

STARTERS/SHAREABLES

SOFT PRETZEL BITES – 12 ✓

House-made with white cheddar cheese sauce
Sub cheese sauce for **smoked jalapeno-bacon dip** – 3

POUTINE – 14

House-cut Kennebec fries, fried cheese curds, gravy (non-fried cheese curds available). Add *brisket, bacon or pulled pork* - 5

SOUP AND SALAD COMBO – 9

Daily soup with side salad

PORK RINDS – 6

Puffed pork belly skins (available spicy)

CORN BALLS – 9 ✓

Cornbread fritters, whipped honey butter

SMOKED HUMMUS – 12 ✓

Smoked chickpeas blended with garlic and tahini. Served with carrot and celery sticks with naan bread

FRIED CHEESE CURDS – 8 ✓

Breaded and fried cheese curds, smoked tomato sauce

“THE \$35 POUTINE” – 35

Fries, poutine gravy, nacho cheese sauce, fried curds, brisket, pulled pork, bacon lardons, and some green onions for colour (good to share with 3-5 people, non-fried curds available)

ELK MEATBALLS – 12

Smoked butter, maple and sage glaze

DUSTED RIBS – 10

Fried pork side ribs, signature pork rub, spicy red BBQ sauce

FRIED PASTRAMI NUGGETS- 10

Smoked sauerkraut, Carolina gold BBQ sauce

We use only zero-trans-fat oil in our fryers.

BARBECUE

*We slow smoke and roast our meats over B.C. birch wood and applewood. All meats are subject to daily availability and limited quantities.
Half-price meats by the pound after 9pm with the purchase of a beverage!*

MEAT A LA CARTE

PASTRAMI

\$14/HALF-LB \$26/FULL-LB

Alberta AAA+ beef brisket brined 7 days, then rubbed in Dijon mustard, coriander and pepper before smoking

BRISKET

\$13/HALF-LB \$24/FULL-LB

Alberta AAA+ beef brisket, salt and pepper rub, slow smoked to perfection

PULLED PORK

\$11/HALF-LB \$21/FULL-LB

72hr-brined Canadian bone-in pork shoulder. Rubbed in our pork spice blend and slow smoked for up to 10 hours

CHICKEN

\$10/QUARTER \$18/HALF \$30/FULL

72hr brined *Sunrise Farms* fryer chicken. Plump and juicy.

BURNT ENDS

\$10/5oz

Candied and smoked beef brisket cubes

PORK SIDE RIBS \$11/1/3-RACK \$16/HALF-RACK \$28/FULL

St. Louis cut pork side ribs. Rubbed in our pork spice blend and smoked for 4 hours

CHORIZO SAUSAGE

\$5/EA.

Spiced pork sausages

SIGNATURE PLATTERS

THE COTERIE (2 ADULTS, 2 KIDS)

45

½ chicken, ½ lb brisket, 2 sausages, kids chicken tenders, cornbread, fries

PERSONAL TASTER (1-2PPL)

28

½ lb brisket, ¼ chicken (dark), ¼ lb pulled pork, 1 regular side

MEAT AND POTATOES (2-3PPL)

32

½ lb brisket, ½ lb pulled pork, potato croquette, crispy bacon potato salad

CHICKEN AND RIBS (2-3PPL)

40

½ chicken, ½ rack side ribs, 2 regular sides

THE FULL PIT (4-6PPL)

85

½ lb brisket or pastrami, ½ lb pulled pork, ½ chicken, ½ rack side ribs, 3 sausages, 5 regular sides

THE FULLER PIT (6-8PPL)

140

1 lb brisket, ½ lb pastrami, 1 lb pulled pork, full rack of ribs, whole chicken, 4 sausages, 10oz burnt ends, 6 regular sides

“THE WAY TOO MUCH BBQ, WHY DID WE ORDER THIS? WHERE

DID THEY EVEN FIND A PLATTER THIS BIG?” (12+PPL) 300

2 lbs brisket or pastrami, 1 lb burnt ends, 2 lbs pulled pork, 2 racks of ribs, 1½ chickens, 10 sausages, 8 regular sides and a \$35 poutine

SIDES

KENNEBEC FRIES – 3 ✓

SOUP – 6

SALAD – 5 ✓

JALAPENO CHEDDAR CORNBREAD – 3 ✓

MANGO IPA MACARONI SALAD – 5 ✓

CRISPY BACON POTATO SALAD – 4

APPLE-SLAW – 3 ✓

PICKLED VEG – 4 ✓

CHEESY MASHED POTATO CROQUETTES – 5 ✓

HOT SMOKED PICKLED VEGETABLES – 4 ✓

BAKED PORK AND BEANS (AVAILABLE

VEGETARIAN) – 4

PREMIUM SIDES

MAC AND CHEESE – 8 ✓

POUTINE – 8

OUR COMMITMENT TO QUALITY

We believe in doing a few things really well – that’s why we focused our menu on Texas-style barbecue. We slow-roast and smoke our meats in *Clifford*, our big red wood-fired BBQ pit/smoker. We make almost everything on our menu from scratch in our own kitchen, even our fries, buns, desserts, sauces and garnishes, and we make great efforts to source sustainable, local ingredients. We are happy to accommodate food allergies and dietary restrictions. Please let us know if you find any aspect of your experience at Prairie Dog Brewing unsatisfactory by speaking directly to a manager or owner, or send comments to feedback@prairiedog.beer, good or bad!

Jay Potter, Co-Founder and Executive Chef/Pitmaster

HANDHELDS/PLATES

Sandwiches and burgers come with a choice of 1 side from the previous page (upgrade to a premium side for \$4). We serve our sandwiches on our house-made brioche buns, made with spent brewery grains (gluten-free bun available at no extra charge).

BREWERS BRISKET SANDWICH – 21

OVER 6000 SOLD! Slow smoked Alberta beef brisket, crispy onions, malt vinegar pickles, Red BBQ sauce, arugula

THE “PRAIRIE DOG” BURGER – 21

½-lb, 50/50 brisket and pork patty, hop-smoked thick-sliced bacon, aged white cheddar, Red BBQ sauce, artisan romaine lettuce, caramelized onions, smoked tomato sauce

BOAR AND BISON BURGER – 22

Boar and bison patty, hop-smoked bacon, sage and apple aioli, crispy onions and 2-year aged white cheddar

PULLED CHICKEN SANDWICH – 20

Pulled chicken, arugula, roasted garlic pesto-aioli, hop smoked thick sliced bacon, smoked tomato sauce, provolone cheese

ALBERTA RED PULLED PORK SANDWICH – 18

Slow smoked pork shoulder, Red BBQ sauce, apple-slaw, crispy onions

BRISKET MAC AND CHEESE – 18

Elbow pasta and creamy aged cheddar cheese sauce, brisket burnt ends, pico de gallo, brioche breadcrumbs and broiled yellow cheddar cheese. *Substitute chorizo for brisket at no extra cost*
Vegetarian – 14

THE BEYOND NACHO BURGER – 22 ✓

The famous *Beyond Burger™*, nacho cheese, pico de gallo, artisan romaine lettuce and Red BBQ sauce

FALAFEL BURGER – 20 ✓

Chickpea-based patty, caramelized onions, malt vinegar pickles, artisan romaine lettuce, avocado/poblano dressing, swiss cheese. Substitute the *Beyond Burger™* patty – 2

SMOKED JACKFRUIT SANDWICH – 18 ✓

Alberta Red BBQ sauce, smoked papaya-slaw, crispy onions

BEET AND ARUGULA SALAD – 14 ✓

Pickled beets, arugula, garlic toasted barley, goat cheese, balsamic glaze

PRAIRIE COBB SALAD – 18

Artisan romaine lettuce, hop smoked bacon lardons, smoked chicken, blue cheese crumble, roasted corn, boiled egg, avocado/poblano dressing

DESSERTS

Ask your server about our gluten-free options!

BRIOCHE BREAD PUDDING – 9 ✓

Stout toffee sauce, saskatoon berry coulis and whipped cream

POPLERS – 7 ✓

Fried pretzel dough, cinnamon sugar, stout toffee sauce

YOUNG PEOPLE – \$6

10 and under with accompanying adult meal. All items are served with fries.

MAC AND CHEESE ✓

Elbow pasta and creamy cheese sauce

CHICKEN TENDERS

Deliciously breaded and fried chicken with plum sauce

PULLED PORK SANDWICH

BBQ sauce, apple slaw, crispy onions

BRISKET SANDWICH

BBQ sauce, pickle, crispy onions

“THE PUP” BURGER

4-oz patty, cheddar cheese, and lettuce on a house-made brioche bun

KID-SIZED BEVERAGES

Orange, apple, cranberry, and pineapple juices, white milk, chocolate milk – \$2.5

DAILY FOOD SPECIALS

Subject to limited quantities. Eat-in only, sorry no take-out orders.

SUNDAY – HALF PRICE BURNT ENDS

\$5/5oz

WITH BEVERAGE PURCHASE

TUESDAY – TACOS!

\$4 EA.

Brisket, pulled pork, or jackfruit in a 4” flour tortilla, arugula, pico de gallo, spiced cheddar cheese and IPA sour cream

WITH BEVERAGE PURCHASE

WEDNESDAY – CHICKEN DRUMS

\$2 EA.

24-hr brined, 3-hr smoked *Sunrise Farms* chicken drumsticks

SAUCE OPTIONS

MEDIUM	HOT	SCOTT'S XTRA HOT
HONEY GARLIC	ALABAMA WHITE	SALT & PEPPER

ADD BLUE CHEESE DIP OR RANCH DRESSING - \$2

THURSDAY – BRISKET MEATLOAF

\$22

Alberta AAA+ *Harmony Beef* ground brisket meatloaf, with cheesy mashed potato croquettes, pickled and smoked vegetables

FRIDAY – PITMASTER'S SPECIAL

Ask your server – market price

SATURDAY – BEEF RIBS

\$25/3 RIBS

Beretta Farms' big and meaty beef ribs. Served with 2 regular BBQ sides

