



DINING ROOM MENU

Dear Lethbridge,

Thank you so much for 15 wonderful years! We are excited to be this community's go-to pizza place, and look forward to many more years!

Our mission is to offer great pizza with exceptional service. It's that simple. We start with quality ingredients, which are made in-house or brought in locally as much as possible. The staff are the ambassadors for our missions and values, and they aim to please! Our cozy dining room is a great place to enjoy fresh pizza with your family and friends, where we also offer wine and over 100 craft beers.

This new menu has been 4 years in the making. I love putting "comfort food" and trendy flavours on pizza dough and seeing what I can come up with! Some of them are tributes to the classics, some are revolutionary, some are just crazy - but they are all delicious! We hope you enjoy them!

Cheers,

Cory Medd

President of Two Guys And A Pizza Place

TWO GUYS PARTNERSHIPS

CRAFT BREWERYIES FROM CANADA AND AROUND THE WORLD

What is “craft” beer?

That's a hard question these days but here are a few guidelines for the beers we may carry:

- Craft beer is that which is brewed with a goal of “aesthetic character”.
- Craft breweries are “small, independent and/or traditional”.
- A microbrewery is a brewery which produces a limited amount of beer.
- Not the “big boys” of the beer industry!



LET'S PASTA

letspasta.ca



Let's Pasta was founded 1994 in Lethbridge, Alberta, in the center of durum wheat country. They produce the finest quality pasta and sauces using innovative technology imported from Italy. They maintain old world quality for today's modern family. Two Guys Pizza is extremely proud to serve this local product to you, our quality-conscious patrons!

RED ENGINE COFFEE ROASTERS

redenginecoffee.com

Red Engine Coffee Roasters are passionate about coffee! They are a small, local, artisan microroaster, roasting socially and environmentally responsible coffee. Dedicated to giving you an enjoyable coffee experience.



COALDALE BAKERY

coaldalebakery.com



Two Guys Pizza's Tiramisu and various desserts are produced fresh by Coaldale Bakery which has been providing the town of Coaldale and area with European style baked goods and Dutch imports since 1986. As we enter this new era of “fast food bakeries” and commercially produced/preservative filled products, they are happy to provide a fresh and unique experience - one you won't soon forget - guaranteed!

TO START

BREADSTICKS \$3.50 (with marinara)

CHEESESTICKS \$4.50 (with marinara)

PIZZA SKINS \$5.50 (with sour cream)

VEGGIE PLATTER \$10.00

a variety of veggies with dip

SOUP OF THE DAY \$4.00

NACHOS

CHIPS & SALSA \$4.00

HALF-NACHO PLATTER \$8.00

Add meat for \$2

GIANT NACHO PLATTER \$14.00

Add meat for \$4

WINGS & RIBS

WINGS

one pound \$11 two pounds \$20 three pounds \$28

BONELESS PORK RIBS

half pound \$9 full pound \$16

Choose from these favorites:

DRY salt & pepper, greek, lemon pepper, all dressed, cajun, dill pickle, roasted red pepper & garlic, maple bacon

SAUCED mild, honey garlic, hot, teriyaki, suicide, sweet chili thai, spicy-aki, bbq, red ale chipotle mustard, honey-srirachi, bbq ranch

BEVERAGES

POP (Coca-Cola, Diet Coke, Sprite, Nestea Cool, Barq's Root Beer, Ginger Ale) **\$2.62**

VITAMIN WATER (Variety of flavours) **\$2.62**

MONSTER ENERGY DRINKS (Variety of flavours) **\$2.99**

MINUTE MAID JUICES (Variety of flavours) **\$2.62**

COFFEE (By Red Engine Roasters) **\$2.85**

TEA (Variety of Flavours) **\$2.85**

MILK/CHOCOLATE MILK **\$2.14**

Check out our craft beer and wine menu!



SIDE SALADS \$5.50

Add beef or chicken for \$2

GARDEN romaine, shredded carrots and cucumber, tomatoes, mushrooms, red onions, choice of dressing

SPINACH & GOAT CHEESE spinach, pecans, tomatoes, red onion, goat cheese served with sundried tomato & oregano dressing

CAESAR romaine, croutons, parmesan, caesar dressing

GREEK cucumbers, kalamata olives, green peppers, red onions, tomatoes, feta, greek dressing

TACO nachos, romaine, tomatoes, jalapeños, mozza, cheddar, sour cream, salsa

MESSY STRAWBERRY CAPRESE **NEW** arugula, basil, shredded mozza, strawberries, grape tomatoes, sea salt, balsamic vinaigrette

CATERING BOWL \$28

any of our side salads can be made HUGE for your gathering! Feeds 5-10
Add beef or chicken for \$8

MEAL SALADS

CAESAR SALAD \$10

romaine, croutons, parmesan, caesar dressing add chicken for \$4

NACHO LIBRE SALAD \$14

nachos, romaine, seasoned beef, jalapeños, tomatoes, cheddar, mozza, served with sour cream and salsa

GOAT CHEESE & SPINACH SALAD \$14

spinach, chicken breast, pecans, tomatoes, red onions, goat cheese, served with sundried tomato and oregano dressing

ARUGULA AND BEET SALAD \$14

crispy pancetta, arugula, pickled beets, goat cheese, pecans, onions, tangerine vinaigrette

CHICKEN CLUB SALAD \$14

romaine, chicken breast, bacon, tomatoes, onions, cheddar, served with ranch dressing

BBQ CHICKEN SALAD \$14 **NEW**

romaine, bbq chicken, corn, beans, corn chips, tomatoes, cheddar, cilantro, bbq ranch dressing

**INTRODUCING
THE PEPPADEW PEPPER!**

A South African piquante pepper that's sweet, spicy, delicious and perfect for pizzas! You'll find them on 3 of our new pizzas.

PIZZA

TWO GUYS CLASSICS & VEGGIE DELIGHTS

8" Small \$10 10" Medium \$14 14" Large \$22

16" XLarge \$26 18" XXLarge \$30

assume mozza on all pizzas

 = SPICY

TWO GUYS CLASSICS

HAWAIIAN

original pizza sauce, ham, pineapple, and cheddar

CANUCK

original pizza sauce, pepperoni, mushrooms and bacon

MINI-MEAT

original pizza sauce, pepperoni, ham and beef

CLASSIC DONAIR

donair sauce, donair meat, red onions, tomatoes and cheddar

PEROGY PIZZAZZ 2.0 NEW

sour cream, rosemary garlic potatoes, bacon, cheddar, with fresh chives and a ranch swirl

VEGGIE DELIGHTS

CLASSIC VEGGIE

original pizza sauce, mushrooms, green peppers, onions, tomatoes, and cheddar

MOZZA LOZZA

original pizza sauce, mozza, cheddar, feta, swiss and parmesan

MARGHERITA

original pizza sauce, cheddar, parmesan, fresh basil and fresh tomatoes

GREEKUS VEGGIUS

original pizza sauce, spinach, olives, green peppers, red onions, tomatoes and feta

CALIFORNIA VEG

garlic aioli, spinach, artichoke hearts, red peppers, red onions, goat cheese, fresh basil and tomatoes

Check out the veggie-friendly Peppadew Pesto pizza in the "We've Gone Too Far" section (see picture below).



PIZZA

DELUXE SENSATIONS & MMM...MEAT!

8" Small \$11 10" Medium \$15 14" Large \$22

16" XLarge \$28 18" XXLarge \$32

assume mozza on all pizzas

 = SPICY

DELUXE SENSATIONS

PRONGHORN

original pizza sauce, pepperoni, mushrooms, sausage, green and red peppers and olives

CHEESEBURGER

original pizza sauce, beef, bacon, tomatoes, pickles, cheddar and a mayo swirl

KODIAK

original pizza sauce, pepperoni, salami, mushrooms, onions and tomatoes

CHINOOK

original pizza sauce, pepperoni, ham, olives, green peppers and onions

ARRIBA! ARRIBA!

sour cream, salsa sauce, taco-seasoned beef, crushed nachos, jalapeños, onions, tomatoes and cheddar

MMM...MEAT!

CLASSIC MEAT-EATERS

original pizza sauce, pepperoni, salami, ham, beef and bacon

MEAT MOUNTAIN

original pizza sauce, ham, salami, sausage, bacon and cheddar

SWEET CANOE

extra spicy tomato sauce, pepperoni, ham, teriyaki steak, bacon and cheddar

CLASSIC PULLED PORK

homemade BBQ sauce, pulled pork, red onions, banana peppers, cheddar and a garlic aioli swirl

BREAKING MY MEATBALLS NEW

Two Guys spicy sauce, sausage, meatballs, banana peppers, monterey jack and cheddar, fresh basil, fresh parmesan and a honey swirl

Two Guys Pizza now offers a 10" low-dietary gluten-free crust made locally by "Gluten-Free Cravings" for a \$3 additional charge.

CHECK OUT OUR GLUTEN-SENSITIVE MENU AT THE BACK OF THIS MENU.

CALZONES \$9-15

PRICED THE SAME AS OUR 8" PIZZAS

Create-your-own or try any Two Guys creation 'ZONE-style!

PIZZA

CHICKEN CREATIONS

8" Small \$12 10" Medium \$16 14" Large \$25

16" XLarge \$29 18" XXLarge \$33

assume mozza on all pizzas

 = SPICY

CHICKEN CREATIONS

ROADHOUSE

ranch dressing, chicken, bacon, red peppers and cheddar

CANADA'S BEST PIZZA 2008

HONEY ALMOND CHICKEN

honey garlic sauce, chicken, pineapple, bacon, almonds and cheddar

BBQ CHICKEN

BBQ sauce, chicken, bacon, pineapple, red onions and cheddar

MONTEREY CHICKEN

alfredo sauce, chicken, mushrooms, bacon, chives, monterey jack and cheddar

LOUISIANA CAJUN CHICKEN

creamy cajun sauce, chicken, bacon, jalapeños, green peppers, monterey and cheddar cheeses, topped with fresh cilantro and parmesan

CANADA'S BEST PIZZA 2012

CAJUN CHICKEN ALFREDO

alfredo sauce, cajun chicken, mushrooms, onions and parmesan

BUFFALO CHICKEN RANCHEROS

ranch dressing, spicy chicken, mushrooms, jalapeños, chives and cheddar

TANDOORI CHICKEN

mango chutney, tandoori chicken, green peppers, chives, cheddar, with a side of tzatziki to pour on!

SOPRANO

roasted garlic alfredo, spinach, chicken, artichoke hearts, banana peppers, feta, fresh basil and fresh tomatoes

CHICKEN CLUB

original pizza sauce, chicken, bacon, onions, tomatoes and cheddar with a ranch swirl

TERIYAKI CHICKEN

teriyaki sauce, sesame seeds, chicken, pineapple, green peppers, onions and cheddar

SWEET PEPPER CHICKEN **NEW**

original pizza sauce, chicken, peppadew peppers, bacon, cheddar, fresh basil, with a ranch swirl (see picture below)



PIZZA

ITALIAN FAMILY & "WE'VE GONE TOO FAR"

8" Small \$13 10" Medium \$17 14" Large \$26

16" XLarge \$30 18" XXLarge \$34

assume mozza on all pizzas

 = SPICY

THE ITALIAN FAMILY OF PIZZAS

THE ITALIAN CLUB

basil pesto, capicola, pancetta, provolone, onions, fresh tomatoes, fresh arugula and parmesan, and a swirl of balsamic glaze **5TH PLACE 2012 INTERNATIONAL PIZZA CHALLENGE - LAS VEGAS**

THE SICILIAN

spicy tomato sauce, salami, pancetta, provolone, sausage, fresh cilantro and fresh parmesan

GARLIC CHICKEN ITALIANO

garlic aioli, pancetta, chicken, red peppers, cheddar, fresh arugula, parmesan and a swirl of balsamic glaze

PIZZA QUATTRO STAGIONI **NEW**

(FOUR SEASONS)

original pizza sauce, capicola, ricotta, artichokes, mushrooms, kalamata olives, fresh parmesan and a honey swirl

PEPPADEW MOBSTER **NEW**

pizza sauce, pancetta, provolone, sausage, mushrooms, peppadew peppers, fresh parmesan, basil and a honey swirl

SORRY ITALY... "WE'VE GONE TOO FAR!"

MAMMOTH - 11 toppings!

original pizza sauce, pepperoni, ham, salami, beef, bacon, pineapple, mushrooms, olives, green peppers, onions and tomatoes

HOT NASHVILLE CHICKEN

x JALAPEÑO POPPER **NEW**

cream cheese, spicy chicken, swiss, jalapeños, panko crumbs, cheddar with fresh pickles and a ranch swirl

TACO SALAD IN A BAG...ON A PIZZA **NEW**

salsa & pizza sauce, seasoned beef, jalapeños, topped with crushed Doritos tacos, shredded lettuce, diced tomatoes, fresh cheddar and a spicy ranch drizzle

PIG 3-WAY CUBANO **NEW**

homemade bbq sauce, pulled pork, ham, swiss, bacon, cheddar with fresh pickles and a mustard garlic aioli

BIG KAHUNA PULLED PORK **NEW**

teriyaki sauce, pulled pork, pineapples, jalapeños, cheddar, frizzled onions, cilantro

BANH MI CHICKEN (VIETNAMESE SUB) **NEW**

garlic aioli, chicken, jalapeños, onion, cheddar, sliced carrot & cucumber, cilantro, hoisin sauce & mayo

PEPPADEW PESTO **NEW**

basil pesto, peppadew peppers, pecans, red onions, feta, fresh arugula, parmesan and a swirl of balsamic glaze **VEG**

CREATE YOUR OWN "TWO GUYS" PIZZA MASTERPIECE!

PRICE PER PIZZA

	BASE (CHEESE PIZZA)	ADDITIONAL TOPPINGS	PREMIUM TOPPINGS*
8" Small	\$7.00	\$1.00	\$1.50
10" Medium	\$10.00	\$1.33	\$2.25
14" Large	\$17.50	\$2.00	\$3.00
16" XLarge	\$20.00	\$2.50	\$3.75
18" XXLarge	\$22.50	\$3.00	\$4.50

Base cheese pizza is dough, pizza sauce and mozza

SAUCES

Two Guys original sauce | extra spicy tomato | bbq sauce
garlic lover's tomato | alfredo | donair sauce | cajun sauce
roasted garlic alfredo | ranch | teriyaki | mango chutney | cream cheese
salsa | sour cream | basil pesto | garlic aioli | honey garlic

MEATS

pepperoni | ham | salami | sausage | bacon | beef
steak | chicken | meatballs | shrimp | donair meat
anchovy* | capicola* | pancetta* | pulled pork



VEGETABLES

green peppers | red peppers | banana peppers
pineapple | jalapeño peppers | peppadew peppers
mushrooms | spinach | tomatoes | onions
red onions | chives | black olives | corn
green olives | kalamata olives | black beans
artichoke hearts | rosemary mashed potato



CHEESES

mozzarella (extra*) | cheddar* | monterey jack*
parmesan | feta* | goat cheese* | provolone* | swiss*
ricotta | vegan mozza* **NEW**



FRESH STUFF & SWIRLS

arugula | cilantro | basil | fresh tomatoes | balsamic glaze | spicy ranch
honey | mustard | garlic aioli | hoisin sauce | swirls of any sauce



MISC

almonds | pecans | panko crumbs | crushed nachos
crushed Doritos | Vietnamese 'mix veg' | pickles
frizzled onions

* DENOTES PREMIUM TOPPINGS

DESSERTS

TIRAMISU \$5

GELATO OF THE DAY \$4

DESSERT PIZZAS

8" small \$6 10" medium \$9
apple cinnamon caramel | blueberry | cherry | cookies n cream

DESSERT OF THE DAY \$5 (from Coaldale Bakery!)

NUTELLA S'MORE DESSERT CALZONE! \$7 **NEW**

PASTA \$14

All of our pastas are baked with mozza and cheddar, and topped with parmesan!

TWO GUYS LASAGNA

featuring ricotta, beef, marinara sauce and four cheeses!

CHICKEN FETTUCCINE

fettuccine, alfredo, chicken, mushrooms

FETTUCCINE & MEATBALLS

with "beefed up" marinara sauce, meatballs and peppers

SPICY RAVIOLI

italian sausage ravioli, spicy tomato sauce, more sausage, peppers, monterey jack and cheddar

GENOVESE PENNE PESTO **NEW**

penne, creamy basil pesto, chicken, spinach, artichoke hearts, red peppers

MARGHERITA TORTELLINI \$12

four-cheese tortellini, tomato sauce, diced tomatoes, fresh basil and fresh parmesan

CREATE YOUR OWN PASTA \$12

PICK A NOODLE

fettuccine | penne | italian sausage ravioli | four-cheese tortellini

PICK A SAUCE

alfredo | tomato | rosé | beefed-up marinara | creamy basil pesto
basil pesto

BAKED WITH CHEESE

Each additional topping \$2

Try chicken, or meatballs, or extra cheese...or anything!

MONDAYS \$9.99

ALL BAKED PASTAS

additional toppings cost extra - DINE-IN ONLY

THE COOKIE \$5 **NEW**

warm white chocolate macadamia nut cookie topped with vanilla gelato and chocolate swirl

COFFEE & TEA \$2.85

SHOT OF BAILEY'S IRISH CREAM \$3

PORT - TAYLOR FLAGGATE

LATE BOTTLED VINTAGE \$7 2.5 oz

CRAFT BEER

LIGHT & EASY

<i>Pilsner</i> Old Fashioned (Saskatchewan's favourite!)	\$5.50
<i>Mill Street</i> Organic Lager (473mL can)	\$7.50
<i>Granville Island</i> Cypress Honey Lager	\$6.00
<i>Ribstone Creek</i> (AB) Lager	\$6.00
<i>Alley Kat</i> (AB) Scona Gold Kölsch	\$6.25
<i>Steamwhistle</i> Pilsner	\$6.25
<i>Pilsner Urquell</i> (CZ) Plzen, Czech Republic (500mL can)	\$8.00
<i>Big Rock</i> (AB) Grasshopper	\$5.75
<i>Tool Shed</i> (AB) People Skills Cream Ale	\$6.25
<i>Ölgerðin Egill Skallagrímsson</i> (ICE) Borg Bríó No. 1 Pilsner (500mL can)	\$8.00
<i>Coulee Brew Co.</i> (AB) Devil's Coulee Kölsch	\$6.25
<i>Granville Island</i> Island Lager	\$6.00
<i>Coulee Brew Co.</i> (AB) Range Road Cream Ale	\$6.25

CRISP & FRUITY

<i>Wild Rose</i> (AB) Wraspberry	\$6.50
<i>Brewsters</i> (AB) 52nd St Peach Ale	\$6.25
<i>Brewsters</i> (AB) Brewfoot Blueberry Ale	\$6.25
<i>Fernie</i> What the Huck (473mL can)	\$7.50
<i>Fruli</i> (BE) Strawberry Beer	\$7.25
<i>Alley Kat</i> (AB) Main Squeeze Grapefruit Ale	\$6.00
<i>Old Yale</i> Moon Dance Mango Wheat	\$6.50
<i>Hell's Basement Brewery</i> (AB) Fruit Bat (rotating series)	\$6.50

CIDERS & RADLERS & SWEETS

<i>Tree</i> Duke's Apple Cider	\$6.25
<i>Angry Orchard</i> (US) Crisp Apple Cider	\$6.75
<i>Sonoma</i> (US) "The Anvil" Apple Cider with Bourbon	\$7.50
<i>Big Rock</i> (AB) Rock Creek Apple Cider	\$6.00
<i>Big Rock</i> (AB) Rock Creek Peach Cider	\$6.00
<i>Crabbies</i> (UK) Alcoholic Ginger Beer (500mL can)	\$9.00
<i>Stiegl</i> (AT) Radler Grapefruit	\$6.75

WHITES & WHEATS

<i>Unibroue</i> Blanche De Chambly	\$7.25
<i>Hoegaarden</i> (BE) Classic Wit	\$7.25
<i>Kronenbourg</i> (FR) 1664 Blanc	\$6.75
<i>Schneider</i> (GR) Weisse (500mL can)	\$9.00
<i>Erdinger</i> (GR) Weissbrau Dunkel (500mL can)	\$9.00
<i>Fernie</i> Slow Drift Witbier (473mL can)	\$7.50
<i>Theoretically Brewing</i> (AB) Study Buddy Hefeweizen	\$6.50

BLONDES, BROWNS, AMBERS & REDS

<i>Anchor</i> (US) Steam Beer	\$7.25
<i>Big Rock</i> (AB) Honey Brown Lager	\$5.75
<i>Leffe</i> (BE) Blonde	\$7.50
<i>Tool Shed</i> (AB) Red Rage	\$6.25
<i>Delirium Tremens</i> (BE) "the pink elephant"	\$8.00
<i>Granville Island</i> Maple Shack Cream Ale	\$6.00
<i>New Belgium Brewing</i> (US) Fat Tire Amber Ale	\$7.00
<i>Unibroue</i> Maudite	\$7.25
<i>Rogue</i> (US) Dead Guy Ale	\$8.00
<i>Troubled Monk</i> (AB) Open Road Brown	\$7.25
<i>Rogue</i> (US) Hazelnut Brown Nectar (650mL bottle)	\$12.00
<i>Coulee Brew Co</i> (AB) Bears Hump Nut Brown	\$6.25

GLUTEN-FREE

<i>Whistler Brewing</i> Forager Lager GF	\$7.25
<i>Omission</i> (US) Gluten-free Lager	\$7.25
<i>Omission</i> (US) Gluten-free Pale Ale	\$7.25

CRAFT BEER

BITTER, BOLD, SOURS, PORTERS & STOUTS

<i>Innis & Gunn</i> (UK) Original Oak Aged Beer	\$7.50
<i>Oskar Blues</i> (US) Old Chub Scotch Ale	\$7.50
<i>Legend 7</i> (AB) Dark Gate Porter	\$6.50
<i>Guinness</i> (IR) -you know the deal! (500mL can)	\$8.00
<i>Blindman Brewing</i> (AB) Kettle Sour	\$7.25
<i>Dieu Du Ciel</i> Peche Mortel	\$7.50
<i>Deschutes</i> (US) Black Butte Porter	\$8.00
<i>Deschutes</i> (US) Obsidian Stout	\$8.00
<i>Chimay</i> (BE) Red Cap - Abbey Dubbel	\$8.50
<i>Unibroue</i> La Fin du Monde (Abbey Tripel)	\$7.00
<i>Village Brewery</i> (AB) Blacksmith Alberta Black Ale	\$6.25
<i>Old Yale</i> Sasquatch Stout	\$7.75

IPAS & PALE ALES & SESSION ALES

<i>Sierra Nevada</i> (US) Pale Ale (473mL can)	\$8.25
<i>Blindman Brewing</i> (AB) River Session Ale (473mL can)	\$8.25
<i>Mill Street</i> Tankhouse Ale	\$6.00
<i>Fernie</i> Slingshot Session IPA	\$6.75
<i>Phillips</i> Electric Unicorn White IPA	\$6.50
<i>Deschutes</i> (US) Fresh Squeeze IPA	\$7.50
<i>Ballast Point</i> (US) Sculpin IPA	\$8.50
<i>Powell Brewing</i> Ode to Citra Pale Ale (473mL can)	\$9.00
<i>Hell's Basement Brewery</i> (AB) Radiant IPA	\$6.50
<i>Fernie</i> Lone Wolf IPA (650mL bottle)	\$11.00
<i>Flying Monkeys</i> SmashBomb Atomic IPA	\$6.75
<i>New Belgium Brewing</i> (US) VooDoo Ranger	\$7.00
<i>Tree</i> Hophead IPA	\$5.75
<i>Driftwood Brewery</i> Fat Tug IPA (650mL bottle)	\$11.00
<i>Medicine Hat Brewing</i> (AB) Industrial Avenue IPA	\$6.75
<i>Central City</i> Super Solar IPA (473mL can)	\$7.50

HAZY IPAS

<i>Powell Brewing</i> Lazy D'haze IPA (473mL can)	\$9.00
<i>Collective Arts</i> Life in the Clouds Hazy IPA (473mL can)	\$8.00
<i>Hell's Basement Brewery</i> (AB) The Yard "rotating" Milkshake IPA	\$6.75
<i>Blindman Brewing</i> (AB) New England-Style Pale Ale (473mL can)	\$8.25
<i>Parallel 49</i> Trash Panda Hazy IPA	\$6.75

SUMMER SEASONALS

(while supplies last!)

<i>Fernie</i> The Real Peel Grapefruit IPA	\$5.75
<i>Wild Rose</i> (AB) Ponderosa Gose (473mL can)	\$7.00
<i>Whistler Brewing</i> Grapefruit Ale	\$6.50
<i>Whistler Brewing</i> Pineapple Express	\$6.50
<i>Troubled Monk</i> (AB) Long Weekend Series	\$6.75
<i>Deschutes</i> (US) Passionfruit IPA	\$7.75
<i>Phillips</i> Solaris White Peach Ale (473mL can)	\$6.75
<i>Phillips</i> Raspberry Wheat Ale (473mL can)	\$6.75
<i>Phillips</i> Tiger Shark Citra Pale Ale (473mL can)	\$6.75

OTHER BREWS FROM OTHER BREWERIES

(ask your server about other features!)

Coulee Brew Co | New Belgium | Stone
Firestone Walker | Parallel 49 | Phillips | Tool Shed
Bench Creek | Dandy | Common Crown | Troubled Monk
Yellow Dog ...among others!

Ask your server or check out our chalkboard for
“FEATURE BREWS” from some other great breweries!

This will always change and we will usually have a limited
number of these great brews!

Also ask your server about other seasonal beers and
manager selections.

Check out our descriptive craft beer and wine menu for
more details. Beer is Canadian unless otherwise stated. All
beer and wine prices include tax. All beer is by the bottle or
can (330-355mL) unless otherwise stated.

Watch for the (AB) and try an Alberta beer.

WINE

RED WINE

	6oz glass	9oz glass	bottle
Big House “Cardinal” Red Zinfandel USA (big, cinnamon, blackberry)	7	10	28
Banrock Station Shiraz Australia (raspberry, spice, smooth)	7	10	28
Black Cellar Malbec Merlot Canada (smooth, berries, cherries)	8	11	30
Rigamarole Red Canada (fruity, light, balanced)	8	11	32
Finca Flichman Misterio Malbec Argentina (mocha, berries, spice)			34
Ironstone Zinfandel USA (powerful, rich, smooth)			34
Heartland Cabernet Sauvignon Australia (berries, licorice, vanilla)			36
Monasterio de las Vinas Reserva Spain (robust, balanced, fresh)			36
19 Crimes, Shiraz Durif Australia (spicy, licorice, fruits)			38
Jean-Marc Burgaud Beaujolais-Villages Gamay France (strawberry, cherry, cinnamon)			42
Quail’s Gate Pinot Noir Canada (light, cherries, earthy)			44
Small Gully Mr. Black’s Concoction Shiraz Viognier Australia (aromatic, huge, velvety)			44
Mollydooker “The Boxer” Shiraz Australia (big, powerful, black fruit)			56
Zonin Amarone Della Valpolicella DOC Italy (complex, raisins, dark chocolate)			80

WHITE WINE

	6oz glass	9oz glass	bottle
Frontera Sauvignon Blanc Chile (citrus, peach, balanced)	7	10	28
Peller Estates Pinot Grigio Canada (apple, pear, clean)	7	10	28
Banrock Station Unwooded Chardonnay Australia (pear, papaya, light)	8	11	30
Rigamarole White Canada (sweet, nectarine, aromatic)	8	11	32
Dry Creek Vineyard Chenin Blanc USA (refreshing, fruity, citrus)			34
Cantina Zaccagnini Pinot Grigio Italy (kiwi, apple, minty spices)			34
Shooting Star Chardonnay USA (buttery, rich, baked apples)			34
Tenuta di Corte Giacobbe - Pinot Grigio delle Venezie 2017 Italy (apricots, peaches, yellow citrus fruit)			36
Charles Smith Kung Fu Girl, Riesling USA (mineral, apricot, lime leaves)			40
Sokol Blosser Evolution White USA (complex, spice, citrus, nectarine)			44

SPARKLING & ROSÉ

	half bottle	bottle
Rigamarole Rosé (citrus, fruity, refreshing)		32
Mionetto ‘Il’ Prosecco	21	40

MADE IN
LETHBRIDGE

MACS & CUSTARD

AVAILABLE HERE
IN ALL THREE BOX SIZES

3 MACS
\$9

6 MACS
\$16

12 MACS
\$30

*PRICES DO NOT INCLUDE GST

ASK YOUR SERVER ABOUT THIS WEEK'S FLAVOURS!

What is a 'mac'?

Mac is short for 'macaron', a French pastry made by carefully mixing almond flour and meringue to exactly the correct consistency, then piping the batter into small discs. These discs are then sandwiched together with different filling contents to create unique and specific flavours.

What's in the filling of your macs?

If you're eating a macaron from Macs & Custard, you can assume that whatever the flavour is called...is also in the filling. For example, if you're eating a Macs & Custard Birthday Cake Smash macaron, in order to make the filling, we have literally baked a birthday cake, cooked a vanilla frosting, and added it to the other ingredients which make up the filling.

How do you flavour the shells?

If you're eating a Macs & Custard macaron and are thinking that the shells are also flavoured, you're not alone! However, as much as it may seem like the shells are flavoured, each and every shell, should you eat them on their own, will taste EXACTLY the same!

What's your recipe?
Good try!