

STEAMWORKS

KITCHEN & TAPHOUSE

STARTERS

"PALE ALE" SAUSAGE	16.99
2 links grilled to perfection, house-made pickled onions, sauerkraut, dill mustard sauce and grainy mustard	
HUMMUS DIP (V)	13.99
roasted red pepper hummus, basil oil, gem tomatoes, olives, naan bread & tortilla chips (G) *with no naan bread	
OKTOBERFEST PRETZEL (V)	15.99
tear & share; dill mustard dip add smoked cheddar 2.99	
NACHOS (G) (V)	20.99
corn tortilla chips, fresh jalapeños, scallions, tomatoes, olives, fresh pico de gallo & sour cream add: guacamole 2.99 chicken 5.99 bacon 3.99	
BRUSSELS SPROUTS	14.99
shishito peppers, crisp bacon, parmesan reggiano, lemon	
MOZZARELLA ARANCINI (V)	14.99
crispy risotto balls stuffed with mozzarella, topped with parmesan, served with marinara sauce	
CRISPY DRY RIBS (G)	16.99
rock salt, coarse black pepper	
CHICKEN TENDERS	17.99
served with fries, chili lime aioli	
CHICKEN WINGS	17.99
choice of: garlic chili wings served with chili lime aioli, spicy hot wings served with blue cheese dip (G) or salt & pepper served with blue cheese dip (G)	

BAO-ZERS 2 FOR 10.99

BAO BUN MEETS SLIDER

BIG LEBOSKI

miso hoisin mushrooms, ground sirloin, kimchi aioli, lettuce, sesame seeds

K-BAO

crispy chicken, wonton crisps, kimchi aioli, cucumber, cilantro, sweet chili sauce

SALADS

ADD: CHICKEN 5.99 | MAPLE GLAZED TOFU 4.99
SALMON 8.99 | SEARED RARE AHI TUNA 8.99

CAESAR SALAD 6.99 | 13.99
romaine, house croutons, caesar dressing, parmesan

THE PLEASANT SALAD (V) 6.99 | 13.99
mixed greens, croutons, gem tomatoes, goat cheese, cucumber, candied pecans, watermelon radish, honey lime dressing

KALE & QUINOA POWER SALAD (G) (V) 16.99
avocado, gem tomatoes, pistachios, pumpkin seeds, green onion, cranberries, maple dressing, goat cheese

ARUGULA BEET SALAD (G) (V) 16.99
red beets, goat cheese, arugula, quinoa, cucumbers, gem tomatoes, & almonds tossed in a maple dressing

BURGERS ETC.

SUBSTITUTE FRIES FOR: PLEASANT SALAD 1.99 | CAESAR SALAD 1.99 | YAM FRIES .99
ONION RINGS .99 | POUTINE 3.99 (G) SUB GLUTEN FREE BUN 1.99

STEAMWORKS BURGER 20.49
hand-pressed certified angus beef ground chuck, double smoked bacon, cheddar, relish mayo, lettuce, tomato, pickle

BEYOND CHEESE BURGER (V) 21.99
plant-based beyond patty topped with lettuce, tomato, pickles, cheddar cheese, relish mayo

CRISPY CHICKEN SANDWICH 20.49
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles, rustic ranch aioli, brioche bun

TACOS

MAKE IT A MEAL ADD: FRIES 4.99
YAM FRIES 5.99 | ONION RINGS 5.99
PLEASANT SALAD 6.99 | CAESAR SALAD 6.99

BRISKET TACO 7.99 /EA
slow roasted brisket tossed in bbq sauce with chipotle aioli, crisp cabbage, pico de gallo, crispy shallots & fresh cilantro in a flour tortilla

FISH SOFT TACO 7.99 /EA
flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions & pico de gallo in a flour tortilla

CAULIFLOWER TACO (V) 7.49 /EA
roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla

MAINS & BOWLS

CAJUN SALMON & RISOTTO (G) 32.99
grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables

TUNA POKE BOWL 23.99
sushi grade ahi tuna tossed in ginger mirin soy sauce, coconut rice, edamame, gem tomatoes, avocado, wakame, red tobiko, sriracha mayo, crispy onions

CHICKEN GODDESS BOWL (G) 22.99
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

FRY BAR

YAM FRIES (V) 9.99
balsamic glaze, pesto mayo

POUTINE (V) 12.99
gravy, white cheddar cheese curds
add slow roasted brisket 4.99

BEER BATTERED ONION RINGS (V) 9.99
served with garlic sriracha aioli

BALLPARK GARLIC FRIES (G) (V) 13.99
parmesan, truffle oil, roasted garlic sriracha dip, garlic, garlicand a little bit more garlic

PIZZA

(G) *SUB GLUTEN FREE PIZZA CRUST 1.99

TUSCAN 20.99
italian sausage, bocconcini cheese, roasted garlic, roasted roma tomatoes, pesto, balsamic glaze, mozzarella

HAWAIIAN 19.99
back bacon, fresh pineapple, roasted roma tomatoes, mozzarella

CLASSIC (V) 19.99
bocconcini cheese, olives, roasted garlic, roasted roma tomatoes, fresh basil, mozzarella

THAI CHICKEN 20.99
peanut sauce, sweet peppers, green onion, cilantro, coconut crème fraîche, mozzarella

SWEET HEAT 20.99
mozzarella, banana peppers, chorizo, bacon jam, honey, sesame seeds, chili flakes

PLANT-BASED

HUMMUS DIP (V) 13.99
roasted red pepper hummus, basil oil, gem tomatoes, olives, naan bread & tortilla chips
(G) *with no naan bread
100% plant-based: with no naan bread

CAULIFLOWER TACO (V) 7.49
roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla

KALE & QUINOA POWER SALAD (G) (V) 16.99
avocado, gem tomatoes, pistachios, pumpkin seeds, green onion, cranberries, maple dressing, goat cheese
add maple glazed tofu 4.99
100% plant-based: with no goat cheese

ARUGULA BEET SALAD (G) (V) 16.99
red beets, goat cheese, arugula, quinoa, cucumbers, gem tomatoes, & almonds tossed in a maple dressing
add maple glazed tofu 4.99
100% plant-based: with no goat cheese

VEGAN JAMBALAYA (G) (V) 23.99
cajun jasmine 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

TOFU GODDESS BOWL (G) 20.99
maple soy tofu, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut rice, green goddess dressing
MADE IN COLLABORATION WITH @FITCAMPFOODS

(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.

STEAMWORKS

KITCHEN & TAPHOUSE

HAPPY HOUR

3-6 PM EVERYDAY

\$5.99 SLEEVES OF:

LIONS GATE LAGER & PALE ALE

\$3 OFF PITCHERS OF BEER

\$2 OFF CLASSIC COCKTAILS:

RED SANGRIA | CLASSIC CAESAR | MARGARITA

BLACKBERRY BRAMBLE | OLD FASHIONED | MULE

\$4 OFF COCKTAIL PITCHERS

\$2 OFF 6OZ WINES

\$3 OFF 9OZ WINES

COCKTAIL PITCHERS

RED SANGRIA

house-made red wine & brandy punch

26 | 6oz

BLACKBERRY BRAMBLE

boodles gin, blackberry syrup, fresh lemon juice, topped with soda

26 | 5oz

BEERGARITA

cuero especial silver, lime juice, passionfruit syrup topped with lions gate lager

26 | 6oz

PEACH GOBBLER

wild turkey, peach schnapps, lemon juice, fresh mint

26 | 5oz

STRAWBERRY TEQUILA FIZZ

house infused cuervo silver strawberry tequila, fresh lemon juice, simple syrup, fresh basil

26 | 5oz

CLASSIC COCKTAILS

RED SANGRIA

house-made red wine & brandy punch

11 | 2oz

MULE

skyy vodka, lime juice, ginger beer

12 | 2oz

CLASSIC MARGARITA

cuervo silver, triple sec, agave syrup, fresh lime juice, shaken on the rocks

12 | 2oz

CLASSIC CAESAR

choice of vodka, gin or tequila

11 | 2oz

BLACKBERRY BRAMBLE

boodles gin, blackberry syrup, fresh lemon juice and a splash of soda

13 | 2oz

OLD FASHIONED

russel's reserve bourbon, bgs demerara syrup, bitters

16 | 2oz

FEATURE COCKTAILS

COLD BREW MARTINI

skyy vodka, forty creek cream, jj bean cold brew, chocolate bitters

13 | 2oz

BEERGARITA

cuero especial silver, lime juice, passionfruit syrup topped with lions gate lager

13 | 2oz

STRAWBERRY TEQUILA FIZZ

house infused cuervo silver strawberry tequila, fresh lemon juice, simple syrup, fresh basil

13 | 2oz

MENU PRICES ARE BEFORE TAX.

WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 2PM

ALL BRUNCH OFFERINGS SERVED WITH SMASHBROWNS, TOPPED WITH SOUR CREAM & SALSA*

BREWER'S BREAKFAST

2 farm fresh eggs your way, bacon, steamworks "pale ale" sausage, grilled half avocado, toasted focaccia

18.99

BREAKFAST SANDWICH

brioche bun, lettuce, tomato, smoked cheddar, avocado, bacon, fried egg, relish mayo
add a burger patty \$3.50

17.99

BEYOND SAUSAGE

HASH & EGGS (V)
plant based beyond sausage, 2 poached eggs, bell peppers, onion, hollandaise, toasted focaccia

19.99

CHORIZO HASH & EGGS

chorizo sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, toasted focaccia

18.99

STEAK N' EGGS

7oz certified angus beef sirloin, scrambled eggs, toasted focaccia

28.99

CLASSIC BENNY

canadian bacon, 2 soft poached eggs, toasted english muffin, house-made hollandaise

17.99

SMOKED SALMON BENNY

2 soft poached eggs, toasted english muffin, house-made hollandaise

18.99

GET IN THE RING BENNY

2 soft poached eggs, crispy onion rings filled with slow roasted brisket, house-made hollandaise

18.99

AVOCADO BENNY (V)

2 soft poached eggs, avocado, tomato, toasted english muffin, hollandaise
add bacon \$1.99

17.99

BAKED BERRY

& FIG CREPE (V)

baked crepe topped with strawberries, blueberries, caramel sauce, fig semifreddo, whipping cream
*not served with smashbrowns

14.99

WINE

WHITES

HILLSIDE

GEWURZTRAMINER
NARAMATA BC

6oz

9oz

BTL

10.50

15.50

43

SAINTLY

SAUVIGNON BLANC
OKANAGAN VALLEY

10

14.75

41

GARDEN OF GRANITE

PINOT GRIGIO
NORTH VANCOUVER

11

16.25

45

ROSÉ

R&D

CULMINA
OKANAGAN VALLEY

6oz

9oz

BTL

10

14.75

41

REDS

EVOLVE

RED BLEND
OKANAGAN VALLEY

6oz

9oz

BTL

11

16.25

45

DIRTY LAUNDRY

PINOT NOIR
OKANAGAN VALLEY

12

17.75

48

GARDEN OF GRANITE

MALBEC
NORTH VANCOUVER

11

16.25

45

SPARKLING

EVOLVE

EFFERVESCENCE
OKANAGAN VALLEY

4oz

BTL

7.50

43

NON-ALCOHOLIC

EDNA'S NON-ALCOHOLIC

COCKTAILS 6.50 | 355ML

MOJITO - bright natural mojito mint, a splash of lime juice, with subtle rum notes

PALOMA - a burst of citrus, pink grapefruit & lime, with aromas of tequila anejo & a touch of salt

COLLINS - lemon citrus, with subtle notes of natural cucumber & juniper gin

ODDITY KOMBUCHA 6.50 | 354ML

GINGER - crisp, fresh ginger balanced with a lemongrass infusion

HIBISCUS MINT - tart and colourful hibiscus with a smooth mint finish

DESSERT

DOUGHNUT HOLES (V)

made fresh to order, served with nutella fudge & dulce de leche

9.99

CARAMEL APPLE GALETTE (V)

house-made apple pie smothered in a warm caramel sauce & almond crumble, served with vanilla bean gelato

11.99



HOUSE SHOTS 1oz

\$7 THE SHAFT | \$8 OLD FASHIONED

\$7 STRAWBERRY INFUSED TEQUILA