



# 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** 11½  
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** 16½  
roasted red pepper hummus, basil oil, gem tomatoes, olives, naan bread & tortilla chips **G order with no naan bread**

**EDAMAME** 11  
tossed in a spicy chili sauce, sesame seeds

**YAM FRIES** 13  
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  
choice of garlic chili sauce with chili-lime dip 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** 26  
corn tortilla chips, fresh jalapeños, green onion, pico de gallo, olives, tomato salsa **add: guacamole \$3½ | sour cream \$1 | chicken \$7½ | 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** 24  
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 7½ sockeye salmon 10 prawn skewer 7

**STEAK & GORGONZOLA SALAD** 26  
steak grilled medium rare, mixed greens, walnuts, watermelon radish, pickled red onion, gem tomatoes, gorgonzola cheese, honey-dijon dressing

**KALE & QUINOA POWER SALAD** 18½  
quinoa, avocado, gem tomatoes, pistachios, cranberries, pumpkin seeds, goat cheese, maple dressing,

**SOUTHWEST SALAD** 24½  
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 | MEAL 14  
mixed greens, olives, gem tomatoes, cucumbers, house citrus vinaigrette

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

## HOUSE-MADE PIZZA

our delicious dough is prepared fresh daily!

**CLASSIC** 21  
bocconcini cheese, olives, roasted roma tomatoes, roasted garlic, fresh basil, mozzarella

**TUSCAN** 23  
spicy italian sausage, bocconcini, roasted garlic, roasted tomatoes, pesto, mozzarella, topped with balsamic glaze

**HAWAIIAN** 21  
back bacon, fresh pineapple, mozzarella

**TEMPESTA** 23  
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** 23  
hand pressed to order - cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle

**BREWHOUSE BURGER** 24  
hand pressed to order - smoked cheddar, onion ring, bourbon bacon jam, lettuce, tomato, bbq sauce, dijon-mayo

**CRISPY CHICKEN SANDWICH** 23  
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** 26  
cajun-crust wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli

**BEYOND CHEESE BURGER** 22½  
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

## 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** 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** 16½  
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** 11  
tossed in a spicy chili sauce, sesame seeds

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





# Weekend BRUNCH

Weekends & Holidays 11am - 3pm

## BRUNCH DRINK SPECIALS

MIMOSA 8 | 4oz  
prosecco & oj

CLASSIC CAESAR 11 | 2oz  
tabasco, worcestershire, clamato, with a hearty steak spice rim, pickled beans & olives

PICK ME UP 10½ | 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** 13 | 2oz  
jose cuervo, triple sec, fresh lime juice, agave syrup, shaken on the rocks, salt rim

**BLACKBERRY BRAMBLE** 12½ | 2oz  
boodles gin, blackberry syrup, fresh lemon juice and a splash of soda

**RED SANGRIA** 11½ | 2oz  
traditional recipe from the south of spain, bursting with fresh fruit flavors that make it the perfect everyday beverage

**CLASSIC CAESAR** 13½ | 2oz  
your choice of: skyy vodka, gin, or tequila, tabasco, worcestershire, served tall with a hearty steak spice rim, pickled beans & olives

**THE MULE** 13½ | 2oz  
skyy vodka, lime juice, ginger beer, fresh mint

**APEROL SPRITZ** 14 | 2oz  
aperol, cinzano prosecco, soda

**STEAMWORKS PALOMA** 14 | 2oz  
espolon reposado tequila, aperol, cane syrup, lemon & grapefruit juice, splash of soda

## FEATURE COCKTAILS

**COCONUT MOJITO** 13 | 2oz  
*\*contains nuts* coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices, grated nutmeg

**MARGARITA TROPICALE** 13 | 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** 12½ | 2oz  
spiced whiskey, mango syrup, fresh lemon juice, steamworks flagship IPA

**PICK ME UP** 13 | 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** 27 | 6oz

**BLACKBERRY BRAMBLE** 28 | 5oz

**MARGARITA TROPICALE** 29 | 5oz

**COCONUT MOJITO** 29 | 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
<b>JACKSON-TRIGGS MERLOT, BC</b>	9	13 ¼	

<b>DIRTY LAUNDRY PINOT NOIR, BC.</b>	13	18 ½	51
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<b>HILLSIDE MERLOT, BC.</b>	13	18 ½	51
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<b>ALAMOS MALBEC, ARGENTINA</b>	11	16 ¼	46
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<b>BLASTED CHURCH SYRAH, BC</b>	13	18 ½	51
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<b>ANGUS THE BULL CAB. SAUVIGNON, AUS.</b>	12	17 ¾	48
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<b>NARRATIVE CAB - FRANC, BC.</b>			52
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<b>BELLE GLOS MEIOMI PINOT NOIR, CALIFORNIA</b>			60
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<b>STONEBOAT PINOTAGE, BC.</b>			53
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<b>BLASTED CHURCH BIG BANG RED BLEND, BC.</b>			50
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<b>BAROSSA VALLEY SHIRAZ, SOUTH AUSTRALIA</b>			49
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<b>BURROWING OWL CABERNET SAUVIGNON, BC.</b>			80
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## WHITE WINE

	6oz	9oz	750ml Btl
<b>JACKSON-TRIGGS CHARDONNAY, BC.</b>	9	13 ¼	

<b>HILLSIDE PINOT GRIS, BC.</b>	13	18 ½	51
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<b>MONTE CREEK CHARDONNAY, BC.</b>	12	17 ¾	48
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<b>RUFFINO PINOT GRIGIO, ITALY</b>	11	16 ¼	46
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<b>SEE YA LATER RIESLING, BC.</b>	11	16 ¼	46
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<b>KIM CRAWFORD SAUVIGNON BLANC, N.Z.</b>	13	18 ½	51
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<b>HAYWIRE 'SECRET MOUNTAIN' CHARDONNAY, BC.</b>			52
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<b>STONEBOAT PINOT GRIS, BC.</b>			54
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<b>QUAILS' GATE CHENIN BLANC, BC.</b>			50
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<b>CAYMUS CONUNDRUM WHITE BLEND, CALIFORNIA</b>			49
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<b>BLASTED CHURCH HATFIELD'S FUSE WHITE BLEND, BC.</b>			48
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<b>THORNHAVEN GEWURZTRAMINER, BC.</b>			52
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## ROSÉ

	6oz	9oz	750ml Btl
<b>DIRTY LAUNDRY 'HUSH' ROSÉ, BC.</b>	11	16 ¼	46

<b>MIRAVAL ROSÉ, FRANCE</b>			56
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## SPARKLING

	4oz	750ml Btl
<b>CINZANO PROSECCO ITALY</b>	7 ½	46

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

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