

DINNER

SNACKS + STARTS

O&B ARTISAN PRETZEL STICK / 6.
served warm, housemade mustard

'BEER CAN CHICKEN' NOODLE SOUP / 10.
pulled chicken, cellar roots

PORK SAUSAGE ROLLS / 3pcs 9.
eggplant AP sauce

SCOTCH EGG / 7.
pork sausage, pickles, spicy ale mustard

CLASSIC POUTINE / 9.
fries, cheese curds, chicken gravy

CRISPY CALAMARI / 14.
hoppy mayo, lemon, green onions

DUSTED WINGS / 16. per 1b
butter hot sauce **OR** honey lime sauce

JALAPEÑO + CHEDDAR PIEROGIES / 9.
bacon, sour cream,
beet + horseradish chutney

DILL PICKLE FRIED CAULIFLOWER / 13.
buttermilk ranch, butter hot sauce

ROASTED HALF BONE MARROW / 14.
Brussels sprout + hazelnut pesto,
bacon jam, grilled sourdough

YORKIE PUDDING + CORN CHIP NACHOS / 16.
smoked avocado, salsa, jalapeños,
cheddar, sour cream
add BBQ brisket burnt ends
OR pulled chicken + gravy / 6.

PROPER PUB GRUB

'TRADITIONAL ALE' FONDUE / 15.
cheese, housemade mustard
+ brown ale fondue, pickles,
mini Yorkshire puddings
add BBQ brisket burnt ends
OR pulled chicken + gravy / 6.

RAREBIT MAC + CHEESE / 16.
aged cheddar, BBQ broccoli,
housemade mustard
add bacon 4. / BBQ brisket burnt ends 6.

SASKATOON LENTIL DAL / 16.
lemon rice, onion bhajis, peshwari naan

ALBERTA STRIP LOIN / 32.
wood-fired 8oz strip loin, fries,
portobello, chimichurri bacon jam

COQ ON A CAN FOR 2-3 / 39.
me nan's roasties, cellar roots,
chicken gravy

SALADS

*add pulled jerk chicken **OR** hop-cured salmon / 6.*

QUINOA + WHEATBERRIES
beets, kale, almonds, dried cranberries,
whipped goat cheese
half 7. / full 13.

CAESAR
romaine, kohlrabi, pickled egg,
horseradish garlic dressing,
cheddar pretzel croutons
half 7. / full 13.

SQUASH + CHICKPEAS
roasted squash, pumpkin hummus,
marinated chickpeas, spinach
half 7. / full 13.

RAW VEGETABLES
roots, cabbage, radish, broccoli,
sesame + ginger dressing
half 7. / full 13.

BBQ

served with BR Traditional Ale BBQ sauce, coleslaw, potato salad + cheese scone

½LB ROTISSERIE BEEF BRISKET / 21.

BABY BACK RACK
half 17. / full 32.

JERK CHICKEN
half 20. / whole 39.

HOUSEMADE SAUSAGE / 17.

CHARCOAL-ROASTED EGGPLANT / 16.

LC BBQ PLATTER FOR 3-4 / 99.
1lb brisket, half pork back rib,
half jerk chicken, sausage, 1lb wings

MEAT + BREAD

*served with fries, Caesar salad **OR** daily soup*

THE COMMON BURGER / 17.
nasty processed cheese,
onion tomato relish, pickle mayo,
sesame bun, dill pickle

TURKEY BURGER / 16.
avocado, tomato, dill pickle tartar sauce,
butter hot sauce

THE 6IX REUBEN / 16.
T.O. smoked meat, Kozlik's mayo,
sauerkraut, hot peppers, Emmental

DRIPPIN' DOUBLE CHEESEBURGER / 22.
two 4oz patties, bacon,
nasty processed cheese,
beef dripping mayo, pickled onion

LEAVE IT TO LIBERTY!

*Let our chefs + brewmaster craft
a food + beer experience for you.*

\$45/pp with beer pairings ☺

\$30/pp without beer pairings ☹

participation of the entire table is encouraged

BITS 'N' BOBS

PORK + MAPLE BAKED BEANS / 6.
maple-braised beans, smoked ham hock

CHEESY FRIED BRUSSELS SPROUTS / 6.
rarebit cheese sauce

ME NAN'S BEEF FAT ROASTIES / 6.
Canadian spuds roasted in beef fat

BBQ CELLAR ROOTS / 6.
heirloom roots cooked over coal