

Phone # 778-471-0096

Hours:

Sunday / Monday - Closed
Tuesday - 3pm to 10pm
Wednesday - 3pm to 10pm
Thursday - 3pm to 10pm
Friday - 2pm to 10pm
Saturday - 2pm to 10pm

MENU

Appetizers

Smoked Wings \$15

A Kamloops favorite: Sweet BBQ, Alchemy Inferno, Beer Mustard, Spicy BBQ, Honey Garlic, Buffalo, Cajun Dry, Salt & Pepper, Habanero HOT Mash

Pork Belly Burnt Ends \$13

Tasty bits of sticky slow smoked pork belly, tossed in our sweet BBQ sauce. Served with a side of Alchemy white sauce.

DIY Bruschetta \$12

House made bruschetta served with a toasted Italian baguette. So good and perfect for sharing.

Candied Bacon \$6

3 pieces of sweet & sticky sugarbush bacon

House Cut Fries \$10

Fresh cut double fried Kennebec fries. seasoned with coarse salt and served with house made ketchup.

Upgrade to: **Garlic Fries \$12**
Parm Fries \$12

Chip and Salsa \$7

Crispy tortillas fried daily and served with fresh Pico de Gallo

Nashville Hot Chicken \$15

Crispy fried buttermilk chicken breast, basted with Nashville hot butter and served on brioche roll and topped with pickle slices.

Salads and Sides

Southwest Crispy Chicken Salad ... \$18

Chopped romaine, crispy chicken breast, cheese blend, roasted corn, fresh tomatoes, pickled red onion, crispy tortilla strips and green onion. Served with Alchemy white dressing.

Warm Potato Salad \$7

Roasted Kennebec potatoes in a creamy dressing tossed with bacon crumble, scallions and chopped pickle.

Simple Caesar \$12

Crispy romaine, house made croutons, and bacon crumble tossed in our own Caesar dressing. Add crispy chicken for \$5

Caprese Salad \$16

Fresh tomato and Fior de latte cheese lightly seasoned with sea salt and pepper. Finished with a balsamic reduction and basil.

Side of Fries \$5

House cut and seasoned with salt and pepper.
Add gravy \$2

Classic Creamy Slaw \$5

Shredded cabbage and carrot in house made creamy slaw dressing.

Disco Fries

Basic Disco \$13

House cut fries, cheese curd and gravy.

Buffalo Disco \$16

House cut fries and Nacho cheese topped with buffalo sauce and smoked gorgonzola. Finished with cilantro lime crema. and green onion.

Disco BBQ \$18

House cut fries, gravy and cheese curds topped with pulled pork and smoked brisket. Finished with sweet BBQ drizzle and green onion.

Add any of our house made Alchemy sauces as a drizzle for \$1

Disco Mexi Supreme \$17

House cut fries and nacho cheese topped with Pico de Gallo, smoked pork belly. Finished with a cilantro lime crema.

Burgers, BBQ and More

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

Black Bird \$18

Blackened Cajun chicken breast topped with a bright mango salsa and served with warm potato salad and your choice of side.

Henny Penny \$18

Our crispy buttermilk fried chicken breast, with smoked pork belly, cheddar cheese, tomato, arugula and finished with Alchemy white BBQ sauce. Available spicy too.

Glazed & Confused Burger \$17

5oz patty on our glazed yeast donut and topped with pork belly, bacon jam, American cheese, diced onion, pickle slices and Alchemy white and sweet BBQ sauce.

Alchemy Grilled Cheese of the week \$15

Chef's special with dipping sauce. Ask your server what's new this week.

Cochinita Pibil Tacos \$17

2 corn tortillas topped with smoked pork shoulder marinated in achiote, pickled red onion, Pico de Gallo and finished with guacamole and cilantro lime crema. Served with your choice of side.

Californication \$18

Blackened chicken breast, served on a brioche bun with cheddar cheese, bacon, pickled red onion, guacamole, tomato and arugula. Finished with a cilantro lime crema.

Beast Dip \$18

Smoked brisket topped with mushrooms, grilled onions and horseradish aioli. Served on a toasted Parisian bun with our house made stout jus for dipping.
Add Cheese \$1.50

Alchemy Stack - Cheeseburger \$18

Two 5oz patties of brisket & chuck blend, served on a toasted brioche bun and topped with two pieces of bacon, cheddar cheese, red onion, tomato, arugula sauced with our beer mustard and ketchup on the bottom and alchemy white BBQ on top.

Classic BBQ on a Bun \$16

Smoked pork shoulder piled high on a toasted brioche bun, with creamy slaw, and fried jalapeno crisps. Finished with our sweet BBQ sauce. Add Cheese \$1.50 - Upgrade to Brisket \$2

ALL OF OUR HOUSE MADE SAUCES ARE AVAILABLE IN 2oz AND 4oz CUPS

House Ketchup 2oz \$1 - 4oz \$2 Beer Mustard 2oz \$1.5 - 4oz \$3 Sweet or Spicy BBQ 2oz \$1.5 - 4oz \$3 Alchemy White BBQ 2oz \$1.5 - 4oz \$3

Brick Oven Pizza

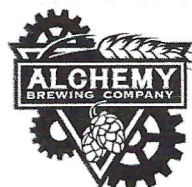
Margherita	\$18
Napoli sauce, and Fior de Latte cheese. Finished with roasted garlic oil and fresh basil.	
Formaggio	\$18
Napoli sauce, house cheese blend and Fior de Latte cheese.	
Hip-Pie	\$18
Our vegan option. Napoli sauce, roasted garlic, fresh bruschetta. Finished with arugula and a balsamic reduction drizzle	
New York Pep & Cheese	\$20
Napoli tomato sauce, house cheese blend, Fior de Latte and dry pepperoni.	
Pineapple Express	\$20
Napoli tomato sauce, BBQ pork belly, roasted pineapple, red onion, banana peppers and cheese blend.	
Grapeful Dead	\$20
Napoli tomato sauce, Fior de Latte cheese, oven roasted grape tomatoes and grilled red onions, finished with arugula, roasted garlic oil and sea salt.	
South of the Border	\$20
Nacho cheese base, seasoned beef, cheese blend, topped with fresh Pico de Gallo and cilantro lime crema. Finished with sombrero seasoning	
Oh Canada	\$22
Napoli tomato sauce, BBQ pork belly, Pepperoni, mushrooms and house cheese blend.	
Fun Guy	\$22
Alchemy white sauce, house cheese blend, roasted garlic and mushrooms. Finished with fresh arugula and balsamic reduction drizzle.	
BBQ Pit Master	\$22
Sweet BBQ sauce, pulled pork, chopped brisket, caramelized onions, banana peppers and house cheese blend. Finished with Alchemy white sauce drizzle.	

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 - Buffalo

Dessert

Bourbon Glazed Classic Yeast Donut	\$6
Our house made yeast donut dipped in a bourbon glaze, with candied bacon and filled with whipped cream and topped chocolate drizzle.	
Apple Fries	\$7
OH YOU DIDN'T KNOW....??? Deep fried in a light batter, sprinkled with cinnamon sugar and served with house made caramel and whipped cream.	
Deep Fried Peanut Butter Cups	\$8
Our favorite candy bar dipped in our house made funnel cake batter and fried crispy. Served with salted whip cream, chocolate drizzle, powdered sugar and candied bacon crumble. YUM!	



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

Thanks for supporting local.
Stay safe Kamloops.