



# SMALL PLATES

### BRISKETARANCINI \$14

panko crusted risotto balls stuffed with mozzarella & slow roasted brisket, served with house bbq sauce

### SWEET CHILI CAULIFLOWER V \$11

steamworks lions gate lager battered cauliflower tossed in house sweet chili sauce, topped with green onions & sesame seeds

### KALE & QUINOA POWER SALAD \$8

quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing

### SALT & PEPPER DRY RIBS GS \$11

tossed in coarse salt & fresh cracked pepper

### CRISPY CHICKEN TENDERS \$10

served with plum sauce

### BEER BRINED WINGS \$12

brined in steamworks heroica red ale, tossed in salt & pepper & served with rustic ranch

### BRUSSELS SPROUTS GS \$10

flash fried shishito peppers, crisp bacon, parmesan reggiano, lemon

# BURGERS

### STEAMWORKS BURGER \$14.50

"smashed" to order certified angus beef, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo & brioche bun

### CRISPY CHICKEN SANDWICH \$14.50

breaded fried chicken with crisp coleslaw, tomato, pickles, rustic ranch & brioche bun

### (MAKE IT NASHVILLE HOT CHICKEN \$0.50)

### QUINOA VEGGIE BURGER V \$12

swiss-stuffed quinoa tofu mushroom black been patty, pesto mayo, sweet & spicy carrot chutney, lettuce, tomato & brioche bun

ADD FRIES + \$3.50

## DESSERTS

### DOUGHNUT HOLES \$9

served with Nutella fudge sauce and Dulce de Leche \*Nutella fudge sauce contains Nuts\*

### KOREAN CHICKEN TACO \$8

crispy chicken, kimchi aioli & korean chili sauce topped with crisp coleslaw, cucumbers & pickled red onions in a flour tortilla

### FISH TACO \$8

flash fried battered fish, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla

### CAULIFLOWER VEGGIE TACO VEGAN \$8

roasted caulifower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla

### BRISKETTACO \$8

slow roasted brisket tossed in house bbg sauce, with chipotle aioli, pico de gallo, crisp cabbage, crispy shallots & fresh cilantro in a flour tortilla

# DRINKS

WATER

\$3 KOMBUCHA \$5

BOYLAN'S SODA

SPARKLING WATER \$3

FRIES V GS \$4

served with sriracha mayo

TRUFFLE OIL & PARMESAN FRIES V GS \$8

## FRYBAR

### SIGNATURE POUTINE \$8

cheese curds & house gravy

(ADD SLOW ROASTED BRISKET + \$4)

GS - Gluten Sensitive

V - Vegetarian Item + all prices include tax +