

# 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**

## 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

**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** 14  
fries, gravy, white cheddar cheese  
curds **add: pulled pork +\$5**

**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

## 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

## 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

**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

**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

## 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**



## 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

## 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 focaccia 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

## 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.



@STEAMWORKSBREWPUB

GENERAL MANAGER: Arishta Bhan

HEAD BREWER: Julia Hanlon

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 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 | 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

MENU PRICES ARE BEFORE TAX.

## WHITE WINE

By the glass 6oz 9oz Btl

**JACKSON-TRIGGS**  
CHARDONNAY, BC . . . . . 8 ½ . . . 12 ½

**HILLSIDE**  
PINOT GRIS, BC. . . . . 11 ½ . . . 17 . . . 47

**HAYWIRE 'SECREST MOUNTAIN'**  
CHARDONNAY, BC. . . . . 11 . . . 16 ¼ . . . 42

**RUFFINO**  
PINOT GRIGIO, ITALY . . . . . 10 ½. . . 15 ½ . . . 40

**SEE YA LATER**  
RIESLING, BC. . . . . 10 ½. . . 15 ½ . . . 43

**KIM CRAWFORD**  
SAUVIGNON BLANC, N.Z. . . . . 12 . . . 17 ¾ . . . 46

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

## 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 . . . . . 140

## RED WINE

By the glass 6oz 9oz Btl

**JACKSON-TRIGGS**  
MERLOT, BC . . . . . 8 ½ . . . 12 ½

**DIRTY LAUNDRY**  
PINOT NOIR, BC. . . . . 12 . . . 17 ¾ . . . 44

**NARRATIVE**  
CAB - FRANC, BC. . . . . 11 . . . 16 ¼ . . . 42

**ALAMOS**  
MALBEC, ARGENTINA . . . . . 10 ½. . . 15 ½ . . . 40

**BLASTED CHURCH**  
SYRAH, BC . . . . . 12 . . . 17 ¾ . . . 44

**ANGUS THE BULL**  
CABERNET SAUVIGNON, AUS. . 11 ½. . . 17 . . . 43

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

## ROSÉ

6oz 9oz Btl

**DIRTY LAUNDRY 'HUSH'**  
ROSÉ, BC. . . . . 11 . . . 16 ¼ . . . 42

**INTRIGUE 'SOCIAL'**  
ROSÉ-RIESLING / GEWÜRZT-MERLOT, BC. . . . . 46

**MIRAVAL**  
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

### 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 coffee



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