

## APPETIZERS

### Gourmet Wings \$18.5

Lightly dusted, served with housemade buttermilk ranch.

- 🌿 GF House Buffalo | 🌿 GF Chipotle Mango Rub | 🌿 GF BBQ  
🌿 GF The Wrath | 🌿 GF Smoked Sea Salt & Pepper  
Honey Garlic | 🌿 GF Teriyaki | 🔥 Korean Glaze

### Add Veggie sticks \$1.5

🌿 Try it vegan! Sub crispy cauliflower \$17.5 (w/out ranch dressing)

### Birria Tacos \$20

A Jalisco street food classic – Malt style! Tender beef short rib braised in a guajillo adobo, on crisped flour tortilla shells (3) with Monterey jack cheese. Served with consommé for dipping.

🌿 Available with Jackfruit; 🌿 Sub vegan cheese +\$.75

### Brussels \$13.5

🌿 Brussels sprouts with a drizzle of miso maple glaze.

### Feature Flatbread M/P (market price)

Ask about our weekly flatbread feature.

### Malt Pickle Chips \$10.5

🌿 GF Thin cut, fried crisp. Served with buttermilk ranch.

### Sweet Potato Fries \$10

🌿 GF Served with dill aioli.

### Poutine \$14.5

A Canadian classic! French fries, squeaky cheese curds & gravy!

Add Pulled Smoked Chicken \$7 | Bacon \$2.5 | Jalapeno \$1

## SHAREABLES

### Nachos \$24.5

🌿 GF Corn tortilla chips, mixed cheese, jalapenos, red peppers, onions, diced tomatoes, fried capers, and chipotle crema; served with salsa & sour cream.

🌿 Add Guacamole \$4 | Double Cheese \$8 | Pulled Pork \$7

Add Grilled, or Pulled Chicken \$7 | 🌿 Jackfruit \$7

### Pretzels \$15.5

🌿 A beerhall classic! Local Artistic Bakery pretzels, served warm with Malt & Mortar beer cheese, and a sprinkle of fresh dill.

### Buffalo Chicken Dip \$19.5

Perfect for sharing! Tender shredded chicken, baked with buffalo cream cheese & goat cheese crumble. Served with corn tortilla chips.

🌿 GF Available with Jackfruit

## COMFORT & GREENS

### House Made Soup - choice:

\$7 cup | \$12.5 bowl (with garlic butter focaccia - contains gluten)

#### Dill Pickle & Peppercini

🌿 GF Creamy, savoury and tart.

#### Soup of the Day

### Candied Yam Salad \$17.5

🌿 GF Roasted yam with mixed greens, lemon tahini dressing, pumpkin seeds, goat cheese, toasted pecans & dried cranberries.

### Kale Caesar Salad \$15

A mix of kale and romaine tossed in a garlic dressing. Topped with croutons, shaved parmesan, fried capers & crispy bacon.

### Available for all soups & salads:

🌿 GF Add Grilled or Blackened Chicken \$7

Add Pulled Smoked Chicken | Pulled Pork | Jackfruit \$7 ea

## HANDHELDS - Burgers, Sandwiches & Wraps

### Boss Burger \$19

8oz, 100% Canadian beef patty topped with onion, pickle, lettuce, smoked tomato jam & house burger sauce.

### Junior Cheddar Burger \$15.5

A mini Boss burger! A 4oz chuck brisket patty with cheddar.

### Vegan Chickpea Burger \$18.5

🌿 House made patty, with arugula, tomato, pickled onion, guacamole, and vegan mayo on potato scallion bun.

### Korean Fried Chicken Sandwich \$21

🔥 Buttermilk-brined, fried chicken breast, topped with gochujang glaze, house mayo, coleslaw and pickles.

Add Cheddar, Swiss, Monterey Jack Cheese \$2 ea

Add Fried Egg, Guacamole, Mushroom \$2 ea

Add Bacon \$2.5

Add Jalapeno, Caramelized Onion \$1 ea

Handhelds served with fries or mixed greens.

Add Gravy \$1 | Sub Gluten-free bun \$1

Sub Caesar salad, Dill pickle soup, or Soup of the day \$2

Sub Sweet potato fries \$2.5 | Yam salad \$5

Sub Poutine \$6 | Brussels \$6 | Mac & Cheese \$8

🌿 = vegetarian | 🌿 = vegan | 🌿 GF = gluten free | 🔥 = spicy | 🌿 = even hotter!  
Please notify your server of any allergies!

## ENTREES

### Bulgogi Beef Bowl \$20.5

🌿 Shaved Certified Angus Beef sirloin, carrots, mushrooms, red pepper, and onions sautéed in a bulgogi glaze. Served on a bed of rice with kimchi, and crispy chickpeas.

### 8oz Certified Angus Beef Sirloin Steak Frites \$32

🌿 Certified Angus Beef sirloin, grilled to your liking. Served with garlic focaccia, crispy fries, and our signature sesame steak sauce.

### Chicken & Waffles \$21.5

Buttermilk-brined, fried chicken breast, on a Belgian waffle topped with buffalo sauce & Jack Daniel maple, finished with crispy bacon. Served with your choice of fries or greens.

### Mac & Cheese \$19

🌿 Classic Mac 'n Cheese with a crisp panko crust.

Add Pulled Smoked Chicken \$7 | Bacon \$2.5 | Jalapeno \$1

### Beef Short Rib Sandwich \$23

Slow cooked short rib, horseradish aioli, caramelized onions, Swiss cheese, and arugula, on marble rye.

### Buffalo Chicken Caesar Wrap \$19.5

Pulled smoked chicken, romaine, kale, Jack cheese, Caesar & buffalo sauce with bacon bits in a tortilla wrap - lightly seared.

### Blackened Chicken Burger \$22

Cajun chicken breast, cheddar cheese, peppered bacon on a potato scallion bun with roasted aioli, lettuce and tomato.

### Cubano \$22

Tender, pineapple-braised pork, tangy beer mustard, Swiss cheese and pickles – toasted & pressed on a panini bun.

## SWEETS & TREATS

### Cheesecake \$12

🌿 New York Style cheesecake on a vanilla graham crust with berry coulis and caramel crackle.

### Cinnamon Spice Cake a la Mode \$10

🌿 A staff family recipe! Classic, warm, sticky toffee pudding.

### Molten Lava Cake \$11

🌿 GF Rich chocolate cake, served hot with whipped cream & maple bourbon.

\*menu prices do not include GST | please check online menu for updates & features

