

BEER SOUP

chicken, roasted carrot, celery, spanish onions, lions gate lager, focaccia bread

WEST COAST SEAFOOD CHOWDER

white chowder, salmon, cod, clams, double smoked bacon, corn, focaccia bread

EDAMAME G V tossed in a tangy chili sauce, sesame seeds

HUMMUS DIP V

roasted red pepper hummus, basil oil, armenian sesame flat bread

CALAMARI

flash fried with jalapeño, red pepper, red onion, tzatziki

CRISPY DRY RIBS (G

rock salt, coarse black pepper

PUB FAVOURITES

OKTOBERFEST PRETZEL V

tear & share: dill mustard dip add: smoked cheddar 2.99

CHICKEN WINGS G

garlic chili wings with chili-lime aioli or spicy hot with blue cheese dip

NACHOS ₲ ▼

corn tortilla chips, fresh jalapeños, scallions, tomatoes, olives, fresh tomato salsa, sour cream add: guacamole 2.99 | chicken 5.99 | bacon 3.99

CHICKEN TENDERS

served with fries, chili lime aioli

BEER BATTERED ONION RINGS ▼

served with sriracha aioli

BALLPARK GARLIC FRIES G V

parmesan, truffle oil, roasted garlic sriracha dip, garlic, garlicand a little bit more garlic

YAM FRIES ▼

balsamic glaze, pesto mayo

POUTINE V

fries, gravy, white cheddar cheese curds add: pulled pork 4.99

BREWER'S SPECIAL

3 COURSES \$31.99

TO START: CAESAR SALAD OR: GARDEN SALAD

MAIN COURSE: BUTTER CHICKEN OR: SEAFOOD FETTUCCINE

OR: PEPPERCORN SIRLOIN (+\$6)

DESSERT: SINGLE SCOOP SUNDAE

mario's vanilla bean gelato plus one topping

15.⁹⁹

SALADS

KALE & QUINOA POWER SALAD GV

quinoa, avocado, gem tomatoes, pistachios, pumpkin seeds, cranberries, maple dressing, goat cheese

add: chicken 5.99 | salmon 7.99 | seared rare ahi tuna 7.99

8.99 | 13.99 CAESAR SALAD V

romaine, house croutons, caesar dressing, parmesan add: chicken 5.99 | salmon 7.99

STEAMWORKS

8.99

8.99

11.⁹⁹

15.⁹⁹

14.⁹⁹

16.99

11.⁹⁹

8.99 | 13.99 GARDEN SALAD G ♥

mixed greens, kalamata olives, gem tomatoes. cucumbers, house citrus vinaigrette

add: chicken 5.99 | salmon 7.99

SOUP & SALAD

beer soup or seafood chowder with garden or caesar salad, served with garlic bread

STEAK &

GORGONZOLA SALAD 19.99

dijon marinated steak grilled medium rare, romaine, watercress, red onion, gem tomatoes, honey dijon dressing, walnuts, gorgonzola cheese

SEARED RARE AHI TUNA SALAD

kale, mango, edamame, crispy onion & cashews, sesame garlic vinaigrette

G GLUTEN SENSITIVE

BURGERS ETC.

all served with fries; substitute: salad 1.49 | yam fries 1.49 | onion rings 2.99 poutine 3.99 | chowder 2.99 | beer soup 2.99 G *sub aluten free bun \$1.99

STEAMWORKS BURGER

hand pressed to order - double smoked bacon. cheddar, relish mayo, lettuce, tomato, pickle

BREWHOUSE BURGER

hand pressed to order - smoked cheddar, onion ring, bourbon bacon jam, lettuce, tomato nitro stout bbg sauce, dijon mayo

CRISPY CHICKEN SANDWICH

aged cheddar cheese, mayo, lettuce, tomato, onion, pickle, ranch dressing

12-HOUR PULLED **PORK SANDWICH**

nitro stout bbg sauce, aged cheddar, onion ring, creamy coleslaw, mayo

SOCKEYE SALMON BURGER cajun spiced sockeye salmon filet, lettuce,

tomato, chili lime aioli

BEYOND CHEESE BURGER V

plant-based beyond patty topped with aged cheddar, lettuce, tomato, pickles, relish mayo

▼ VEGETARIAN

STEAMWORKS IS NOT GLUTEN-FREE OR A VEGETARIAN RESTAURANT AND CAN TAKE NO RESPONSIBILITY SHOULD CROSS-CONTAMINATION OCCUR BETWEEN FOODS. THIS MENU IS OFFERED TO ASSIST YOU WITH YOUR DIFTARY NEEDS AND CONCERNS, BUT YOU MUST BE AWARE THAT CROSS-CONTAMINATION CAN OCCUR AND CONSIDER THIS INFORMATION SERIOUSLY.

20.99

grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables 28.99 **CERTIFIED ANGUS SIRLOIN G** seasoned 7 oz. CAB® sirloin, seasonal

LAND AND SEA

flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions, pico de gallo, flour tortilla, fries

lions gate lager battered fish, tangy tartar sauce,

CAJUN SALMON & RISOTTO G

FISH SOFT TACOS

house-made coleslaw, fries

vegetables, mashed potatoes

FISH & CHIPS

30.⁹⁹ PEPPERCORN SIRLOIN peppercorn crusted CAB® sirloin, house peppercorn sauce, seasonal vegetables, mashed potatoes

38.99 THE "WORKS" SIRLOIN peppercorn crusted CAB® sirloin, house peppercorn sauce, grilled

prawn skewer, herb mushrooms, seasonal vegetables, garlic bread, mashed potatoes

PASTAS & BOWLS

add: chicken 5.99 | garlic toast 1.99 | cheese toast 4.99 25.⁹⁹ **SEAFOOD FETTUCCINE**

baby clams, salmon & prawns, gem tomatoes, spinach, lobster cream sauce, focaccia toast

PRAWN & CHORIZO JAMBALAYA G jasmine cajun rice, chorizo sausage, tiger prawns,

smoked bacon, celery, bell peppers, garlic, rich tomato sauce- topped with sriracha aioli, black beans & roasted corn salsa with fresh green scallions

fresh ground beef, mushrooms, red peppers, aged cheddar, sour cream, tortilla chips, cheese bread

TUNA POKE BOWL sushi grade ahi tuna, ginger mirin soy sauce, coconut rice, edamame, gem tomatoes, avocado, mango, wakame, red tobiko, sriracha mayo, crispy onions

19 .⁹⁹

AWARD-WINNING CHILI

23.99 **BOMBAY BUTTER CHICKEN** authentic indian style, seasonal vegetables, house coconut rice blend, naan bread

CHICKEN GODDESS BOWL G maple soy chicken, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut rice, green goddess dressing

substitute salmon: +2\$ made in collaboration with @fitcampfoods

THIN CRUST PIZZA

G *sub gluten free pizza crust: + \$2.00

17⁹⁹

1 pc 16.99 | 2 pcs 20.99

TUSCAN spicy italian sausage, bocconcini, roasted garlic, roasted tomatoes, pesto, balsamic glaze, mozzarella

TEMPESTA garlic-marinated prawns, house-made pesto, roasted roma tomatoes, feta, mozzarella

18.⁹⁹ **HAWAIIAN** back bacon, fresh pineapple, roasted roma

18.⁹⁹

19.⁹⁹

15.⁹⁹

8.99 13.99

21.⁹⁹

17.99 **CLASSIC V** bocconcini cheese, kalamata olives, roasted roma

tomatoes, roasted garlic, fresh basil, mozzarella 18.⁹⁹ THAI CHICKEN peanut sauce, sweet peppers, green onion &

cilantro, coconut crème fraîche, mozzarella PEPPERONI & SPICY 17.⁹⁹ **BANANA PEPPER**

PLANT-BASED

mushrooms, oregano, mozzarella

tomatoes, mozzarella

8.99 EDAMAME G V tossed in a tangy chili sauce, sesame seeds

11.⁹⁹ **HUMMUS DIP V** roasted red pepper hummus, basil oil, armenian sesame flat bread

KALE & QUINOA POWER SALAD G V quinoa, avocado, gem tomatoes, pistachios, pumpkin seeds,

cranberries, maple dressing, goat cheese *add: maple glazed tofu 4.99

100% plant-based: order with no goat cheese

STEAMWORKS GARDEN SALAD ₲ ▼

19.99

mixed greens, kalamata olives, gem tomatoes, cucumbers, house citrus vinaigrette add: maple glazed tofu 4.99

18.⁹⁹ TOFU GODDESS BOWL G V maple soy tofu, turmeric cauliflower, avocado,

cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing made in collaboration with @fitcampfoods

VEGAN JAMBALAYA G V jasmine cajun rice, plant-based "beyond" italian

sausage, celery, bell peppers, garlic, rich tomato sauce- topped with vegan cashew jalapeño cream, crispy beets, black bean & roasted corn salsa with fresh green scallions