

GOOD  
MORNING  
NERDS

# BRUNCH

- BMNT -

IN COLLABORATION WITH  
  
HUMA  
Mexican Comfort

## GRILLED CORNBREAD ..... \$10

Fresh Baked Jalapeno Cornbread with Fresh Fruit, Chipotle Butter and Cinnamon Syrup.

## MEXI BENNY ..... \$14

Poached Eggs on Jalapeño Cornbread with Guacamole, Valentina Hollandaise, Southwest Brunch Potatoes, and Fresh Lime.

## HUEVOS RANCHEROS..... \$14

Corn Tortillas, Smoky Black Beans, Mixed Queso, Red Rancheros Sauce, Poached Eggs, Southwest Brunch Potatoes, Fresh Lime, Pico de Gallo.

## BREAKFAST NACHOS ..... \$14

Crispy Tortillas baked with Salsa Roja topped with Poached Eggs, Pico De Gallo, Scallions, Crema and Fresh Cilantro and a drizzle of Valentina Hollandaise.

## BREAKFAST POUTINE..... \$14

Southwest roasted Brunch Potatoes, Bacon, Cheese Curds, Gravy, Pico de Gallo, Green Onion, two Poached Eggs and a drizzle of Valentina Hollandaise.

## BREAKFAST SANDWICH ..... \$14

Toasted Kaiser Bun, Egg, Bacon, Cheddar, Guacamole, Chipotle Mayo and Tomato. Served with Brunch Potatoes.

## HORCHATA PANCAKE ..... \$14

Cinnamon Spiced Flapijacks with Fresh Pineapple Compote, Cinnamon Whipped Cream, Chocolate Sauce and Shredded Coconut. Served with Maple Syrup.

## PRAIRIE FAIRY WAFFLES ..... \$14

With Blackberry and Raspberry Compote, Whipping Cream, Vanilla Raspberry Syrup and Rainbow Sprinkles. Served with Maple Syrup.

ADD MEAT - \$5

Pulled Pork or Pulled Chicken



# • TACOS.

## PULLED PORK • \$15

Cachinita Pibil topped with Cabbage Avocado Slaw, Salsa Verde, and Pickled Red Onions. Served with Creamy Jalapeno Salsa and Pickled Carrots

## PULLED CHICKEN • \$15

Tinga De Pollo and Sliced Onion cooked in Chipotle Tomato Sauce. Topped with Feta, Pickled Red Onions and Cilantro. Served with Creamy Jalapeno Salsa and Pickled Carrots

## BUFFALO CAULIFLOWER • \$15

Roasted Buffalo Cauliflower with slaw, Avocado Ranch and Cilantro. Served with Salsa Verde and Pickled Carrots

## GREAT BEER RIGHT HERE

Here's what we've got on tap. Poured in 16oz or 20oz pints. Make any beer a 35oz. Beaumonsster! Just ask your server.



### DEATH WAVE 4.0% Alc./Vol. LIGHT LAGER • \$5.75 16oz \$6.75 20oz

This is as easy drinking as it gets. Light, crisp, dry and refreshing with low bitterness and a super clean yeast profile. Winner of the Best Light Lager at the 2020 Canadian Brewing Awards.



### THE WOLF 5.0% Alc./Vol. HAZY PALE ALE • \$6.25 16oz \$7.25 20oz

Back-to-back gold medal winner for Best Sessionable Hoppy Beer at the AB Beer Awards. This New-England style Pale Ale that's hazy and smooth with just enough hop presence to make you howl.



### PRAIRIE FAIRY 5.0% Alc./Vol. BLACKBERRY WHEAT ALE • \$6.25 16oz \$7.25 20oz

Pours a fierce pink, and tastes as fabulous as it looks with a refreshing tart explosion of blackberries and raspberries. In Collaboration with the Fruit Loop Society, a portion of sales go to LGBTQ+ initiatives.



### GOLD KNUCKLE 6.2% Alc./Vol. WEST COAST IPA • \$6.25 16oz \$7.25 20oz

Gold, smooth and balanced, this beer will change your view of I.P.A.'s. It features Simcoe and Citra hops with Alberta, British and German malts for gentle bitterness and soft effervescence finish.



### IRISH RED ALE 5.0% Alc./Vol. \$5.50 16oz \$6.50 20oz

This well-rounded and approachable Red Ale is focused on the malts. Soft toffee and caramel notes with a present malt flavour. It's a classic Irish Red Ale that's smooth and light like a snake in the grass.



### TIGER BOMB 7.8% Alc./Vol. DOUBLE IPA • \$8.25 16oz \$9.25 20oz

This juice bomb purrs with a soft and silky mouthfeel, and low bitterness, but will rip your face off with a double dose of hops and a whopping 7.8% ABV. This one will sneak up on you.



### BLONDE ALE 5.0% Alc./Vol. \$5.50 16oz \$6.50 20oz

The original SCBC brew. A simple and classic Blonde Ale with Alberta barley, and cascade hops. It is subtle and easy-drinking, and it just took home the gold medal for Best North American Blonde Ale. The classics never go out of style, baby!

## FLIGHTS • \$10

Taste a bit of everything. Four 5oz beers of your choice, served on a cute little tray. Add another beer for **\$2.50**

Make it a **Super Guppy**: Four 16oz pints in the tray. We checked, and it's technically not illegal. — **\$25**

## SEASONAL BEERS

We've always got something new and exciting brewing. Ask your server, or refer to the giant lit up sign behind the bar for what's on the rotating tap.

## • BRUNCH • BEVIES

### BEER-MOSA • \$6

Just like a mimosa... but with BEER!  
Orange juice and Death Wave Light Lager

### SANGRIA • \$6

Triple Sec, Orange Juice, Sparkling Water,  
Mixed Field Berries with your choice of Red or White Wine

### MICHELADA • \$8

Death Wave Light Lager, Kickass sauce and spices, Pickled Jalapeno Juice  
Lime Juice and Tomato Juice with a Tajin Seasoning salted rim

### CAESAR • \$8

Vodka, Clamato, Worcestershire, Hot Sauce, Green Bean, Pickled Jalapeno  
Juice, Lime Juice, Tajin Seasoning salted rim and a Lime Wedge

## COFFEE AND BAILEYS • \$8