



BREW BITES

- BEER & CHEESE CHOWDER** \$10
Rutting Elk Red, Hickory
Smoked Bacon, Aged Cheddar
- SHORT RIB TACOS** \$15
Pulled Short Rib, Mushroom
Duxelle, Pickled Red Onion,
Crispy Shallot, Horseradish Aioli
- CHICKEN WINGS** \$16
House Dry Spice, Jerk Spice
Rutting Elk BBQ,
Grumpy Bear Hot,
Chipotle Raspberry,
Maple Ale Mustard
- BUFFALO CHICKEN TOTCHOS** \$17
Popcorn Chicken, Tomato,
Scallion, Cheese Curds, Buffalo
Crema, Blue Cheese Ranch
- KOREAN CAULIFLOWER** \$16
Cornflake, Korean Chili,
Coconut, Sesame, Kimchi Mayo
- DEEP FRIED GYOZA** \$15
Pork, Cabbage, Hint of
Korean Chili, Scallion,
Chili Aioli, Sweet Soy
- SMOKED BRISKET POUTINE** \$19
Yukon Gold Fries, Smoked
Brisket, Truffle Ketchup,
Beef Gravy, Cheese Curds

CUB GRUB

- CUBS FINGERS** \$12
Plum, Fries or Veggies
- CUBS BURGER** \$12
Cheddar, Fries or Veggies
- CUBS PIZZA** \$12
Tomato Sauce, Cheddar,
Mozzarella
- CUBS PASTA** \$12
Tomato Sauce, Parmesan

PAW SWAG

Receive 10% off
Grizzly Paw merchandise!
Take your restaurant receipt to
the Paw Shop next door
622 Main Street - Unit 5
OR visit our online store
thegrizzlypaw.com/grizzly-paw-shop/
& use code: FRESHFOOD

FRESH

- Add: Chicken \$7 Salmon \$9
- GRANNY B'S
MOUNTAIN GREENS** \$16
Pickled Beets, Cucumber,
Carrot, Red Wine Pickled Egg,
Parmesan, Balsamic Vinegar
 - CLIMBERS FIBER** \$17
Kale, Broccoli, Brussels
Sprouts, Citrus Segments,
Pumpkin Seeds, Almonds,
Nutritional Yeast Dressing
 - SALMON POKE** \$18
Raw Chinook Salmon,
Green Onion, Cucumber,
Pickled Ginger, Mango,
Poke Sauce, Sesame, Sushi Rice
 - BEET SALAD** \$15
Beets Three Ways, Goat Cheese,
Pine Nuts, Honey, Kale
 - KALE CAESAR SALAD** \$18
Romaine, Baby Kale,
Bacon Lardon, Parmesan,
Croutons, Cured Egg Yolk

CRAVINGS

- FISH & CHIPS** \$18
IPA Beer Batter, Atlantic Haddock,
Homemade Tartar, Carrot Slaw
- SALMON** \$26
Seared Tofino Salmon,
Roasted Root Vegetable Hash,
Dill Beurre Blanc
- STEAK SANDWICH** \$24
Alberta Striploin, Truffle
Dijonaise, Smoked Tomato
Compote, Toasted French Bread
- CURRY BOWL** \$21
Curried Sweet Potatoes,
Cauliflower, Peas, Crispy Chick
Peas, Peanuts, Cilantro
- OSSO BUCO** \$24
Stout Braised Veal Osso Buco,
Fried Sage Polenta, Gremolata,
Pan Jus

STRAWS SUCK

By reducing the use of plastic
items we are contributing
to a cleaner community.

BURGERS

- Comes with fries, soup, or salad.
Substitute yam fries \$3 or poutine \$6
- ALBERTA BREWER'S BURGER** \$18
Alberta Angus Beef, Cheddar
Cheese, Beer Bacon Jam,
Panko Fried Onion
 - ROSSCO'S SMOKED BRISKET** \$20
House Smoked Brisket, Ancho
Chili Aioli, Bourbon Peach Jelly,
Pickles, Provolone
 - ELK & SWINE BURGER** \$21
Sautéed Mushrooms, Horseradish
Mustard, Gruyere Cheese
 - BRATWURST BURGER** \$21
Bear & Flower Blueberry
Bratwurst, Baby Kale, Brie
 - JERK CHICKEN SANDWICH** \$19
Grilled Jerk Chicken,
Bow Valley BBQ Jerk Sauce,
Jicama Slaw, Cilantro Lime Aioli
 - PORTOBELLO BURGER** \$19
Herbed Goat Cheese, Ricotta,
Arugula, Tomato

SWEET TOOTH

- APPLE CARAMEL CHEESECAKE** \$10
Dulce de Leche, Apple Compote,
Pecan Graham Cracker
- RHUBARB PIE** \$11
Brown Butter Rhubarb Crumble
with Vanilla Ice Cream

BREWERY & TANK310

Building on the success of our
downtown brew pub we are
excited to bring you our new
restaurant and event facility

TANK310

Located on the third floor
of our brewery at
310 Old Canmore Road.

For inquiries & brewery tours
visit thegrizzlypaw.com
or call 403 678 2487.



**THE GRIZZLY PAW
BREWING COMPANY**

FOR UPCOMING EVENTS AND SEASONAL RELEASES - FIND US ON SOCIAL MEDIA
THEGRIZZLYPAW.COM    **@THEGRIZZLYPAW**

OUR HANDCRAFTED BEER

12oz GLASS \$6.75 • 20oz PINT \$8.25 • 60oz PITCHER \$21.00
SUDS SAMPLER 4 X 5oz \$10

FOUNDERS SERIES

POWDER HOUND BLONDE ALE • IBU 15 ABV 4.5% • Crisp, Refreshing, Light
GRUMPY BEAR HONEY WHEAT • IBU 14 ABV 5.0% • Golden, Honey, Sweet
BEAVERTAIL RASPBERRY ALE • IBU 10 ABV 5.0% • Fresh, Delicious, Tart
RUTTING ELK RED • IBU 22 ABV 5.0 • Chocolate, Roasted, Balanced
BIG HEAD NUT BROWN • IBU 14 ABV 6.0% • Nutty, Sweet, Full
SLEEPING BUFFALO STOUT • IBU 37 ABV 5.0% • Roasted, Smooth, Chocolate

SUMMIT SERIES

RUNDLESTONE SESSION ALE • IBU 28 ABV 4.5% • Citrus, Floral, Quenching
EVOLUTION IPA • IBU 67 ABV 6.4% • Passionfruit, Pine, Hop-o-liciousness
THREE SISTERS PALE ALE • IBU 31 ABV 5.3% • Unfiltered, Citrus, Delicious

IBU - INTERNATIONAL BITTERNESS UNITS • ABV - ALCOHOL BY VOLUME • PLEASE ENJOY RESPONSIBLY. CHEERS!

SEASONALS

12oz GLASS \$6.75 • 20oz PINT \$8.50
60oz PITCHER \$22.00

We are continuously creating and changing our selection. Our brewers bring forth great ideas & quality. Inquire with your bartender or server. We strive to have something for everyone.

CASK NIGHT

EVERY FRIDAY

TRY OUR WEEKLY BREWS

FIRST COME! FIRST SERVED!

ENJOY IT UNTIL THE CASK RUNS OUT

WINTER ON MAIN ST

All of our cocktails are 2oz unless otherwise stated. Please enjoy responsibly.

- BIG HEAD AND BOURBON** \$12
Bourbon, Kahlua, Frangelico and bitter. Mixed with Cinnamon Demerara Syrup and topped with Big Head Nut Brown
- GRIZZLY MAI-TY** \$12
Dark Rum, Amber Rum, Lime Juice and Mint Bitter shaken and topped with our Orange Cream Soda
- BUFFALO MARTINI** \$12
Kahlua, Espresso Vodka and our Sleeping Buffalo Stout served martini style
- PAW-LAW** \$12
Orange Bitter, Lime Juice, Vermouth, Bourbon and our Black Cherry Reduction
- ROCKIES HOT BUTTERY RUM** \$12
Our house made Sugar & Butter combination, Gosling's Dark Rum and hot water

BEHIND THE DOOR

- DOMESTIC / IMPORTED** \$7.50 / \$7
Kokanee, Coors Light, Stella Artois, Corona
- GLUTEN FREE** \$8.50
Glutenberg, StrongBow, Lone Tree Apple Ciders
- COOLERS** \$6.75
Smirnoff Ice, Mike's Hard Cranberry

#622 FAVOURITES

- FIRESIDE S'MORE** \$12
Kahlua, Chambord, Crème de Cacao and Chocolate Milk topped with our Root Beer. Served with a Graham Cracker rim and Burnt Marshmallow garnish
- GRIZZLY PAW DARK AND STORMY** \$11
Gosling's Black Seal Rum, Bitters, Lime, Ginger Beer
- ORIGINAL GRIZZLY CAESAR** \$12
2oz Vodka, Grizzly Sauce, Clamato Juice, garnished with an extreme bean.

HANDCRAFTED SODAS

BOTTOMLESS \$4
SODA SAMPLER 4 X 5oz \$8

The Grizzly Paw sodas are handcrafted in small batches with zero caffeine and made with cane sugar.

Orange Cream Soda, Cream Soda, Black Cherry Cola, Bitter Lemon, Grapefruit, Ginger Beer, Root Beer

SODA MOCK-TAILS

All mock-tails are created with our house made sodas.

- JULIUS** \$5
Orange Cream Soda and Milk
- PAW PUNCH** \$5
Black Cherry Cola and Orange Juice
- LIFE RAFT** \$5
Grapefruit Soda mixed with Pineapple & Cranberry Juice
- CATEGORY ONE** \$5
Ginger Beer with Honey Reductions and Lime Juice

GRIZZLY GRAPES

WHITE 6oz

Giusti Prosecco, *Italy* \$12/\$49
Vineland Chardonnay, *Canada* \$13/\$53
Trentham River Sauvignon Blanc, *Australia* \$14/\$53
Grey Monk Pinot Gris, *Canada* \$14/\$55
Michel Lynch Rose, *France* \$12/\$49

RED 6oz

Five Vineyards Cabernet-Merlot, *Canada* \$14/\$53
Colossal Shiraz Reserva, *Portugal* \$12/\$49
Bravosia Sangiovese Classico DOG, *Italy* \$12/\$49
Manos Negras Malbec, *Argentina* \$12/\$49
Zorzal Pinot Noir, *Argentina* \$13/\$49