

# STEAMWORKS

## STARTERS & PUB FAVOURITES

**BEER SOUP** 9  
chicken, roasted carrot, celery, onion,  
lions gate lager, focaccia bread

**WEST COAST  
SEAFOOD CHOWDER** 10  
new england seafood chowder with bacon  
and corn, focaccia bread

**EDAMAME** **V** 12  
tossed in a spicy chili sauce, sesame seeds

**FRIED PICKLES** **V** 14  
aka killer cucumbers - panko  
crusted jumbo dill pickle spears  
served with relish mayo

**CRISPY DRY RIBS** **G** 17  
course salt & black pepper, lemon wedge

**CHICKEN WINGS** 19  
garlic chili wings with chili-lime aioli or  
spicy hot with blue cheese dip **(G)** or  
salt & pepper with blue cheese dip **(G)**

**CALAMARI** 19  
flash fried with jalapeño, red pepper,  
pickled red onion, tzatziki

**NACHOS** **G V** 23  
corn tortilla chips, fresh jalapeños,  
scallions, tomatoes, olives, fresh  
tomato salsa, sour cream  
**add: guacamole \$3 | chicken \$6 | bacon \$4**

**OKTOBERFEST  
PRETZEL** **V** 17  
tear & share; dill mustard dip  
**add: smoked cheddar melted on top+\$3**

**MOZZARELLA  
ARANCINI** **V** 16  
crispy risotto balls stuffed with  
mozzarella, topped with parmesan,  
served with marinara sauce

**CHICKEN TENDERS** 18  
served with fries & chili-lime aioli

**HUMMUS DIP** **V** 14  
roasted red pepper hummus, basil oil,  
gem tomatoes, olives, naan bread & tortilla  
chips **GS: order with no naan bread**

**BEER BATTERED  
ONION RINGS** **V** 10  
served with garlic sriracha aioli

**BALLPARK  
GARLIC FRIES** **G V** 14  
truffle oil, parmesan, garlic sriracha aioli,  
garlic, garlic ....and a little bit more garlic

**YAM FRIES** **V** 10  
balsamic glaze, pesto mayo

**POUTINE** **V** 11  
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** 23  
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** 26  
authentic indian style, seasonal vegetables,  
house coconut rice, naan bread

**TUNA POKE BOWL** 23  
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** 23  
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

## SALADS

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

**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** 17  
quinoa, avocado, gem tomatoes,  
pistachios, pumpkin seeds, cranberries,  
goat cheese, maple dressing,

**STEAK & GORGONZOLA  
SALAD** **G** 22  
steak grilled medium rare, mixed greens,  
watermelon radish, pickled red onion,  
gem tomatoes, walnuts, gorgonzola  
cheese, honey-dijon dressing

## LAND & SEA

**BRISKET TACOS** 21  
slow roasted in-house brisket with bbq  
sauce, chipotle aioli, crisp cabbage,  
pico de gallo, crispy shallots and fresh  
cilantro, flour tortillas, served with fries

**FISH SOFT TACOS** 20  
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** 32  
seasoned 7 oz CAB® sirloin, seasonal  
vegetables, mashed potatoes

**CAJUN SALMON  
& RISOTTO** **G** 34  
cajun-crusted wild-caught pacific  
sockeye salmon, over a sun-dried  
tomato risotto, topped with a prawn  
& creole butter, fresh vegetables

**PEPPERCORN  
SIRLOIN** 34  
peppercorn-crusted 7oz CAB® sirloin,  
house peppercorn sauce, seasonal  
vegetables, mashed potatoes

**THE WORKS  
SIRLOIN** 42  
peppercorn-crusted 7oz CAB® sirloin, house  
peppercorn sauce, grilled prawn skewer,  
herb mushrooms, seasonal vegetables,  
mashed potatoes

## BURGERS & SANDWICHES

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** 21  
hand pressed to order -  
cheddar, double smoked bacon,  
relish mayo, lettuce, tomato, pickle

**12-HOUR PULLED  
PORK SANDWICH** 20  
bbq sauce, smoked cheddar,  
onion ring, creamy coleslaw, mayo

**BREWHOUSE  
BURGER** 22  
hand pressed to order - smoked  
cheddar, onion ring, bourbon bacon jam,  
lettuce, tomato, bbq sauce, dijon-mayo

**CRISPY CHICKEN  
SANDWICH** 21  
smoked cheddar, mayo, lettuce,  
tomato, onion, pickle, ranch dressing

**CAJUN SALMON  
BURGER** 24  
cajun-crusted wild-caught pacific sockeye  
salmon, avocado, pickled red onion, lettuce,  
tomato, chili-lime aioli

**BEYOND CHEESE  
BURGER** **V** 21½  
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** 20  
bocconcini cheese, olives,  
roasted roma tomatoes, roasted garlic,  
fresh basil, mozzarella

**HAWAIIAN** 20  
back bacon, fresh pineapple,  
tomato sauce, mozzarella

**TUSCAN** 21  
spicy italian sausage, bocconcini,  
roasted garlic, roasted tomatoes, pesto,  
mozzarella, topped with balsamic glaze

**TEMPESTA** 22  
garlic-marinated prawns,  
house-made pesto, roasted roma  
tomatoes, feta, mozzarella

**SWEET HEAT** 21  
chorizo, bacon jam, banana peppers,  
honey, sesame seeds, chili flakes, mozzarella,

**BBQ BEEF BRISKET** 21  
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 lady  
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** 17  
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** 12  
tossed in a spicy chili sauce,  
sesame seeds

**HUMMUS DIP** **V** 14  
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** **G V** 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

**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.



@STEAMWORKSBREW PUB

GENERAL MANAGER: Arishta Bhan

HEAD BREWER: Julia Nanton

HEAD CHEF: Lisa Lawrence



# STEAMWORKS®



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

**\$4** OFF COCKTAIL PITCHERS

## CLASSIC COCKTAILS

**RED SANGRIA** 11 | 2oz  
house-made red wine & brandy punch,  
pineapple & orange juice

**APEROL SPRITZ** 13½ | 2oz  
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

**A REALLY GOOD  
MARGARITA** 12 | 2oz  
jose cuervo, triple sec, fresh lime juice,  
agave syrup, shaken on the rocks, salt rim

**STEAMWORKS  
PALOMA** 13 | 2oz  
espolon reposado tequila, aperol, cane  
syrup, lemon & grapefruit juice, splash of soda

**CLASSIC CAESAR** 12 | 2oz  
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 | 5oz  
**\*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** 11½ | 2oz  
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  
FASHIONED** 14 (AND UP) | 2oz  
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** 6  
non-alcoholic pale ale

**EDNA'S PALOMA** 7  
alcohol-free - a burst of citrus,  
pink grapefruit & lime, with aromas of  
tequila anejo & a touch of salt

**EDNA'S MOJITO** 7  
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

## WHITE WINE

By the glass	6oz	9oz	Btl
<b>JACKSON-TRIGGS</b> CHARDONNAY, BC	8 ½	12 ½	
<b>HILLSIDE</b> PINOT GRIS, BC	11 ½	17	47
<b>HAYWIRE 'SECREST MOUNTAIN'</b> CHARDONNAY, BC	11	16 ¼	42
<b>RUFFINO</b> PINOT GRIGIO, ITALY	10 ½	15 ½	40
<b>SEE YA LATER</b> RIESLING, BC	10 ½	15 ½	43
<b>KIM CRAWFORD</b> SAUVIGNON BLANC, N.Z.	12	17 ¾	46

Whites by the Bottle	Btl
<b>NOBLE RIDGE</b> CHARDONNAY, BC	51
<b>STONEBOAT</b> PINOT GRIS, BC	47
<b>QUAILS' GATE</b> CHENIN BLANC, BC	47
<b>CAYMUS CONUNDRUM</b> WHITE BLEND, CALIFORNIA	52
<b>BLASTED CHURCH HATFIELD'S FUSE</b> WHITE BLEND, BC	48
<b>THORNHAVEN</b> GEWURZTRAMINER, BC	44

## SPARKLING

	4oz	Btl
<b>CINZANO PROSECCO</b> ITALY	7	41
<b>MIONETTO PROSECCO</b> (200 ML MINI BOTTLE) ITALY		12
<b>SUMAC RIDGE, STELLER'S JAY</b> BRUT, BC		47
<b>VEUVE CLICQUOT PONSARDIN</b> CHAMPAGNE, FRANCE		140

## RED WINE

By the glass	6oz	9oz	Btl
<b>JACKSON-TRIGGS</b> MERLOT, BC	8 ½	12 ½	
<b>DIRTY LAUNDRY</b> PINOT NOIR, BC	12	17 ¾	44
<b>NARRATIVE</b> CAB - FRANC, BC	11	16 ¼	42
<b>ALAMOS</b> MALBEC, ARGENTINA	10 ½	15 ½	40
<b>BLASTED CHURCH</b> SYRAH, BC	12	17 ¾	44
<b>ANGUS THE BULL</b> CABERNET SAUVIGNON, AUS.	11 ½	17	43

Reds by the Bottle	Btl
<b>GOLD HILL</b> MERLOT, BC	45
<b>BELLE GLOS MEIOMI</b> PINOT NOIR, CALIFORNIA	56
<b>STONEBOAT</b> PINOTAGE, BC	49
<b>BLASTED CHURCH BIG BANG</b> RED BLEND, BC	46
<b>BAROSSA VALLEY</b> SHIRAZ, SOUTH AUSTRALIA	49
<b>BURROWING OWL</b> CABERNET SAUVIGNON, BC	59

## ROSÉ

	6oz	9oz	Btl
<b>DIRTY LAUNDRY 'HUSH'</b> ROSÉ, BC	11	16 ¼	42
<b>INTRIGUE 'SOCIAL'</b> ROSÉ-RIESLING / GEWÜRZT-MERLOT, BC			46
<b>MIRAVAL</b> ROSÉ, FRANCE			56

## WEEKEND BRUNCH *Weekends & Holidays 11am - 3pm*

**STEAMWORKS BREWER'S  
BREAKFAST** 20  
2 farm fresh eggs your way, bacon,  
grilled ½ 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 +\$3½**

## BENNYS

**CLASSIC BENNY** 19  
canadian bacon, 2 soft poached eggs,  
english muffin, house-made  
hollandaise, hashbrowns

**GET IN THE  
RING BENNY** 20  
2 soft poached eggs, crispy onion rings  
filled with saucy pulled pork,  
house-made hollandaise, hashbrowns

**CHORIZO  
HASH & EGGS** 20  
chorizo sausage, 2 soft poached  
eggs, bell peppers, onion, hollandaise,  
hashbrowns, toasted focaccia

**BEYOND SAUSAGE  
HASH & EGGS v** 22  
plant based beyond sausage, 2 soft  
poached eggs, bell peppers, onion,  
hollandaise, hashbrowns, toasted focaccia

**SMOKED  
SALMON BENNY** 20  
2 soft poached eggs, toasted english  
muffin, capers, house-made  
hollandaise, hashbrowns

**AVOCADO BENNY v** 19  
2 soft poached eggs, avocado, tomato,  
toasted english muffin, house-made  
hollandaise, hashbrowns **add: bacon \$2**

**STEAK N' EGGS** 30  
seasoned 7oz CAB® sirloin,  
scrambled eggs, hashbrowns,  
toasted focaccia

## BRUNCH DRINK SPECIALS

**STEAMWORKS  
NITRO STOUT** 7 | 16oz

**MIMOSA** 8½ | 4oz  
prosecco & oj

**CAESAR** 10 | 2oz  
tabasco, worcestershire, clamato  
with a hearty steak spice rim,  
pickled beans & olives

**PICK ME UP** 10 | 2oz  
skyy vodka, bailey's, kahlua  
& cold brew



MENU PRICES ARE BEFORE TAX.



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