



## DRAUGHT LIST

16oz Glass \$6.50 | Flight (4x4oz) \$8 | 4oz Sample \$2

### **PILSNER** ABV 5.3% | IBU 22

Brewed in the German style. Pale straw in colour with subtle toasty notes, a light body and a moderate, lingering bitterness.

### **LAGER** ABV 4.9% | IBU 14

Pale gold in colour, offering subtle bready aromas and flavours balanced by a slight hop bitterness and a clean, refreshing finish.

### **BLUEBERRY BLONDE ALE** ABV 5.0% | IBU 12

Dark blonde in colour with an artful burst of blueberry aroma and flavour, balanced by a light hop bitterness and a smooth, lingering finish.

### **AMERICAN WHEAT ALE** ABV 5.0% | IBU 18

Straw in colour and intentionally hazy offering aromas and flavours of stone fruit with a hint of fresh orange peel and coriander and a crisp, refreshing finish.

### **NEIPA** ABV 6.4% | IBU 18

Pale Gold and intentionally hazy with big tropical and citrus aromas, giving way to bright stone fruit flavours and an incredibly juicy mouthfeel.

### **TANGERINE IPA** ABV 5.0% | IBU 50

Light copper in colour delivering bright citrus aromas and distinct flavours of tangerine and citrus, with a crisp hop bitterness and a dry, lingering finish.

### **AMBER ALE** ABV 5.0% | IBU 25

Brilliant amber in colour with floral, fruity and citrus hop aromas, offering notes of caramel sweetness balanced by a crisp, slightly bitter finish.

### **OATMEAL STOUT** ABV 5.5% | IBU 26

Dark brown, almost black in colour offering big aromas of chocolate and coffee with a rich flavour profile, medium hop bitterness and a silky-smooth mouthfeel.



174 TAPROOM SERIES — ASK US FOR DETAILS!



TAX IS EXTRA ON ALL MENU ITEMS

# MEATINGS

BARBECUE | TAKE-OUT | CATERING

## TACOS • \$13

2 tacos with choice of protein, topped with cabbage and pico de Gallo, then drizzled with our Meatings signature maple BBQ sauce & chipotle mayo

Add an additional taco for \$6.50

 option available



NEIPA & TANGERINE IPA

## PANINI • \$12

Hot pressed panini with choice of protein, topped with St. Alberts shredded cheddar cheese, then drizzled with our signature maple BBQ sauce on a sourdough bun & chipotle mayo on the side



PILSNER & AMBER ALE

## BROADHEAD BOARD • \$25

Homemade dips, assorted craft pickled items, artisanal flatbreads, marinated olives and a selection of custom made sausage



4x4oz. FLIGHT

## CHIPS AND SALSA • \$5

Locally sourced tortilla chips paired with our in house fresh smoky salsa



LAGER & NEIPA

## JERKY • \$15

Hand-crafted, small-batch, maple wood smoked beef jerky



PILSNER & OATMEAL STOUT

## POPCORN • \$4.50

Butter flavoured popcorn lightly seasoned with Meatings signature rub



LAGER & AMERICAN WHEAT ALE

## MINI DONUTS • \$8

Handful of mini donuts tossed in cinnamon sugar with a buttermilk bourbon dipping sauce



BLUEBERRY & OATMEAL STOUT



VEGETARIAN



GLUTEN FREE

TAX IS EXTRA ON ALL MENU ITEMS



@BROADHEADBEER

WORK HARD,  
DRINK EASY™