

DINE IN MENU

BREWING COMPANY	
1 5 / 5	ŀ
Smoked Wings	

Smoked Wings	\$15
Smoked wings	417
Kamloons favorite smoked wings	

available in: Sweet BBQ, Alchemy Inferno, Beer Mustard, Spicy BBQ, Vampire, Honey Garlic, Buffalo, Cajun Dry, Salt & Pepper, Jalapeno Lime, Electric Honey, Nashville hot butter or Mumbo

fresh ranchero salsa

with pickle slices.

Chip and Salsa Crispy tortillas fried daily and served with

Nashville Hot Chicken Boneless, skinless thigh soaked in buttermilk and spices, then hand breaded and fried crispy. Tossed in Nashville hot butter, served on Texas toast and topped

Alkemist Appetizers

Pork Belly Burnt ends\$13 Smoked pork belly bites tossed in our

delicious house sweet BBQ sauce. Served with Alchemy white sauce for dipping.

Garlic Fries

Just like at the ball park. House cut fries tossed in olive oil, fresh garlic and parsley Served with herb mayo for dipping

DIY Bruschetta\$10

House made bruschetta served with COBS fresh Italian baguette sliced Hasselback style and toasted in the forno with roasted garlic oil. So good and perfect for sharing.

Parm Fries\$10

Our house cut fries tossed in herb and parmesan mix. Served with fresh

Garlic Fingers \$6

Our house made pizza dough cooked in our forno and cut into delicious strips. Brushed with olive oil and sprinkled with Parm and herb mix. Served with fresh

3 pieces of sweet and smokey bacon made in house using apple wood and braised in a mixture of brown sugar and Sugarbush maple ale.

Salads and Sides

Living on the Wedge \$14

Fresh iceberg lettuce sliced in a perfect wedge, drizzled with Alchemy white sauce then topped with diced tomato and red onion, blue cheese and our bacon crumble. Add smoked chicken for \$4

Deli Slaw

Fresh cut fries, house made gravy, cheese curds and green onion.

Shredded cabbage and carrot in a classic southern vinaigrette.

Southwest Smoked Chicken Salad

We bought back a favorite, with a twist. Chopped romaine, smoked chicken thigh, cheese blend, roasted corn, fresh tomatoes, pickled red onion, crispy tortilla strips and green onion. Served with Alchemy white

Crispy romaine, house made croutons, and bacon crumble tossed in our own Caesar dressing. Add smoked chicken for \$4

House cut and seasoned with salt and pepper

Add gravy \$2

Disco Fries

Basic Disco

Additional Toppings Chopped Brisket - Pulled Pork - Smoked Pork Belly - Italian Sausage - Mozzarella Cheese -House Cheese Blend - Fior de Latte - Blue Cheese

Roasted Corn - Sautéed Spinach - Grilled Onion - Roasted Pineapple - Roasted Jalapeno - Roasted Garlic - \$2 each Banana Peppers - Grilled Peppers - Sliced Pickles - Roasted or Fresh Tomatoes - Sautéed Mushrooms

Alkemist Sandwiches

Alkemist Classic Cheeseburger \$15

Served on a brioche bun and topped with American cheese, diced onion, pickle slices, house made ketchup, beer mustard and mayo

Add Bacon \$2 - Extra Cheese \$1.5 -Tomato \$1 - Arugula \$.50 - Extra 1/4lb beef patty \$3

Smokehouse Chicken Club \$16

Smoked chicken thigh layered with house cured and smoked bacon, fresh tomato, American cheese, arugula and herb mayo on toasted Texas style toast.

Classic BBQ on a Bun \$15

Smoked pulled pork piled high on a classic hamburger bun and topped with deli slaw, pickles and our sweet BBQ sauce. Add Cheese \$1.50 - Upgrade to

Glazed & Confused Burger \$16 Served on a brioche donut made fresh in

house and topped with pork belly, bacon jam, American cheese, diced onion, pickle slices and Alchemy white and sweet BBQ

BLT \$14

House cured and smoked bacon, ripe tomato and fresh arugula served on country style bread with mayo.

Beast Dip\$17

Smoked brisket topped with mushrooms, grilled onions and horseradish aioli. Served on a Portuguese style bun fresh from COBS bakery. Dip in our house made stout jus. Add Cheese \$1.50

Monster 6 Cheese Grilled Cheese .. \$16

Add any of our house made Alchemy sauces as a drizzled topping for only \$.50

American cheese, provolone, aged cheddar, mozzarella, Fior de latte and chopped green onion stuffed into a Parm and herb crusted panini loaf, then grilled to gooey perfection.

Add Pulled pork - Chopped Brisket Pork Belly or house made Bacon \$2

Mike's Montreal Style Grilled Pastrami Sandwich

House cured and smoked pastrami piled high with caramelized onions and pickle. Served on German rye with beer mustard. Add Cheese \$1.50

Henny Penny\$17 The legend returns!! Our crispy buttermilk fried chicken thigh, with smoked pork belly, American cheese, tomato, arugula

and chipotle ranch sauce Also available in Nashville Hot

ALL OF OUR HOUSE MADE SAUCES ARE AVAILABLE IN 20z AND 40z CUPS

Brisket \$2

Alkemist 'Za

Margherita				2 14((\$1
Traditional Napoli sauce, and	Fior de Latte finis	shed with roasted garlic oil. Post oven:	Fresh Basil	Marine	J
		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	1		\$1
Tomato sauce, house cheese bl	lend and Fior de I	atte.	4-X-1-3c		
New York Pep & Chees	e	\ (lom \ l \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	1		\$1
Tomato sauce, house cheese b	lend, Fior de Latte	e and dry pepperoni.		1	10
Oh Canada	50.3		4 1	/ / / / / / / / / / / / / / / / / / /	\$1
		hrooms and house cheese blend.	3	/ 1898 1888	VI
Pickleback		1001/00	J	/ 1000 \ \ \	\$1
		cheese blend, finished with herb and l			P
Hip-Pie				/ ATA \ 1	\$1
		chemy zesty relish, roasted garlic clove			
with sombrero seasoning.		4.7	N A		
BBQ Pit Master					\$2
	c, chopped brisket	, caramelized onions, banana peppers	and house chee	se blend. Finished with Alchemy	and of the same of
white sauce drizzle.	1 4				7 -
				(1)(2)	\$1
Tomato sauce, soft mozzarella	, roasted garlic, It	alian sausage and caramelized onion.		MMA A	
					\$1
		ese blend. Post oven: Fresh arugula, ro			- 1
Pineapple Express					\$1
Tomato sauce, BBQ pork belly	y, roasted pineapp	ole, red onion, banana peppers and che	ese blend.	1000	
Grapeful Dead					\$1
Tomato sauce, spinach, Fior de	e Latte, oven roas	ted grape tomatoes and grilled red onic	ons, finished wi	ith olive oil and sea salt.	-
					\$1
Comato sauce or white sauce,	house cheese blen	nd and any additional toppings. See lis	t and pricing be	elow.	Account The Parish
		Toppings	\ \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	1	
A	00	Toppings	do.	70	Φ.
Mozzarella		Pineapple		Caramelized red onion	
extra cheese blend		Mushrooms	<u> </u>	BBQ pork belly	
resh basil		Italian sausage		Grape tomatoes	
ior de Latte		Arugula		Roasted Garlic	
Banana peppers		Extra sauce	•	Pepperoni	The state of the s
Spinach	2 July 2 1 7	Chopped Brisket		Pulled Pork	
Roasted Corn		Roasted Jalapenos		Fresh Sliced Pickles	
Green peppers		Smoked BBQ Chicken		Blue Cheese	
House made Bacon		Pickled Red Onion		French Fries	\$
Cheese Curds	\$4	Green Onion	\$1		dy
		7.7		the same the same than a	36

Drizzled Sauce Toppings

Get any of our amazing house made sauces drizzled on top of your pizza for only \$.50

Alchemy Inferno - Beer Mustard - Sweet BBQ - Spicy BBQ - Alchemy White - Ketchup - Honey Garlic - Mumbo

Dessert

Brioche Bourbon glazed Donut

54

Apple Fries

\$6



Follow us on Instagram @Alchemybrewingcompany and Facebook, to keep up on all the latest features and specials.

Thanks for supporting local. Stay safe Kamloops.