

Or

**Ahi Poke Bowl**

Ocean Wise sashimi grade ahi tuna with cucumber, fresh ginger and garlic sesame soy vinaigrette, togarashi aioli, pickled carrots and avocado chunks stacked on top of steamed rice and topped with dried seaweed and sesame seeds.

**Four Winds Brewing Co. - Nectarous Dry Hopped Sour**

**Dessert**

**House Made Ice Cream Sandwiches**

Salted caramel ice cream sandwiched between freshly made chocolate chip, marshmallow and pretzel cookies

**Lighthouse Brewing Co. - Seaport Vanilla Stout**