

# STEAMWORKS



## STARTERS & PUB FAVOURITES

<b>BEER SOUP</b> 7.99 chicken, roasted carrot, celery, spanish onions, lions gate lager, focaccia bread	<b>OKTOBERFEST PRETZEL</b> v 15.99 tear & share; dill mustard dip add: smoked cheddar 2.99
<b>WEST COAST SEAFOOD CHOWDER</b> 8.99 white chowder, salmon, cod, clams, double smoked bacon, corn, focaccia bread	<b>NACHOS</b> G v 20.99 corn tortilla chips, fresh jalapeños, scallions, tomatoes, olives, fresh tomato salsa, sour cream add: guacamole 2.99   chicken 5.99   bacon 3.99
<b>EDAMAME</b> v 9.99 tossed in a tangy chili sauce, sesame seeds	<b>CALAMARI</b> 15.99 flash fried with jalapeño, red pepper, red onion, tzatziki
<b>HUMMUS DIP</b> v 11.99 roasted red pepper hummus, basil oil, naan bread and tortilla chips	<b>"PALE-ALE" SAUSAGE</b> NEW 15.99 2 links grilled to perfection, house-made pickled onions, sauerkraut, dill mustard sauce and grainy mustard
<b>MOZZARELLA ARANCINI</b> v NEW 14.99 crispy risotto balls stuffed with mozzarella, topped with parmesan, served with marinara sauce	<b>BEER BATTERED ONION RINGS</b> v 9.99 served with garlic sriracha aioli
<b>FRIED PICKLES</b> v NEW 12.99 aka killer cucumbers, panko crusted jumbo dill pickle spears served with relish mayo	<b>BALLPARK GARLIC FRIES</b> G v 12.99 parmesan, truffle oil, garlic sriracha dip, garlic, garlic ...and a little bit more garlic
<b>CRISPY DRY RIBS</b> G 14.99 rock salt, coarse black pepper	<b>YAM FRIES</b> v 8.99 balsamic glaze, pesto mayo
<b>CHICKEN TENDERS</b> 17.99 served with fries, chili lime aioli	<b>POUTINE</b> v 12.99 fries, gravy, white cheddar cheese curds add: pulled pork 4.99
<b>CHICKEN WINGS</b> 16.49 garlic chili wings with chili-lime aioli or spicy hot with blue cheese dip (G) or salt & pepper with blue cheese dip (G)	

## SALADS

add: chicken 5.99 | salmon 8.99 | seared rare ahi tuna 8.99

<b>KALE &amp; QUINOA POWER SALAD</b> G v 15.99 quinoa, avocado, gem tomatoes, pistachios, pumpkin seeds, cranberries, maple dressing, goat cheese	<b>SOUP &amp; SALAD</b> 17.99 beer soup or seafood chowder with garden or caesar salad, served with garlic bread
<b>CAESAR SALAD</b> 8.99   13.99 romaine, house croutons, caesar dressing, parmesan	<b>STEAK &amp; GORGONZOLA SALAD</b> G 20.99 dijon marinated steak grilled medium rare, mixed greens, watermelon radish, red onion, gem tomatoes, honey dijon dressing, walnuts, gorgonzola cheese
<b>STEAMWORKS GARDEN SALAD</b> G v 8.99   13.99 mixed greens, kalamata olives, gem tomatoes, cucumbers, house citrus vinaigrette	<b>SEARED RARE AHI TUNA SALAD</b> 21.99 kale, mango, edamame, crispy onion & cashews, sesame garlic vinaigrette

## PLANT-BASED



<b>EDAMAME</b> v 9.99 tossed in a tangy chili sauce, sesame seeds	<b>HUMMUS DIP</b> v 11.99 roasted red pepper hummus, basil oil, naan bread and tortilla chips
<b>KALE &amp; QUINOA POWER SALAD</b> G v 15.99 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	<b>STEAMWORKS GARDEN SALAD</b> G v 8.99   13.99 mixed greens, kalamata olives, gem tomatoes, cucumbers, house citrus vinaigrette add: maple glazed tofu 4.99

**G** GLUTEN SENSITIVE **V** VEGETARIAN

STEAMWORKS IS NOT A 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 DIETARY NEEDS AND CONCERNS, BUT YOU MUST BE AWARE THAT CROSS-CONTAMINATION CAN OCCUR AND CONSIDER THIS INFORMATION SERIOUSLY.

## LAND AND SEA

<b>BRISKET TACOS</b> NEW 18.99 slow roasted brisket tossed in bbq sauce with chipotle aioli, crisp cabbage, pico de gallo, crispy shallots and fresh cilantro in a flour tortilla, served with fries	<b>CAJUN SALMON &amp; RISOTTO</b> G 29.99 grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables
<b>FISH SOFT TACOS</b> 18.99 flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions, pico de gallo, flour tortilla, served with fries	<b>PEPPERCORN SIRLOIN</b> 31.99 peppercorn crusted CAB® sirloin, house peppercorn sauce, seasonal vegetables, mashed potatoes
<b>FISH &amp; CHIPS</b> 1 pc 16.99   2 pcs 20.99 lions gate lager battered fish, tangy tartar sauce, house-made coleslaw, fries	<b>THE "WORKS" SIRLOIN</b> 39.99 peppercorn crusted CAB® sirloin, house peppercorn sauce, grilled prawn skewer, herb mushrooms, seasonal vegetables, garlic bread, mashed potatoes
<b>CERTIFIED ANGUS SIRLOIN</b> G 29.99 seasoned 7 oz. CAB® sirloin, seasonal vegetables, mashed potatoes	

## PASTAS & BOWLS

add: chicken 5.99 | garlic toast 2.99 | cheese toast 5.99

<b>SEAFOOD FETTUCCINE</b> 26.99 baby clams, salmon & prawns, gem tomatoes, spinach, lobster cream sauce, focaccia toast	<b>TUNA POKE BOWL</b> 21.99 sushi grade ahi tuna, ginger mirin soy sauce, coconut rice, edamame, gem tomatoes, avocado, mango, wakame, red tobiko, garlic sriracha mayo, crispy onions	<b>AWARD-WINNING CHILI</b> 18.99 fresh ground beef, mushrooms, red peppers, aged cheddar, sour cream, tortilla chips, green onion, served with cheese bread
<b>BOLOGNESE PAPPARDELLE</b> NEW 22.99 house-made beef bolognese sauce, porcini mushrooms, pappardelle noodles, parmigiano reggiano, and a toasted ciabatta	<b>PRAWN &amp; CHORIZO JAMBALAYA</b> G 21.99 cajun jasmine rice, chorizo sausage, tiger prawns, smoked bacon, celery, bell peppers, garlic, rich tomato sauce topped with garlic sriracha aioli, black beans & roasted corn salsa with fresh green scallions	<b>CHICKEN GODDESS BOWL</b> G 21.99 maple soy chicken, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing substitute salmon: +2\$ made in collaboration with @fitcampfoods

## BURGERS ETC.

substitute fries for: garden salad 1.49 | caesar salad 1.49 | yam fries 1.49 | onion rings 2.99 | poutine 3.99  
seafood chowder 2.99 | beer soup 2.99 | G \*sub gluten free bun 1.99

<b>STEAMWORKS BURGER</b> 19.49 hand pressed to order - cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle	<b>BREWHOUSE BURGER</b> 19.99 hand pressed to order - smoked cheddar, onion ring, bourbon bacon jam, lettuce, tomato, bbq sauce, dijon mayo	<b>SOCKEYE SALMON BURGER</b> 20.99 cajun spiced sockeye salmon filet, lettuce, tomato, chili lime aioli
<b>12-HOUR PULLED PORK SANDWICH</b> 19.49 bbq sauce, aged cheddar, onion ring, creamy coleslaw, mayo	<b>CRISPY CHICKEN SANDWICH</b> 19.49 aged cheddar cheese, mayo, lettuce, tomato, onion, pickle, ranch dressing	<b>BEYOND CHEESE BURGER</b> v 20.99 plant-based beyond patty topped with aged cheddar, lettuce, tomato, pickles and relish mayo

## THIN CRUST PIZZA

G \*sub gluten free pizza crust: + \$2

<b>TUSCAN</b> 20.99 spicy italian sausage, bocconcini, roasted garlic, roasted tomatoes, pesto, balsamic glaze, mozzarella	<b>CLASSIC</b> v 19.99 bocconcini cheese, kalamata olives, roasted roma tomatoes, roasted garlic, fresh basil, mozzarella
<b>TEMPESTA</b> 21.99 garlic-marinated prawns, house-made pesto, roasted roma tomatoes, feta, mozzarella	<b>THAI CHICKEN</b> 20.99 peanut sauce, sweet peppers, green onion & cilantro, coconut crème fraîche, mozzarella
<b>HAWAIIAN</b> 19.99 back bacon, fresh pineapple, roasted roma tomatoes, mozzarella	<b>PEPPERONI &amp; SPICY BANANA PEPPER</b> 19.99 mushrooms, oregano, mozzarella



@STEAMWORKSBREWPUB

GENERAL MANAGER: Ryan Schwartz

HEAD BREWER: Julia Hanlon

HEAD CHEF: Lisa Lawrence

