

STEAMWORKS



STARTERS

- BEER BATTERED ONION RINGS** **V** 11
served with garlic-sriracha aioli
- MOZZARELLA ARANCINI** **V** 16
crispy risotto balls stuffed with mozzarella, topped with parmesan, served with marinara sauce
- OKTOBERFEST PRETZEL** **V** 18
tear & share, served with dill mustard dip
add: smoked cheddar melted on top +\$3
- JACKFRUIT CEVICHE** **G VG** 14
jackfruit, fresh mango, cucumbers, pico de gallo, chilli oil, jalapeño cashew cream, served with tortilla chips
- HUMMUS DIP** **V** 16
roasted red pepper hummus, basil oil, gem tomatoes, olives, naan bread & tortilla chips **G: order with no naan bread**
- EDAMAME** **VG** 12
tossed in a spicy chili sauce, sesame seeds
- YAM FRIES** **V** 12
balsamic glaze, pesto mayo
- CHIPS AND DIP** **G V** 14
hand-made potato chips served with house-made mascarpone & caramelized onion dip, topped with fresh chives

PUB FAVOURITES

- POUTINE** **V** 15
fries, gravy, white cheddar cheese curds
add: pulled pork +\$5
- BALLPARK GARLIC FRIES** **G V** 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** **G V** 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 & SALADS

- chicken 6 | sockeye salmon 10 | prawn skewer 7
- 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
- STEAK & GORGONZOLA SALAD** **G** 25
steak grilled medium rare, mixed greens, walnuts, watermelon radish, pickled red onion, gem tomatoes, gorgonzola cheese, honey-dijon dressing
- KALE & QUINOA POWER SALAD** **G V** 18½
quinoa, avocado, gem tomatoes, pistachios, cranberries, pumpkin seeds, goat cheese, maple dressing,
- SOUTHWEST SALAD** **G** 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** **G VG** **APPY 8 | MEAL 14**
mixed greens, olives, gem tomatoes, cucumbers, house citrus vinaigrette
- CAESAR SALAD** **APPY 9 | MEAL 15**
romaine, house-made croutons & dressing, parmesan

LAND & SEA

- FISH & CHIPS** 1 pc 20 | 2 pcs 24
lions gate lager battered fish, tangy tartar sauce, house-made coleslaw, fries
- SEAFOOD FETTUCCINE** 27
baby clams, salmon, prawns, gem tomatoes, spinach, lobster cream sauce, parmesan, basil
- CAJUN SALMON & RISOTTO** **G** 34
cajun-crust wild-caught pacific sockeye salmon, over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables
- WESTCOAST SOCKEYE SALMON** **G** 28
fresh, wild, and local sockeye salmon, with a maple-soy glaze and fresh pineapple salsa, served with coconut rice & seasonal vegetables
- MUSSELS & FRITES** 27
fresh daily pei mussels in our feature sauce, served with hot & crispy fries - please ask your server for details
- SIRLOIN STEAK** **G** 32
seasoned 7 oz sirloin, seasonal vegetables, mashed potatoes **add: peppercorn crust & sauce +\$2**
- THE WORKS SIRLOIN** 42
peppercorn-crust 7oz sirloin, grilled prawn skewer, house peppercorn sauce, herbed mushrooms, seasonal vegetables, mashed potatoes



BOWLS

- 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**
- 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
- BOMBAY BUTTER CHICKEN** 26
authentic indian style, seasonal vegetables, house coconut rice, naan bread
- PRAWN & CHORIZO JAMBALAYA** **G** 24
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



HOUSE-MADE PIZZA

our delicious dough is prepared fresh daily!

- CLASSIC** **V** 20
bocconcini cheese, olives, roasted roma tomatoes, roasted garlic, fresh basil, mozzarella
- TUSCAN** 22
spicy italian sausage, bocconcini, 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** 22½
hand pressed to order - cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle
- BREWHOUSE BURGER** 23½
hand pressed to order - smoked cheddar, onion ring, bourbon bacon jam, lettuce, tomato, bbq sauce, dijon-mayo
- CRISPY CHICKEN SANDWICH** 22½
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** **V** 22
plant-based "beyond" patty topped with cheddar, lettuce, tomato, pickles and relish mayo
- FISH SOFT TACOS** 21½
flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions, pico de gallo, flour tortillas
- BRISKET TACOS** 22½
slow roasted in-house brisket with bbq sauce, chipotle aioli, crisp cabbage, pico de gallo, crispy shallots & fresh cilantro, flour tortillas

BREWER'S SPECIAL

3 Courses \$38

CHOOSE YOUR SALAD
CAESAR SALAD or **GARDEN SALAD**

CHOOSE YOUR ENTRÉE
BUTTER CHICKEN
SEAFOOD FETTUCCINE

+\$6 STEAK UPGRADE PEPPERCORN SIRLOIN

DESSERT
BELGIAN CHOCOLATE MOUSSE



PLANT-BASED & VEGETARIAN

- TOFU GODDESS BOWL** **G VG** 21
maple soy tofu, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing
- VEGAN JAMBALAYA** **G VG** 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 with fresh green scallions
- KALE & QUINOA POWER SALAD** **G V** 18½
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** **V** 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** **G VG** 14
jackfruit, fresh mango, cucumbers, pico de gallo, chilli oil, avocado cream served with tortilla chips
- EDAMAME** **VG** 12
tossed in a spicy chili sauce, sesame seeds
- GARDEN SALAD** **G VG** **APPY 8 | MEAL 14**
mixed greens, olives, gem tomatoes, cucumbers, house citrus vinaigrette **add: maple glazed tofu +\$5**



STEAMWORKS



CLASSIC COCKTAILS

A REALLY GOOD MARGARITA jose cuervo, triple sec, fresh lime juice, agave syrup, shaken on the rocks, salt rim	12½ 2oz
BLACKBERRY BRAMBLE boodles gin, blackberry syrup, fresh lemon juice and a splash of soda	11¾ 2oz
RED SANGRIA traditional recipe from the south of spain, bursting with fresh fruit flavors that make it the perfect everyday beverage	11¼ 2oz
CLASSIC CAESAR your choice of: skyy vodka, gin, or tequila, tabasco, worcestershire, served tall with a hearty steak spice rim, pickled beans & olives	12½ 2oz
THE MULE skyy vodka, lime juice, ginger beer, fresh mint	13 2oz
APEROL SPRITZ aperol, cinzano prosecco, soda	13¾ 2oz
STEAMWORKS PALOMA espolon reposado tequila, aperol, cane syrup, lemon & grapefruit juice, splash of soda	13 2oz



COCKTAIL PITCHERS

RED SANGRIA	26 6oz
BLACKBERRY BRAMBLE	27 5oz
MARGARITA TROPICALE	27½ 5oz
COCONUT MOJITO	28½ 5oz

FEATURE COCKTAILS

COCONUT MOJITO *contains nuts coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices, grated nutmeg	12¾ 2oz
MARGARITA TROPICALE jose cuervo, triple sec, mango syrup, lime & pineapple juice	12½ 2oz
FRENCH 75 empress 1908 gin, fresh lemon juice, sugar & prosecco - elegant & effervescent, for an enhanced drinking experience	14 2oz
SMOKEY & THE PINEAPPLE a sweet & smoky margarita made with reposado tequila, mezcal, pineapple juice & a salt rim	14 2oz
BREWER'S LEMONADE spiced whiskey, mango syrup, fresh lemon juice, steamworks flagship IPA	12 2oz
PICK ME UP skyy vodka, bailey's, kahlua & iced coffee	12½ 2oz
THE ODD NEGRONI locally crafted wallflower gin, bittersweet vermouth, mia amata, & a dash of aperol, bottle-aged in house	14 2oz
YOUR OLD FASHIONED 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!	14 (AND UP) 2oz

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!

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



WHITE WINE

By the glass	6oz	9oz	750ml Btl
JACKSON-TRIGGS CHARDONNAY, BC.	9	13 ¼	
HILLSIDE PINOT GRIS, BC.	12 ¾	18	50
MONTE CREEK CHARDONNAY, BC.	12	17	48
RUFFINO PINOT GRIGIO, ITALY	11	15 ¾	45
SEE YA LATER RIESLING, BC.	11 ¼	16	45
KIM CRAWFORD SAUVIGNON BLANC, NZ.	12 ¼	17 ½	49
<i>Whites by the Bottle</i> 750ml Btl			
HAYWIRE 'SECRET MOUNTAIN' CHARDONNAY, BC.			51
STONEBOAT PINOT GRIS, BC.			54
QUAILS' GATE CHENIN BLANC, BC.			50
CAYMUS CONUNDRUM WHITE BLEND, CALIFORNIA			49
BLASTED CHURCH HATFIELD'S FUSE WHITE BLEND, BC.			48
THORNHAVEN GEWURZTRAMINER, BC.			52



HAPPY HOUR

3-5 pm Everyday

\$6 SLEEVES OF:

LIONS GATE LAGER & PALE ALE

\$3 OFF PITCHERS OF BEER

\$2 OFF 60Z WINES

\$3 OFF 90Z WINES

\$2 OFF CLASSIC COCKTAILS:

A REALLY GOOD MARGARITA
RED SANGRIA | APEROL SPRITZ
STEAMWORKS PALOMA | CLASSIC CAESAR
THE MULE | BLACKBERRY BRAMBLE

\$4 OFF COCKTAIL PITCHERS



MENU PRICES ARE BEFORE TAX.

NON-ALCOHOLIC

NON-ALCOHOLIC BEER ROTATOR ask your server for the current selection	7 (AND UP)
EDNA'S PALOMA alcohol-free - a burst of citrus, pink grapefruit & lime, with aromas of tequila anejo & a touch of salt	8½
EDNA'S MOJITO alcohol-free - bright natural mojito mint, a smash of lime juice, with subtle rum notes	8½



RED WINE

By the glass	6oz	9oz	750ml Btl
JACKSON-TRIGGS MERLOT, BC.	9	13 ¼	
DIRTY LAUNDRY PINOT NOIR, BC.	12 ¼	17 ½	49
HILLSIDE MERLOT, BC.	12 ¾	18	50
ALAMOS MALBEC, ARGENTINA	11	15 ¾	45
BLASTED CHURCH SYRAH, BC.	13	18 ½	52
ANGUS THE BULL CAB. SAUVIGNON, AUS.	12	17	48
<i>Reds by the Bottle</i> 750ml Btl			
NARRATIVE CAB - FRANC, BC.			52
BELLE GLOS MEIOMI PINOT NOIR, CALIFORNIA			60
STONEBOAT PINOTAGE, BC.			53
BLASTED CHURCH BIG BANG RED BLEND, BC.			50
BAROSSA VALLEY SHIRAZ, SOUTH AUSTRALIA			49
BURROWING OWL CABERNET SAUVIGNON, BC.			80

ROSÉ

	6oz	9oz	750ml Btl
DIRTY LAUNDRY 'HUSH' ROSÉ, BC.	11 ¼	16	45
MIRAVAL ROSÉ, FRANCE			56

SPARKLING

	4oz	750ml Btl
CINZANO PROSECCO ITALY	7	43
MIONETTO PROSECCO (200 ML MINI BOTTLE) ITALY		14
SUMAC RIDGE, STELLER'S JAY BRUT, BC.		50
VEUVE CLICQUOT PONSARDIN CHAMPAGNE, FRANCE		140



@STEAMWORKSBREW PUB

GENERAL MANAGER: Arishta Bhan

HEAD BREWER: Julia Hanlon

HEAD CHEF: Kiran Pendakur

