SILE

STARTERS & PUB FAVOURITES

14

17

19

BEER SOUP

chicken, roasted carrot, celery, onion, lions gate lager, focaccia bread

WEST COAST SEAFOOD CHOWDER

new england seafood chowder with bacon and corn, focaccia bread

EDAMAME V 12

tossed in a spicy chili sauce, sesame seeds

FRIED PICKLES V

aka killer cucumbers - panko crusted jumbo dill pickle spears served with relish mayo

CRISPY DRY RIBS G

course salt & black pepper, lemon wedge

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)

CALAMARI

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

NACHOS G V

corn tortilla chips, fresh jalapeños, scallions, tomatoes, olives, fresh tomato salsa, sour cream add: guacamole \$3 | chicken \$6 | bacon \$4

OKTOBERFEST

PRETZEL V tear & share; dill mustard dip

add: smoked cheddar melted on top+\$3 MOZZARELLA

ARANCINI V crispy risotto balls stuffed with mozzarella, topped with parmesan,

served with marinara sauce CHICKEN TENDERS

served with fries & chili-lime aioli

HUMMUS DIP V

roasted red pepper hummus, basil oil, gem tomatoes, olives, naan bread & tortilla chips GS: order with no naan bread

BEER BATTERED

ONION RINGS V served with garlic sriracha aioli

BALLPARK GARLIC FRIES G V

truffle oil, parmesan, garlic sriracha aioli, garlic, garlicand a little bit more garlic

YAM FRIES V

balsamic glaze, pesto mayo

POUTINE V

fries, gravy, white cheddar cheese curds add: pulled pork +\$5

PASTAS & BOWLS

SEAFOOD FETTUCCINE 27

baby clams, salmon, prawns, gem tomatoes, spinach, lobster cream sauce, parmesan, basil

CHICKEN GODDESS BOWL G

maple soy chicken, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green

goddess dressing substitute salmon: +\$4

BOMBAY

BUTTER CHICKEN authentic indian style, seasonal vegetables, house coconut rice, naan bread

chorizo sausage, prawns, smoked bacon, louisiana style rice, celery, bell peppers, garlic, rich tomato sauce topped with garlic sriracha aioli, black beans & roasted corn salsa with fresh green scallions

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

PRAWN & CHORIZO JAMBALAYA G

SALADS

add: chicken 6 | sockeye salmon 10 | grilled prawn skewer 7

23

CAESAR SALAD APPY 8 | MEAL 14

romaine, house-made croutons & dressing, parmesan

STEAMWORKS GARDEN SALAD G V

APPY 7 | MEAL 13 mixed greens, olives, gem tomatoes, cucumbers, house citrus vinaigrette

SOUP & SALAD 19

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

KALE & QUINOA POWER SALAD G V

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

STEAK & GORGONZOLA SALAD G

steak grilled medium rare, mixed greens, watermelon radish, pickled red onion, gem tomatoes, walnuts, gorgonzola cheese, honey-dijon dressing

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 & SEA

BRISKET TACOS

17

16

18

10

14

10

11

23

17

slow roasted in-house brisket with bbg sauce, chipotle aioli, crisp cabbage, pico de gallo, crispy shallots and fresh cilantro, flour tortillas, served with fries

FISH SOFT TACOS

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

FISH & CHIPS

1 pc 19 | 2 pcs 23

lions gate lager battered fish, tangy tartar sauce, house-made coleslaw, fries

CERTIFIED ANGUS SIRLOIN G

seasoned 7 oz CAB® sirloin, seasonal vegetables, mashed potatoes

CAJUN SALMON & RISOTTO G

cajun-crusted wild-caught pacific sockeye salmon, over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables

34

34

21

22

PLANT-BASED & VEGETARIAN

17

12

PEPPERCORN SIRLOIN

peppercorn-crusted 7oz CAB® sirloin, house peppercorn sauce, seasonal vegetables, mashed potatoes

THE WORKS SIRLOIN

peppercorn-crusted 7oz CAB® sirloin, house peppercorn sauce, grilled prawn skewer, herb mushrooms, seasonal vegetables, mashed potatoes

BREWER'S **SPECIAL**

3 Courses \$38

CHOOSE YOUR SALAD

CAESAR SALAD GARDEN SALAD

CHOOSE YOUR ENTRÉE

BUTTER CHICKEN SEAFOOD FETTUCCINE

+\$6 STEAK UPGRADE PEPPERCORN SIRLOIN

DESSERT

DARK CHOCOLATE ESPRESSO MOUSSE

BURGERS & SANDWICHES

20

20

20

32

21

20

substitute fries for: garden salad 2 | caesar salad 2 | yam fries 2 | onion rings 3 | poutine 4 seafood chowder 3 | beer soup 3 | G*sub gluten free bun 2

STEAMWORKS BURGER

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

12-HOUR PULLED PORK SANDWICH

bbq sauce, smoked cheddar, onion ring, creamy coleslaw, mayo

BREWHOUSE BURGER

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

CRISPY CHICKEN SANDWICH

smoked cheddar, mayo, lettuce, tomato, onion, pickle, ranch dressing

CAJUN SALMON BURGER

cajun-crusted wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli

211/2

21

BEYOND CHEESE BURGER V

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

HOUSE-MADE THIN CRUST PIZZA

prepared fresh daily, our delicious dough is a gastown favourite! | G *sub gluten free pizza crust: + \$2

CLASSIC v

bocconcini cheese, olives, roasted roma tomatoes, roasted garlic, fresh basil, mozzarella

HAWAIIAN

back bacon, fresh pineapple, tomato sauce, mozzarella

TUSCAN

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

TEMPESTA

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

SWEET HEAT

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

BBO BEEF BRISKET

slow roasted in-house brisket, onion, mixed peppers, mozzarella, topped with chipotle bbq, ranch & cilantro

DESSERTS

BEERAMISU 11

rich, smooth, marscapone cream over nitro stout & espresso infused ladv fingers, rich chocolate sauce

CARAMEL APPLE GALETTE 12

house-made apple pie, warm caramel sauce, almond crumble. served with vanilla bean gelato

DARK CHOCOLATE ESPRESSO MOUSSE 9

rich belgian chocolate & coffee topped with callebaut chocolate shavings, berry coulis & crème chantilly

STEAMWORKS GARDEN SALAD G V

APPY 7 | MEAL 13

mixed greens, olives, gem tomatoes, cucumbers, house citrus vinaigrette add: maple glazed tofu +\$5

KALE & QUINOA POWER SALAD G V

quinoa, avocado, gem tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, maple dressing add: maple glazed tofu +\$5 100% plant-based: with no goat cheese

EDAMAME V

tossed in a spicy chili sauce, sesame seeds

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

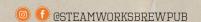
TOFU GODDESS BOWL GV 21

maple soy tofu, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing

VEGAN JAMBALAYA G V 25

plant-based "beyond" italian sausage, louisiana style rice, celery, bell peppers, garlic, rich tomato sauce- topped with vegan cashew jalapeño cream, crispy beets, black bean & roasted corn salsa & fresh green scallions





GENERAL MANAGER: Arishta Bhan

| HEAD BREWER: Julia Hanlon | HEAD CHEF: Lisa Lawrence



HAPPY HOUR

3-5 pm Everyday

\$6 SLEEVES OF LIONS GATE LAGER & PALE ALE

\$3 OFF PITCHERS OF BEER

\$2 OFF CLASSIC COCKTAILS

\$2 OFF 60Z WINES | **\$3** OFF 90Z WINES

\$4 OFF COCKTAIL PITCHERS

CLASSIC COCKTAILS

RED SANGRIA

11 | 2oz

house-made red wine & brandy punch, pineapple & orange juice

APEROL SPRITZ 13½ | 20z

aperol, cinzano prosecco, soda

BLACKBERRY BRAMBLE

11½ | 2oz

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

THE MULE

12½ | 2oz

skyy vodka, lime juice, ginger beer, fresh mint **STEAMWORKS** PALOMA

espolon reposado tequila, aperol, cane syrup, lemon & grapefruit juice, splash of soda

jose cuervo, triple sec, fresh lime juice, agave syrup, shaken on the rocks, salt rim

12 | 2oz

13 | 2oz

A REALLY GOOD

MARGARITA

CLASSIC CAESAR 12 | 20z

your choice of: skyy vodka, gin, or tequila, tabasco, worcestershire, served tall with a hearty steak spice rim, pickled beans & olives

COCKTAIL PITCHERS

RED SANGRIA

25 | 6oz

house-made red wine & brandy punch, pineapple & orange juice

BLACKBERRY BRAMBLE

26 | 5oz

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

TROPICALE 26 | 5oz

jose cuervo, triple sec, mango syrup, lime & pineapple juice

COCONUT MOJITO 26 | 50z

*contains nuts coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices

FEATURE COCKTAILS

COCONUT MOJITO 12½ | 2oz

*contains nuts coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices, grated nutmeg

MARGARITA TROPICALE

12 | 2oz

jose cuervo, triple sec, mango syrup, lime & pineapple juice

FRENCH 75

14 | 2oz

empress 1908 gin, fresh lemon juice, sugar & prosecco - elegant and effervescent, for an enhanced drinking experience

SMOKEY &

THE PINEAPPLE 14 | 2oz a sweet & smoky margarita made

with reposado tequila, mezcal, pineapple juice & a salt rim

BREWER'S LEMONADE

spiced whiskey, mango syrup, fresh lemon juice, steamworks flagship IPA

PICK ME UP 12 | 2oz

skyy vodka, bailey's, kahlua

& cold brew coffee

THE ODD

NEGRONI

14 | 2oz locally crafted wallflower gin,

bittersweet vermouth, mia amata, & a dash of aperol, bottle-aged in house

YOUR OLD

11½ | 2oz

FASHIONED 14 (AND UP) | 20z enjoy this classic cocktail with your favourite choice of whiskey or bourbon from our back bar. If you can't be bothered to choose then wild turkey it is!

NON-ALCOHOLIC

CLAUSTHALER

non-alcoholic pale ale

EDNA'S PALOMA

ح

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

EDNA'S MOJITO

alcohol-free - bright natural mojito mint, a smash of lime juice, with subtle rum notes

EDNA'S COLLINS

7 alcohol-free - lemon citrus, with subtle notes of natural cucumber & juniper gin

MENU PRICES ARE BEFORE TAX.

WHITE WINE

BH By the glass 9oz JACKSON-TRIGGS CHARDONNAY, B.C. 8 1/2 . 121 1/2 HILLSIDE HAYWIRE 'SECREST MOUNTAIN' PINOT GRIGIO, ITALY 10 ½. . . . 15 ½ . . . SEE YA LATER RIESLING, B.C.. . . . 10 1/2. . . . 15 1/2 . . . KIM CRAWFORD Whites by the Bottle BH NOBLE RIDGE CHARDONNAY, B.C. STONEBOAT PINOT GRIS, B.C. **OUAILS' GATE**

SPARKLING

CHENIN BLANC, B.C.

THORNHAVEN

CAYMUS CONUNDRUM

WHITE BLEND, CALIFORNIA

BLASTED CHURCH HATFIELD'S FUSE

CINZANO PROSECCO MIONETTO PROSECCO

BRUT, B.C.

RED WINE

By the glass Goz. 9oz JACKSON-TRIGGS MERLOT, B.C 8 1/2 . DIRTY LAUNDRY **NARRATIVE** 16 1/4 **ALAMOS** MALBEC, ARGENTINA 10 1/2. . . . 15 1/2 40 BLASTED CHURCH SYRAH, B.C. ANGUS THE BULL CABERNET SAUVIGNON, AUS. 17 43 Reds by the Bottle BH GOLD HILL MERLOT, B.C. BELLE GLOS MEIOMI PINOT NOIR, CALIFORNIA STONEBOAT PINOTAGE, B.C. **BLASTED CHURCH BIG BANG** RED BLEND, B.C. **BAROSSA VALLEY BURROWING OWL** CABERNET SAUVIGNON, B.C. 59 ROSE BH

SUMAC RIDGE, STELLER'S JAY

VEUVE CLICQUOT PONSARDIN

DIRTY LAUNDRY 'HUSH' ROSÉ, B.C. . .

INTRIGUE 'SOCIAL' ROSÉ-RIESLING / GEWÜRZT-MERLOT, B.C. 46

MIRAVAL

WEEKEND BRUNCH Weekends & Holidays 11am - 3pm

BH

STEAMWORKS BREWER'S **BREAKFAST**

2 farm fresh eggs your way, bacon, grilled 1/2 avocado, steamworks pale ale sausage, hashbrowns, toasted focaccia

BREAKFAST SANDWICH 19 brioche bun, lettuce, tomato, smoked

cheddar, avocado, bacon, fried egg, relish-mayo, hashbrowns add: a burger patty +\$31/2

canadian bacon, 2 soft poached eggs,

2 soft poached eggs, crispy onion rings

house-made hollandaise, hashbrowns

BENNYS

CLASSIC BENNY

english muffin, house-made

filled with saucy pulled pork,

hollandaise, hashbrowns

GET IN THE

RING BENNY

CHORIZO HASH & EGGS

chorizo sausage, 2 soft poached eggs, bell peppers, onion, hollandaise. hashbrowns, toasted foccacia

BEYOND SAUSAGE HASH & EGGS v

plant based beyond sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, hashbrowns, toasted foccacia STEAK N' EGGS

seasoned 7oz CAB® sirloin, scrambled eggs, hashbrowns, toasted foccacia

BRUNCH DRINK **SPECIALS**

STEAMWORKS NITRO STOUT 7 | 16oz

30

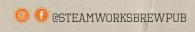
MIMOSA 8½ | 4oz prosecco & oj

CAESAR 10 | 20z

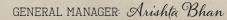
tabasco, worcestershire, clamato with a hearty steak spice rim, pickled beans & olives

PICK ME UP 10 | 20z skyy vodka, bailey's, kahlua

& cold brew



6



SMOKED

SALMON BENNY

muffin, capers, house-made

AVOCADO BENNY V

2 soft poached eggs, avocado, tomato,

hollandaise, hashbrowns add: bacon \$2

toasted english muffin, house-made

hollandaise, hashbrowns

2 soft poached eggs, toasted english

19

20