

# the MASH

CRAFT BEER + CRAFT PIZZA

## BITES

### BBQ Jalapeño Chicken Bites - \$14.50

Breaded chicken bites, sprinkled with mixed cheese, jalapeños, chopped red onion + a Memphis BBQ drizzle.

### Spent Grain Dough Braid - \$9.95

Spent grain pizza dough, braided and coated with garlic butter + mozzarella. Served with marinara.

### Honey Garlic Meatballs - \$12.75

8 meatballs tossed in honey garlic sauce and topped with arugula.

### Stuffed Portabello Mushroom - \$16.25

Two Portabello mushrooms drizzled with garlic butter, mozzarella

### Caesar Salad - \$6.00

Romaine lettuce, caesar dressing, bacon, parmesan cheese + spent grain dough croûton



## CRAFT PIZZA \$18

### Dill Pickle + Bacon

garlic butter, pickles, crispy bacon. Topped with cheese + even more pickles. Topped with fresh herbs + drizzled honey.

### Veggie

Nut free pesto, roasted red peppers, red onion, wild mushroom + kale. Covered with goat cheese, garlic, chilli flakes + drizzle of honey.

### 4 Cheese

Fresh marinara, mozzarella, aged cheddar, parmesan + goat cheese.

### Hot Hawaiian

Ham, jalapeños, red onions and bacon. Topped with cheese + pineapples.

### All Meat

Zesty pepperoni, real bacon strips + salami. Topped with cheese.

### Pepperoni + Mushroom

Tangy marinara covered with pepperoni + wild mushrooms. Topped with fresh herbs.

### Wild Mushroom

Garlic butter, wild mushrooms, aged cheddar, parmesan + fresh herbs. Drizzled truffle oil + balsamic reduction.

### BBQ Chicken

Spent grain dough topped with tender pieces of chicken, aged cheddar, red onion + roasted red pepper. Drizzled with Fire N' Fury BBQ sauce.

### Nashville Hot Chicken

Spent grain dough drizzled with hot sauce, breaded chunks of chicken, crispy pickles + mozzarella. Topped with shredded romaine lettuce.

### Pickled Pepper Popper

cream cheese base, topped with pepperoncini, banana peppers + jalapeños. Topped with sweetie drops + whole pepperoncini.

## CLASSIC PIZZA \$16

Classic Cheese | Classic Hawaiian  
Classic Pepperoni | Classic Pep + Bacon



# the MASH

CRAFT BEER + CRAFT PIZZA

The Mash is the younger (and cooler) sister of Half Hitch Brewing Company. We take the leftover brewer's grain from Half Hitch and repurpose it to make a one of a kind pizza dough. Topped with fresh, unique ingredients, and served with a pint of craft brew, we have created a match made in heaven.

## HALF HITCH TAPS

### Papa Bear Prairie Ale

Gold medal-winning style-defining cereal ale, light and crisp. If you're not too keen on 'hoppy' craft beer, try this one.  
5% 19 IBU

### Farmer's Daughter Pale Ale

Slight malt sweetness, hop forward with citrusy aroma.  
4.5% 27 IBU

### Fire N' Fury Red Ale

A full-bodied, ruby red, malt-forward with caramel notes.  
5% 30 IBU

### Shotgun Wedding Brown Ale

American style Brown Ale, notes of chocolate with a hint of nuttiness.  
5.5% Alc 35 IBU

### Western Haze Prairie IPA

Juicy, hazy New England Pale Ale. Tropical aroma, aggressively hopped.  
7.3% alc

### Infusions

Rotating Flavours + Styles: Ask your Server for details.

### Seasonals

We love to brew new beer! Ask your server for this month's selection!

### CORE TAPS

10 OZ - \$4.52  
16 OZ - \$6.67  
20 OZ - \$8.33

### SEASONAL/INFUSIONS

10 OZ - \$5.00  
16 OZ - \$7.14  
20 OZ - \$8.81

## ALCOHOLIC BEVERAGES

### Red Wine/White Wine

Rotating Flavours + Styles: Ask your server. 5oz + 8oz Pour

6 OZ - \$5.00  
9 OZ - \$7.14  
16 OZ - \$7.14  
20 OZ - \$8.81

ASK US ABOUT OUR NON ALCOHOLIC OPTIONS

