

STEAMWORKS

STARTERS & PUB FAVOURITES

BEER SOUP chicken, roasted carrot, celery, spanish onions, lions gate lager, focaccia bread	8.99	OKTOBERFEST PRETZEL V tear & share; dill mustard dip add: smoked cheddar 2.99	16.99
WEST COAST SEAFOOD CHOWDER white chowder, salmon, cod, clams, double smoked bacon, corn, focaccia bread	9.99	NACHOS G V corn tortilla chips, fresh jalapeños, scallions, tomatoes, olives, fresh tomato salsa, sour cream add: guacamole 2.99 chicken 5.99 bacon 3.99	22.99
EDAMAME V tossed in a tangy chili sauce, sesame seeds	10.99	HUMMUS DIP V roasted red pepper hummus, basil oil, gem tomatoes, olives, naan bread & tortilla chips GS: order with no naan bread	13.99
MOZZARELLA ARANCINI V crispy risotto balls stuffed with mozzarella, topped with parmesan, served with marinara sauce	14.99	CHICKEN TENDERS served with fries, chili lime aioli	17.99
FRIED PICKLES V aka killer cucumbers - panko crusted jumbo dill pickle spears served with relish mayo	13.99	BEER BATTERED ONION RINGS V served with garlic sriracha aioli	9.99
CRISPY DRY RIBS G rock salt, coarse black pepper	15.99	BALLPARK GARLIC FRIES G V parmesan, truffle oil, garlic sriracha aioli, garlic, garlicand a little bit more garlic	13.99
CHICKEN WINGS garlic chili wings with chili-lime aioli or spicy hot with blue cheese dip (G) or salt & pepper with blue cheese dip (G)	17.99	YAM FRIES V balsamic glaze, pesto mayo	9.99
CALAMARI flash fried with jalapeño, red pepper, red onion, tzatziki	18.99	POUTINE V fries, gravy, white cheddar cheese curds add: pulled pork 4.99	13.99

SALADS

add: chicken 5.99 salmon 8.99 seared rare ahi tuna 8.99			
CAESAR SALAD APPY 7.99 MEAL 13.99 romaine, house croutons, caesar dressing, parmesan	SOUP & SALAD beer soup or seafood chowder with garden or caesar salad, served with garlic bread	18.99	
STEAMWORKS GARDEN SALAD G V APPY 6.99 MEAL 12.99 mixed greens, olives, gem tomatoes, cucumbers, house citrus vinaigrette	KALE & QUINOA POWER SALAD G V quinoa, avocado, gem tomatoes, pistachios, pumpkin seeds, cranberries, maple dressing, goat cheese	16.99	
ARUGULA BEET SALAD G V NEW red beets, goat cheese, arugula, quinoa, cucumbers, gem tomatoes, & almonds tossed in a maple dressing	STEAK & GORGONZOLA SALAD G dijon marinated steak grilled medium rare, mixed greens, watermelon radish, red onion, gem tomatoes, honey dijon dressing, walnuts, gorgonzola cheese	14.99	21.99

PLANT-BASED & VEGETARIAN

STEAMWORKS GARDEN SALAD G V APPY 6.99 MEAL 12.99 mixed greens, olives, gem tomatoes, cucumbers, house citrus vinaigrette add: maple glazed tofu 4.99	EDAMAME V tossed in a tangy chili sauce, sesame seeds	10.99
HUMMUS DIP V roasted red pepper hummus, basil oil, gem tomatoes, olives, naan bread & tortilla chips GS: with no naan bread 100% plant-based: with no naan 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: with no goat cheese	13.99 16.99

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

BRISKET TACOS 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	19.99	CAJUN SALMON & RISOTTO G grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables	32.99
FISH SOFT TACOS flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions, pico de gallo, flour tortilla, served with fries	18.99	PEPPERCORN SIRLOIN peppercorn-crusted CAB® sirloin, house peppercorn sauce, seasonal vegetables, mashed potatoes	33.99
FISH & CHIPS 1 pc 17.99 2 pcs 21.99 lions gate lager battered fish, tangy tartar sauce, house-made coleslaw, fries		THE WORKS SIRLOIN peppercorn-crusted CAB® sirloin, house peppercorn sauce, grilled prawn skewer, herb mushrooms, seasonal vegetables, garlic bread, mashed potatoes	41.99
CERTIFIED ANGUS SIRLOIN G seasoned 7 oz. CAB® sirloin, seasonal vegetables, mashed potatoes	31.99		

PASTAS & BOWLS

add: chicken 5.99 garlic toast 2.99 cheese toast 5.99			
SEAFOOD FETTUCCINE baby clams, salmon, prawns, gem tomatoes, spinach, lobster cream sauce, toasted ciabatta	27.99	TUNA POKE BOWL sushi grade ahi tuna, ginger mirin soy sauce, coconut rice, edamame, gem tomatoes, avocado, mango, wakame, red tobiko, garlic sriracha mayo, sesame seeds, crispy onions	22.99
BOLOGNESE PAPPARDELLE house-made beef bolognese sauce, porcini mushrooms, pappardelle noodles, parmigiano reggiano, toasted ciabatta	25.99	PRAWN & CHORIZO JAMBALAYA G 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	22.99
BOMBAY BUTTER CHICKEN authentic indian style, seasonal vegetables, house coconut rice blend, naan bread	25.99		

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

STEAMWORKS BURGER hand pressed to order - cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle	20.99	BREWHOUSE BURGER hand pressed to order - smoked cheddar, onion ring, bourbon bacon jam, lettuce, tomato, bbq sauce, dijon mayo	21.99	SOCKEYE SALMON BURGER cajun spiced sockeye salmon filet, lettuce, tomato, chili lime aioli	21.99
12-HOUR PULLED PORK SANDWICH bbq sauce, aged cheddar, onion ring, creamy coleslaw, mayo	19.99	CRISPY CHICKEN SANDWICH aged cheddar cheese, mayo, lettuce, tomato, onion, pickle, ranch dressing	20.99	BEYOND CHEESE BURGER V plant-based "beyond" patty topped with aged cheddar, lettuce, tomato, pickles and relish mayo	21.49

THIN CRUST PIZZA

G *sub gluten free pizza crust: + \$2					
TUSCAN spicy italian sausage, bocconcini, roasted garlic, roasted tomatoes, pesto, balsamic glaze, mozzarella	20.99	TEMPESTA garlic-marinated prawns, house-made pesto, roasted roma tomatoes, feta, mozzarella	21.99		
HAWAIIAN back bacon, fresh pineapple, roasted roma tomatoes, mozzarella	19.99	SWEET HEAT mozzarella , banana peppers, chorizo, bacon jam, honey, sesame seeds, chili flakes	20.99		
CLASSIC V bocconcini cheese, olives, roasted roma tomatoes, roasted garlic, fresh basil, mozzarella	19.99	THAI CHICKEN peanut sauce, sweet peppers, green onion, cilantro, coconut crème fraîche, mozzarella	19.99		

STEAMWORKS



HAPPY HOUR

3-6 pm Everyday

\$5.99 SLEEVES OF LIONS GATE LAGER & PALE ALE

\$3 OFF PITCHERS OF BEER

\$2 OFF CLASSIC COCKTAILS

\$2 OFF 6OZ WINES | **\$3** OFF 9OZ WINES

\$4 OFF COCKTAIL PITCHERS

WHITE WINE

By the glass	6oz	9oz	Btl
JACKSON-TRIGGS CHARDONNAY, BC.8	11.75	
HILLSIDE PINOT GRIS, BC.11	16.25	45
RUFFINO PINOT GRIGIO, ITALY	10.50	15.50	43
SEE YA LATER RIESLING, BC.	10.50	15.50	43
KIM CRAWFORD SAUVIGNON BLANC, N.Z.12	17.75	49

Whites by the Bottle Btl

NOBLE RIDGE CHARDONNAY, BC.	51
STONEBOAT PINOT GRIS, BC.	47
QUAILS' GATE CHENIN BLANC, BC.	47
CAYMUS CONUNDRUM WHITE BLEND, CALIFORNIA	52
BLASTED CHURCH HATFIELD'S FUSE WHITE BLEND, BC.	48
THORNHAVEN GEWURZTRAMINER, BC.	44

ROSÉ

	6oz	9oz	Btl
HILLSIDE ROSÉ-MERLOT, BC.11	16.25	45
INTRIGUE 'SOCIAL' ROSÉ-RIESLING / GEWÜRZT-MERLOT, BC.			46
MIRAVAL ROSÉ, FRANCE			56

SPARKLING

	4oz	Btl
CINZANO PROSECCO ITALY	7	41
MIONETTO PROSECCO (200 ML MINI BOTTLE) ITALY		12
SUMAC RIDGE, STELLER'S JAY BRUT, BC.		47
VEUVE CLICQUOT PONSARDIN CHAMPAGNE, FRANCE		102

RED WINE

By the glass	6oz	9oz	Btl
JACKSON-TRIGGS MERLOT, BC.8	11.75	
DIRTY LAUNDRY PINOT NOIR, BC.12	17.75	49
ALAMOS MALBEC, ARGENTINA	10.50	15.50	43
BLASTED CHURCH SYRAH, BC.12	17.75	49
ANGUS THE BULL CABERNET SAUVIGNON, AUS.12	17.75	49

Reds by the Bottle Btl

GOLD HILL MERLOT, BC.	45
BELLE GLOS MEIOMI PINOT NOIR, CALIFORNIA	56
STONEBOAT PINOTAGE, BC.	49
BLASTED CHURCH BIG BANG RED BLEND, BC.	46
BAROSSA VALLEY SHIRAZ, SOUTH AUSTRALIA	49
BURROWING OWL CABERNET SAUVIGNON, BC.	59

CLASSIC COCKTAILS

RED SANGRIA 11 2oz house made red wine & brandy punch	THE MULE 12 2oz skyy vodka, lime juice, ginger beer, fresh mint
APEROL SPRITZ 12 2oz aperol, cinzano prosecco, soda	CLASSIC MARGARITA 12 2oz jose cuervo, triple sec, fresh lime juice, agave syrup, shaken on the rocks, salt rim
BLACKBERRY BRAMBLE 13 2oz boodles gin, blackberry syrup, fresh lemon juice and a splash of soda	CLASSIC CAESAR 11.50 2oz your choice of: skyy vodka, gin, or tequila tabasco, worcestershire, served tall with a hearty steak spice rim, pickled beans & olives
COCONUT MOJITO 12.50 2oz *contains nuts coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices, grated nutmeg	

COCKTAIL PITCHERS

RED SANGRIA 25 6oz house-made red wine & brandy punch	DIRTY SHIRLEY 26 5oz skyy vodka, apricot brandy, orange juice, soda and a splash of sangria
BLACKBERRY BRAMBLE 26 5oz boodles gin, blackberry syrup, fresh lemon juice, topped with soda	COCONUT MOJITO 26 5oz *contains nuts coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices

FEATURE COCKTAILS

STEAMWORKS MIMOSA 8 4oz amaro, prosecco, grapefruit & orange juices	PICK ME UP 11 2oz skyy vodka, bailey's, kahlua & cold brew
BREWER'S LEMONADE 12.50 2oz spiced whiskey, mango syrup, fresh lemon juice, steamworks flagship IPA	SMOKEY & THE PINEAPPLE 14 2oz a sweet & smoky margarita made with reposado tequila, mezcal, pineapple juice & a salt rim
SALTED CARAMEL OLD FASHIONED 13 2oz *contains nuts wild turkey, black walnut & angostura bitters, toffee syrup	THE ODD NEGRONI 12.50 2oz wallflower gin, bittersweet vermouth, mia amata, & a dash of aperol, bottle-aged in house

DESSERTS

BEERAMISU 10.99 rich, smooth, marscapone cream over nitro stout & espresso infused lady fingers, rich chocolate sauce	CARAMEL APPLE GALETTE 11.99 house-made apple pie, warm caramel sauce, almond crumble, served with vanilla bean gelato	DARK CHOCOLATE ESPRESSO MOUSSE 8.99 rich belgian chocolate & coffee topped with callebaut chocolate shavings, berry coulis & crème chantilly
---	---	--

WEEKEND BRUNCH

Weekends & Holidays 11 am - 3 pm

All brunch offerings served with smashbrowns, topped with sour cream and salsa

STEAMWORKS BREWER'S BREAKFAST \$19.99 2 farm fresh eggs your way, bacon, grilled half avocado, steamworks pale ale sausage, toasted ciabatta	GET IN THE RING BENNY \$19.99 2 soft poached eggs, crispy onion rings filled with saucy pulled pork, house-made hollandaise	CHORIZO HASH & EGGS \$19.99 chorizo sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, focaccia toast
BREAKFAST SANDWICH \$18.99 brioche bun, lettuce, tomato, smoked cheddar, avocado, bacon, fried egg, relish mayo add: a burger patty +\$3.50	SMOKED SALMON BENNY \$19.99 2 soft poached eggs, toasted english muffin, house-made hollandaise	BEYOND SAUSAGE HASH & EGGS v \$21.99 plant based beyond sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, focaccia toast
CLASSIC BENNY \$18.99 canadian bacon, 2 soft poached eggs, english muffin, house-made hollandaise	AVOCADO BENNY v \$18.99 2 soft poached eggs, avocado, tomato, toasted english muffin, hollandaise add: bacon \$1.99	STEAK N' EGGS \$29.99 7oz CAB* sirloin, scrambled eggs, focaccia toast