



Situation Brewing | Afternoon Tea Saison

The latest in our Tea Saison series incorporates green tea, lavender and pomegranate. This rich full body brew melds with the character of green tea. Dry tannins, fruit esters, and bergamot can be tasted on the finish. **\$7**

Paired with

Bacon & Apricot Grilled Three Cheese

Double smoked bacon, apricot, star anise and balsamic caramelized onion, gruyere, feta and smoked gouda, on artisan sliced bread. **\$14**



Yellowhead | Premium Lager

A crisp, clean naturally carbonated brew led by mild hop aromas that finishes with subtle malty notes. **\$7**

Paired with

Calabrese Flat Bread Pizza

Oven roasted tomato, fresh oregano, spicy sopressatta, red onion, Kalamata olives, buffalo mozzarella, and seasoned arugula. **\$12**

Bent Stick | Hay-Maker Wheat Ale

Brewed with Alberta-grown wheat and barley, Bent Stick Hay-Maker wheat ale is finely balanced between full-bodied grainy maltiness and delicate fresh floral hops. Hay-Maker finishes clean, light and dry. Always refreshing! **\$7**

Paired with

Ahi Tuna Po' Boy Sandwich

with fresh avocado, mandarin slaw, red onion, and lime aioli on artisan loaf. **\$17**



Alley Kat | Scona Gold

Smooth with a dry finish, Scona Gold offers the perfect cooling contrast with Thai, Pan-Asian, Mexican, Peruvian and other spicy cuisines. **\$7**

Paired with

Spicy Korean Pork Ribs

with house kimchee and citrus garnish. **\$14**