



Weekend BRUNCH

Weekends & Holidays 11am - 3pm

STEAMWORKS BREWER'S BREAKFAST 20
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

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

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

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

BENNY'S

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

GET IN THE RING BENNY 20
2 soft poached eggs, crispy onion rings topped with pulled pork, english muffin, house-made hollandaise, hashbrowns

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

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

STARTERS

BEER BATTERED ONION RINGS 11
served with garlic-sriracha aioli

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

OKTOBERFEST PRETZEL 18
tear & share, served with dill mustard dip **add: smoked cheddar melted on top +\$3**

JACKFRUIT CEVICHE 14
jackfruit, fresh mango, cucumbers, pico de gallo, chilli oil, jalapeño cashew cream, served with tortilla chips

HUMMUS DIP 16
roasted red pepper hummus, basil oil, gem tomatoes, olives, naan bread & tortilla chips **G order with no naan bread**

EDAMAME 12
tossed in a spicy chili sauce, sesame seeds

YAM FRIES 12
balsamic glaze, pesto mayo

CHIPS AND DIP 14
hand-made potato chips served with house-made mascarpone & caramelized onion dip, topped with fresh chives

PUB FAVOURITES

POUTINE 15
fries, gravy, white cheddar cheese curds **add: pulled pork +\$5**

BALLPARK GARLIC FRIES 15
truffle oil, parmesan, garlic-sriracha aioli, garlic, garlic ...and a little bit more garlic

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)

CHICKEN TENDERS 19
served with fries & chili-lime aioli

NACHOS 25
corn tortilla chips, fresh jalapeños, green onion, pico de gallo, olives, tomato salsa **add: guacamole \$3 | sour cream \$1 | chicken \$6 | bacon \$4**

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

SOUPS

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

WEST COAST SEAFOOD CHOWDER 11
new england seafood chowder with bacon and corn, focaccia bread

SOUP & SALAD COMBO 17
beer soup or seafood chowder, with garden or caesar salad, served with focaccia bread

BOWLS

CHICKEN GODDESS BOWL 23
maple-soy chicken, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing **substitute salmon: +\$4**

TUNA POKE BOWL 25
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

FISH & CHIPS 1 PC 20 | 2 PCS 24
lions gate lager battered fish, tangy tartar sauce, house-made coleslaw, fries

SALADS

chicken 6 | sockeye salmon 10 | prawn skewer 7

STEAK & GORGONZOLA SALAD 25
steak grilled medium rare, mixed greens, walnuts, watermelon radish, pickled red onion, gem tomatoes, gorgonzola cheese, honey-dijon dressing

KALE & QUINOA POWER SALAD 18 1/2
quinoa, avocado, gem tomatoes, pistachios, cranberries, pumpkin seeds, goat cheese, maple dressing,

SOUTHWEST SALAD 24
mango-chipotle spiced chicken, crisp tortillas, feta, guacamole, grilled corn salsa, black beans, pickled red onion, fresh mango, gem tomatoes, cilantro-lime dressing

GARDEN SALAD 8 APPY | MEAL 14
mixed greens, olives, gem tomatoes, cucumbers, house citrus vinaigrette

CAESAR SALAD 9 APPY | MEAL 15
romaine, house-made croutons & dressing, parmesan

HOUSE-MADE PIZZA

our delicious dough is prepared fresh daily!

CLASSIC 20
boconcini cheese, olives, roasted roma tomatoes, roasted garlic, fresh basil, mozzarella

TUSCAN 22
spicy italian sausage, boconcini, roasted garlic, roasted tomatoes, pesto, mozzarella, topped with balsamic glaze

HAWAIIAN 21
back bacon, fresh pineapple, mozzarella

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

SWEET HEAT 22
chorizo, bacon jam, banana peppers, honey, sesame seeds, chili flakes, mozzarella,

FEATURE PIZZA 22
rotating chef creation - ask your server for today's special

G *sub gluten free pizza crust: +\$2

VG Vegan | V Vegetarian | G Gluten Sensitive

BURGERS & MORE

SERVED WITH FRIES ask your server for more options | **G *sub gluten free bun +\$2**

STEAMWORKS BURGER 22 1/2
hand pressed to order - cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle

BREWHOUSE BURGER 23 1/2
hand pressed to order - smoked cheddar, onion ring, bourbon bacon jam, lettuce, tomato, bbq sauce, dijon-mayo

CRISPY CHICKEN SANDWICH 22 1/2
smoked cheddar, mayo, lettuce, tomato, onion, pickle, ranch dressing

12-HOUR PULLED PORK SANDWICH 22
bbq sauce, smoked cheddar, onion ring, creamy coleslaw, mayo

CAJUN SALMON BURGER 25
cajun-crust wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli

BEYOND CHEESE BURGER 22
plant-based "beyond" patty topped with cheddar, lettuce, tomato, pickles and relish mayo

FISH SOFT TACOS 21 1/2
flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions, pico de gallo, flour tortillas

BRISKET TACOS 22 1/2
slow roasted in-house brisket with bbq sauce, chipotle aioli, crisp cabbage, pico de gallo, crispy shallots & fresh cilantro, flour tortillas

PLANT-BASED & VEGETARIAN

TOFU GODDESS BOWL 21
maple soy tofu, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing

KALE & QUINOA POWER SALAD 18 1/2
quinoa, avocado, gem tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, maple dressing **add: maple glazed tofu +\$5** **100% plant-based: with no goat cheese**

HUMMUS DIP 16
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**

JACKFRUIT CEVICHE 14
jackfruit, fresh mango, cucumbers, pico de gallo, chilli oil, avocado cream served with tortilla chips

EDAMAME 12
tossed in a spicy chili sauce, sesame seeds

GARDEN SALAD 8 APPY | MEAL 14
mixed greens, olives, gem tomatoes, cucumbers, house citrus vinaigrette **add: maple glazed tofu +\$5**



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BRUNCH DRINK SPECIALS

MIMOSA 8 | 4oz
prosecco & oj

CLASSIC 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 & iced coffee

STEAMWORKS NITRO STOUT 7 | 16oz

DESSERTS

BEERAMISU 11
rich, smooth, marscapone cream over nitro stout & espresso infused lady fingers, rich chocolate sauce

CARAMEL APPLE GALETTE 13
house-made apple pie, warm caramel sauce, almond crumble, served with vanilla bean gelato

BELGIAN CHOCOLATE MOUSSE 11
rich dark chocolate & coffee mousse, topped with callebaut chocolate shavings, berry coulis & crème chantilly

Visit our Steamworks Liquor Store

CHOOSE FROM A WIDE VARIETY OF BC & WORLD WINES. STEAMWORKS RETAIL SWAG, AND OF COURSE ALL FLAVOURS OF OUR DELICIOUS STEAMWORKS BEERS CURRENTLY AVAILABLE!

Right Next Door!

CLASSIC COCKTAILS

A REALLY GOOD MARGARITA 12½ | 2oz
jose cuervo, triple sec, fresh lime juice, agave syrup, shaken on the rocks, salt rim

BLACKBERRY BRAMBLE 11¾ | 2oz
boodles gin, blackberry syrup, fresh lemon juice and a splash of soda

RED SANGRIA 11¼ | 2oz
traditional recipe from the south of spain, bursting with fresh fruit flavors that make it the perfect everyday beverage

CLASSIC CAESAR 12½ | 2oz
your choice of: skyy vodka, gin, or tequila, tabasco, worcestershire, served tall with a hearty steak spice rim, pickled beans & olives

THE MULE 13 | 2oz
skyy vodka, lime juice, ginger beer, fresh mint

APEROL SPRITZ 13¾ | 2oz
aperol, cinzano prosecco, soda

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

FEATURE COCKTAILS

COCONUT MOJITO 12¾ | 2oz
*contains nuts coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices, grated nutmeg

MARGARITA TROPICALE 12½ | 2oz
jose cuervo, triple sec, mango syrup, lime & pineapple juice

FRENCH 75 14 | 2oz
empress 1908 gin, fresh lemon juice, sugar & prosecco - elegant & 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 12 | 2oz
spiced whiskey, mango syrup, fresh lemon juice, steamworks flagship IPA

PICK ME UP 12½ | 2oz
skyy vodka, bailey's, kahlua & iced 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!



COCKTAIL PITCHERS

RED SANGRIA 26 | 6oz

BLACKBERRY BRAMBLE 27 | 5oz

MARGARITA TROPICALE 27½ | 5oz

COCONUT MOJITO 28½ | 5oz

NON-ALCOHOLIC

NON-ALCOHOLIC BEER ROTATOR 7 (AND UP)
ask your server for the current selection

EDNA'S PALOMA 8½
alcohol-free - a burst of citrus, pink grapefruit & lime, with aromas of tequila anejo & a touch of salt

EDNA'S MOJITO 8½
alcohol-free - bright natural mojito mint, a smash of lime juice, with subtle rum notes

RED WINE

	6oz	9oz	750ml Btl
JACKSON-TRIGGS MERLOT, BC	9	13 ¼	

DIRTY LAUNDRY PINOT NOIR, BC.	12 ¼	17 ½	49
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HILLSIDE MERLOT, BC.	12 ¾	18	50
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ALAMOS MALBEC, ARGENTINA	11	15 ¾	45
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BLASTED CHURCH SYRAH, BC	13	18 ½	52
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ANGUS THE BULL CAB. SAUVIGNON, AUS.	12	17	48
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NARRATIVE CAB - FRANC, BC.			52
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BELLE GLOS MEIOMI PINOT NOIR, CALIFORNIA			60
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STONEBOAT PINOTAGE, BC.			53
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BLASTED CHURCH BIG BANG RED BLEND, BC.			50
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BAROSSA VALLEY SHIRAZ, SOUTH AUSTRALIA			49
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BURROWING OWL CABERNET SAUVIGNON, BC.			80
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WHITE WINE

	6oz	9oz	750ml Btl
JACKSON-TRIGGS CHARDONNAY, BC.	9	13 ¼	

HILLSIDE PINOT GRIS, BC.	12 ¾	18	50
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MONTE CREEK CHARDONNAY, BC.	12	17	48
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RUFFINO PINOT GRIGIO, ITALY	11	15 ¾	45
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SEE YA LATER RIESLING, BC.	11 ¼	16	45
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KIM CRAWFORD SAUVIGNON BLANC, N.Z.	12 ¼	17 ½	49
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HAYWIRE 'SECRET MOUNTAIN' CHARDONNAY, BC.			51
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STONEBOAT PINOT GRIS, BC.			54
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QUAILS' GATE CHENIN BLANC, BC.			50
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CAYMUS CONUNDRUM WHITE BLEND, CALIFORNIA			49
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BLASTED CHURCH HATFIELD'S FUSE WHITE BLEND, BC.			48
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THORNHAVEN GEWURZTRAMINER, BC.			52
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ROSÉ

	6oz	9oz	750ml Btl
DIRTY LAUNDRY 'HUSH' ROSÉ, BC.	11 ¼	16	45

MIRAVAL ROSÉ, FRANCE			56
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SPARKLING

	4oz	750ml Btl
CINZANO PROSECCO ITALY	7	43

MIONETTO PROSECCO (200 ML MINI BOTTLE) ITALY		14
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SUMAC RIDGE, STELLER'S JAY BRUT, BC.		50
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VEUVE CLICQUOT PONSARDIN CHAMPAGNE, FRANCE		140
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MENU PRICES ARE BEFORE TAX.

GENERAL MANAGER: Arishita Bhan | HEAD BREWER: Julia Hanlon | HEAD CHEF: Kiran Pendakur