

BIG RIDGE BREWING Co

START

SMOKED APPLEWOOD CHEDDAR, POTATO AND ALE SOUP \$6.99

A rich and hearty soup made with our own fresh Rodeo Red Ale, topped with smoked bacon, Crème Fraiche, green onion

PULLED PORK SLIDERS \$9.99

Three bombers topped with spiced BBQ sauce, chopped coleslaw, pretzel bun **Extra slider 3 bucks**

SPICY GREEN BEANS \$7.99

Thai chili infused oyster sauce and sesame seeds

BEER BATTERED GARLIC FRIES \$7.99

Ale battered, fresh garlic, shallots & jalapenos, 2 dipping sauces

FISH PAKORAS \$9.99

Salmon & cod fritters, dill ranch dressing, cumin lime hot sauce

CRISP BEER BATTERED ONION RINGS \$5.99

Lemon-black pepper Parmesan dip

WOK FRIED GARLIC SQUID \$9.99

Tossed with jalapeno, garlic, shallots

CHICKEN WINGS \$9.99

Southern buttermilk battered wings, fresh cooked. Your choice of:

Hot with blue cheese dip

Montreal Steak spice rub with lemon-black pepper Parmesan dip

GRILLED SHORTRIBS \$9.99

Korean steak sauce marinade, kimchi

BAJA STYLE FISH TACOS \$10.99

Cabbage, avocado Salsa Verde served in a hard shell

Extra taco 3 bucks

SALT AND PEPPER SHRIMP \$10.99

Simply sautéed with house dried lemon pepper, crispy shallots

VEGETABLE SPRINGROLLS \$8.99

Soy chilli dipping sauce

ROASTED GARLIC 5-CHEESE ARTICHOKE DIP \$9.99

Served with garlic herb flat bread

GINGER BEEF \$9.99

Crisp beef in a sweet and spicy soy glaze with ginger, chillies

BR NACHOS FOR 3 \$18.99

Black bean chili, cilantro-lime sour cream, Mozzarella, ground chorizo sausage, avocado Salsa Verde, house pickled chillies

SALAD

Add chicken 4 bucks, add salmon 6 bucks

HOUSE GREENS \$6.99

Red leaf, butter, iceberg and romaine lettuces, balsamic vinaigrette, chopped tomatoes, fried capers

CAESAR \$9.99

Parmesan, creamy anchovy dressing, croutons

GRILLED CHICKEN CLUBHOUSE SALAD \$13.99

Bacon, tomato, avocado, deep-fried poached egg, lettuces, blue cheese, ranch dressing

SALMON NICOISE \$14.99

Wild Sockeye Salmon over cubed Yukon Gold potatoes and crisp garden green beans, hard-boiled egg, Greek olives, anchovy filet, tender tomato confit, warm vinaigrette

SOUTHWEST CHICKEN SALAD \$13.99

Beer marinated pulled chicken, cheddar cheese, tortilla strips, black beans, salsa verde, chili-lime vinaigrette

PIZZA

HAWAIIAN \$12.99

Cappicola, pineapple

JOHNNY MAC \$12.99

Cappicola, mushroom

MONTREAL \$13.99

Smoked meat, fried onion, melted cheese curd, deli mustard

5-CHEESE & ROASTED GARLIC \$12.99

Tomato, artichoke, spinach

BBQ CHICKEN \$14.99

Tomato BBQ sauce, smoked Cacciocavallo cheese, red onions, fresh cilantro

PEPPERONI DELUXE PIZZA \$13.99

Pepperoni, green pepper, mushrooms, red onion

TOMATO BOCCONCINI PIZZA \$13.99

Roma tomatoes, fresh mozzarella, fresh basil

BUN

Served with hand cut fries or greens

Substitute soup or Caesar salad for 2 bucks or onions rings for 3 bucks

BURGER \$11.99

Homemade all ground chuck beef burger with crisp iceberg, tomato, BR burger sauce

Add bacon and sharp Cheddar for 2 bucks

SMOKED MEAT \$12.99

Swiss cheese, chopped coleslaw, Russian dressing on rye bread

ROCKET CHICKEN \$13.99

Panko breaded chicken breast, Cheddar, bacon, arugula, tomato

PULLED PORK \$13.99

Spicy BBQ sauce, chopped coleslaw, pretzel bun

VEGETARIAN BLACK BEAN CHILI BURGER \$11.99

Topped with avocado, sour cream, onion ring

GRILLED PRAWN CLUBHOUSE \$13.99

Crispy bacon, lettuce, tomato, avocado, onion ring, Louie dressing

ASIAN KITCHEN

Dishes are served with or without MSG

CHICKEN CHOW MEIN \$14.99

Carrots, onion, bean sprouts and shitake mushrooms, topped with roasted cashews

SINGAPORE "NIGHT MARKET" NOODLE \$13.99

Curried rice vermicelli noodles with chicken, bistro shrimp, Chinese sausage & julienne fresh vegetables

KUNG PAO \$14.99 **chicken or bistro shrimp**

Water chestnuts, baby corn, carrots, celery, bell peppers, onion & roasted Peanuts, wok tossed with chinking dark vinegar & spicy chillies, served with steamed jasmine rice

BEEF & BROCCOLI \$14.99

Carrots, bell peppers & onion, wok tossed with oyster sauce, served with steamed jasmine rice

CHICKEN & PRAWNS WITH BLACK BEAN SAUCE \$14.99

Fresh snap peas, green beans, bell peppers & onion wok tossed with spicy black bean sauce, served with steamed jasmine rice

EAST IS EAST CURRY \$13.99 **chicken, beef or prawns**

Indian style curry, wok tossed with bell peppers & onion, served with jasmine rice

FRIED RICE \$13.99 **chicken, beef or bistro shrimp**

Traditional Canton style with peas, chopped green onion & egg

SWEET & SOUR PORK \$13.99

Classic all time favourite with fresh pineapple, bell peppers & onion, served with steamed jasmine rice

SHANGHAI GINGER BEEF \$13.99

Crispy strips of beef wok tossed with julienne bell peppers, onion & carrots in spicy ginger sweet & sour sauce, served with steamed jasmine rice

BUTTER CHICKEN \$14.99

Tender chicken breast simmered in traditional East Indian butter chicken sauce with crushed cashews and fried shallots, served with steamed jasmine rice and papadam

TOKYO RICE BOWL \$14.99

Grilled salmon, bok choy, shiitake mushrooms, spicy togarashi sauce, tempura green beans



PLATE

FISH & CHIPS \$17.99

Long line ling cod, ale battered, hand-cut chips, malt vinegar, slaw, tartar sauce

BANGERS & MASH \$14.99

Pork, garlic, parsley & nutmeg sausage with ale & onion gravy, grainy mustard

MAC & CHEESE \$13.99

Baked three cheese macaroni with a crisp panko shell **Add blue cheese for 2 bucks, add chorizo for 3 bucks**

BAKED MEAT LOAF \$16.99

Mushroom sauce, creamed spinach, mashed potatoes

DRUNKEN CHICKEN \$18.99

½ roasted Lager marinated chicken, beer braised onion gravy, buttered green beans, mashed potatoes

BAKED WILD SOCKEYE SALMON \$17.99

Garlic & parsley crust, sundried tomato butter sauce, buttered green beans, mashed potatoes

AAA GRADE RIB-EYE \$23.99

10 ounce AAA Grade Alberta Beef, compound butter, whole leaf Caesar, double cooked fries

DESSERT

Add scoop of vanilla ice cream 2 bucks

HOMESTYLE APPLE PIE \$5.99

Just like mamma makes it, whipped cream & caramel sauce

COOKIE SKILLET \$5.99

Fresh baked chocolate chip cookie, vanilla bean ice cream

CHARLIE'S BROWNIE POINTS \$5.99

Walnut chocolate brownie spring rolls tossed in cinnamon & sugar, vanilla bean ice cream, caramel sauce

If you find something on our menu that you would prefer vegetarian, we will accomodate you to the best of our ability.

Menu inspired by Andrey Durbach and articulated by Charlie Yang