



LET’S GET IT STARTED

Alchemy Smoked Wings 16

Kamloops favorite smoked wings. Rubbed with spices and lightly smoked with a blend of apple and hickory wood.

Sauced Flavours:

- Beer Mustard
 - Sweet BBQ
 - Spicy BBQ
 - Honey Garlic
 - Buffalo
 - Electric Honey
 - Alchemy Inferno
 - Habanero Mash
- Like the Heat?? Ask about our in house extreme hot sauces ·

Dry Flavours:

- All Dressed
- Cajun
- Salt & Pepper
- Dill
- Jalapeno Lime
- Parmesan Garlic
- Jamacian Jerk
- Ketchup
- Vampire (Garlic Cheddar)

Pork Belly Burnt Ends 14

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

Fresh Totopo & Dip 8

Fresh tortillas fried daily and served with house made Pico de Gallo. Add beer queso or guacamole for \$4 each. Be sure to ask for extra tortillas to finish your dips

Cheesy Garlic Breadstix 12

A full-sized order of pizza dough brushed with roasted garlic oil, topped with Our house cheese blend and baked golden in our brick oven. Served with Alchemy white sauce for dipping

GREENS

Southwest Blackened Chicken Salad 19

Romaine, blackened chicken breast, cheese blend, roasted corn, Pico de Gallo, pickled red onion and tortilla strips. Dressed with Alchemy white sauce and green onion. Available as grilled chicken

Classic Caesar 14

Romaine, croutons, bacon crumble and parmesan tossed in a house made Caesar dressing and finished with shaved parmesan. Add grilled or blackened chicken \$5

NAPOLI STYLE PIZZA

HAND STRETCHED & FIRE COOKED

Margherita 18

Napoli sauce, and Fior de Latte cheese. Finished with roasted garlic oil and fresh basil.

Hip Pic 20

Our vegan option. Napoli sauce, roasted garlic, fresh bruschetta. Finished with arugula and a balsamic reduction drizzle.

Formaggio 20

Napoli sauce, house cheese blend and Fior de Latte cheese.

New York Pep & Cheese 21

Napoli tomato sauce, house cheese blend, Fior de Latte and dry pepperoni.

Pickleback 21

Alfredo base, pork belly, pickle slices and house cheese blend. finished with herb and Parmesan cheese.

Oh Canada 22

Napoli tomato sauce, BBQ pork belly, Pepperoni, mushrooms and house cheese blend.

Pineapple Express 22

Napoli tomato sauce, BBQ pork belly, roasted pineapple, red onion, banana peppers and cheese blend.

Grapeful Dead 23

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 23

Beer queso base, seasoned beef, cheese blend, topped with Pico de Gallo and fresh iceberg. Finished with cilantro lime crema and Tajin seasoning.

Fun Guy 24

Alchemy white sauce, house cheese blend, roasted garlic and mushrooms. Finished with fresh arugula and balsamic reduction drizzle.

BBQ Pit Master 24

Sweet BBQ sauce, pulled pork, chopped brisket, caramelized onions, banana peppers and house cheese blend. Finished with Alchemy white sauce drizzle.

Uncle Phil 24

Alchemy white cheese sauce, smoked brisket, green and red peppers, caramelized onions, and house cheese blend.

Cowboy Blues 24

Blue cheese sauce, caramelized onions, chopped brisket, mushrooms, and our 3 cheese blend. Finished with fresh green onion.

C.B.R 24

Chicken-BBQ-Ranch. Seasoned chicken breast, bbq sauce base, 3 cheese blend, roasted jalapeno and bacon. Finished with pickled red onion and chipotle ranch drizzle.

DISCO PARTY

Kennebec shoestring fries house made gravy, and all the fixins’

· ADD MEAT TO ANY DISCO ·

Basic Disco 16

Fries and curds topped with house made gravy, cheese curds and green onion.

Blue Buffalo 18

Beer queso, gorgonzola (blue) cheese and buffalo sauce.
Finished with crispy onions, cilantro lime crema. and chopped parsley garnish.
· Add blackened chicken \$4

Carolina Pork 20

Fries and curds, topped with 5 oz of Carolina style smoked pork, caramelized onions and smothered in our Carolina tomato gravy. Finished with pickled jalapenos.

Mexi Supreme 21

Fresh cut fries and seasoned ground beef, covered in our own beer queso and topped with Pico de Gallo and finished with cilantro lime crema.

Jalapeno Popper 22

Fries and curds topped with spicy BBQ pork belly, then covered in our classic gravy. Finished with roasted jalapeno, bacon and Alchemy white cream cheese sauce.

Brisket Throwdown 22

Fries and curds topped with 5oz smoked brisket, then covered in our own BBQ gravy. Finished with green onion.

BETWEEN THE SHEETS

BURGERS AND MORE

Southern Smoked Pork 16

Not your ordinary pulled pork sandwich. Carolina style smoked pork shoulder piled high on a toasted potato scallion bun, with creamy slaw, and pickled jalapeno.
Finished with our sweet BBQ sauce.

Add Cheese 2 - Upgrade to Brisket 4

Feature Burger 22

We’re coming up with new burger creations every week. Ask your server what delicious burger we have this week.

THE SWEET STUFF

Deep Fried Peanut Butter Cups 10

Dipped in funnel cake and fried crispy. Served with whip cream, powdered sugar, candied bacon crumble and chocolate drizzle.

Feature Cheesecake 10

Something new and creative every month.

CIDER & WINE

Local BC Craft Cider..... 14oz 8 / 16oz 9
Local Wine Pinot Gris..... 6oz 7.5 / 9oz 11.5
Local Wine Merlot..... 6oz 8 / 9oz 12

NONALCOHOL DRINKS

Phillips Craft Sodas..... 3.5
Pepsi / Diet Pepsi / Iced T..... 3



BEER LIST

Bad Hombre - Mexican Lager	16oz 6.25 / 20oz 7.25
This easy drinking cerveza is light and refreshing. The only thing missing is the beach. ABV 4.8% IBU 12	
Broken Resolution - Hazy IPA	16oz 6.5 / 20oz 7.5
This is our signature Hazy IPA. Oat and wheat malt create a perfect canvas for an explosion of Mosaic and Athanum hops. This beer embodies the Alchemy spirit. ABV 6.5% / 34 IBU	
Blue Velvet - Haskap & Vanilla Cream Ale	16oz 6.75 / 20oz 7.75
Sweet and tart honeyberries (haskap) come together with vanilla and a touch of milk sugar to create a smooth silky cream ale. Definitely a must try. 5.5% ABV 6 IBU	
Fill Yer Boots - Session IPA	16oz 6 / 20oz 7
This little beauty is packed full of hoppy goodness. Dry hopped with Talus and Lotus hops for some great piney citrus notes. Little beer, big flavor. Come "Fill Yer Boots" 4.5% ABV / 35 IBU	
Ragnar - West Coast DIPA	14oz 5.5 / 16oz 6.5
A big full bodied beer featuring Kveik yeast and classic West coast hops. Ragnar is sure to be honored in the halls of Valhalla. 8.2% ABV 55 IBU	
Resting Beach Face - Strawberry Basil Gose	16oz 6.5 / 20oz 7.5
The perfect lazy summer patio beer. Lightly salted with a subtle sour tartness that brings out bright strawberries and a hint of fresh basil. 5% ABV 21 IBU	
White Rabbits - Smoked Porter	16oz 5.90 / 20oz 6.90
Brewed using chocolate malt, Caramel Hell malt and a touch of smoked malt to give a subtle smokiness along side rich chocolate notes. 6.2% ABV / 40 IBU	
Jolly Rancher - Sour Green Apple Radler	16oz 6.75 / 20oz 7.75
This apple radler was made using local apple juice and fermented with Lactobacillus to give it a tart finish. ABV 5.5 % IBU 15	
Just Crush It - Citrus Pale Ale	16oz 6.5 / 20oz 7.5
This pale ale is light in body, but heavy in citrus punch. Notes of lime and grapefruit are imparted from the double dry hop additions of Equinox and Tahoma. so delicious you might " Just Crush it". ABV 5.4% IBU 35	
Strawberries & Cream - Strawberry Vanilla Cream Ale	16oz 6.75 / 20oz 7.75
Smooth and creamy, this beer is delisously decadent. Fermented with starwberry puree, vanilla and lactose. 4.7 % ABV 8 IBU	
Peelout - Hazy Grapefruit Lager	16oz 6.5 / 20oz 7.5
Brewed using our house Mexican lager yeast and fermented on 80lbs of grapefruit puree, we then dry hopped with Summit hops for an amazingly hazy and fruity treat. 4.6% ABV 20 IBU	