



## MAINS & BOWLS

<b>TUNA POKE BOWL</b> sushi grade ahi tuna tossed in ginger mirin soy sauce, coconut rice, edamame, gem tomatoes, avocado, mango, wakame, tobiko, sriracha aioli, crispy onions <b>G with no crispy onions</b>	25
<b>CHICKEN GODDESS BOWL G</b> maple soy chicken, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut rice, green goddess dressing <b>upgrade to grilled salmon +3.5</b>	23
<b>PORK BELLY RICE BOWL</b> coconut rice, cabbage, sriracha aioli, peppers, yams, crispy korean style pork belly, miso mushrooms, house-made kimchi, 6 min egg & crispy shallots	28
<b>PRAWN &amp; CHORIZO JAMBALAYA G</b> cajun jasmine rice, chorizo sausage, prawns, smoked bacon, celery, bell peppers, garlic, rich tomato sauce topped with charred jalapeño aioli, black bean & roasted corn salsa with fresh green scallions	24
<b>FISH &amp; CHIPS</b> lions gate lager battered cod, house-made coleslaw, fries, tangy tartar sauce	1 PC 19   2 PCS 23
<b>STEAK FRITES G</b> 7oz sirloin grilled to perfection, demi glacé, seasonal vegetables, parmesan fries, served with lemon truffle aioli	32
<b>CAJUN SALMON &amp; RISOTTO G</b> prawns and grilled cajun salmon over a sundried tomato risotto, topped with tomato and creole butter, served with seasonal vegetables	33

## PLANT-BASED

<b>DUMPLINGS Vg</b> fresh vegetable gyoza, pan seared with passion fruit ponzu, topped with korean beet vegan aioli, sesame & green onion	15
<b>VEGGIE TACO Vg</b> roasted cauliflower, black beans, yams, bell peppers, vegan beet aioli, crispy shallots, cabbage, pico de gallo & fresh cilantro in a flour tortilla	8 /EA
<b>VEGAN BEET BURGER Vg</b> plant based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun	22.5
<b>TOFU GODDESS BOWL G Vg</b> maple soy tofu, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut rice, green goddess dressing	21
<b>VEGAN JAMBALAYA G Vg</b> cajun jasmine rice, plant-based "beyond" italian sausage, celery, bell peppers, garlic, rich tomato sauce - topped with vegan cashew jalapeño cream, crispy beets, black bean & roasted corn salsa with fresh green scallions	25

## BAR SNACKS

<b>ONION RINGS V</b> onion rings served with kimchi aioli	12
<b>YAM FRIES V</b> balsamic glaze, served with pesto mayo <b>Vg with no aioli</b>	12
<b>BALLPARK GARLIC FRIES G V</b> parmesan, truffle oil, lemon truffle aioli dip, garlic, garlic ....and a little bit more garlic	15
<b>POUTINE V</b> traditional quebec cheese curds, gravy and fresh herbs <b>add slow roasted brisket +5</b>	15
<b>CHICKEN TENDERS &amp; FRIES</b> hand breaded to order, served with fries & honey mustard	20
<b>CRISPY DRY RIBS G</b> tossed in salt & pepper	17
<b>CHICKEN WINGS G</b> • garlic chili served with kimchi aioli • spicy hot served with blue cheese ranch • salt & pepper served with blue cheese ranch	19

## SALADS

**Add To Your Salad:** Grilled Chicken +6.5  
Grilled Salmon +10 | Maple Glazed Tofu +5

<b>HOUSE SALAD V</b> mixed greens, croutons, gem tomatoes, cucumber, goat cheese, candied walnuts, watermelon radish, citrus dressing	8   15
<b>CAESAR SALAD V</b> romaine, croutons, caesar dressing, parmesan	8   15
<b>THE BEET SALAD G V</b> oven roasted red beets, fresh green apple, boursin cheese, toasted almonds, heirloom gem tomatoes, pickled onions and citrus dressing	15
<b>KALE &amp; QUINOA POWER SALAD G V</b> avocado, gem tomatoes, pistachios, pumpkin seeds, green onion, cranberries, goat cheese, maple dressing <b>Vg with no goat cheese</b>	18
<b>SOUTHWEST CHICKEN SALAD G</b> mango chipotle spiced chicken, crisp tortillas, feta, black beans, gem tomatoes, grilled corn salsa, guacamole, pickled red onions, fresh mango, cilantro-lime dressing	24.5

## BURGERS ETC.

**Upgrade Your Fries:** House Or Caesar Salad +3 | Yam Fries +2 | Onion Rings +2.5 | Poutine +4 | Sub Gluten Free Bun +2

<b>STEAMWORKS BURGER</b> smashed to order, fresh ground chuck, cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle	23	<b>THE CHEESE BURGER</b> smashed to order, fresh ground chuck, pickle, cheddar, lettuce, tomato, sweet relish mayo	21
<b>BREWHOUSE BURGER</b> smashed to order, fresh ground chuck, onion ring, smoked cheddar, bourbon bacon jam, bbq sauce, dijon-mayo, lettuce, tomato	24	<b>CHICKEN BANH-MI SANDWICH</b> inspired by a classic; maple glazed grilled chicken, pickled radish slaw, fresh jalapeños & cilantro with kimchi aioli	22.5
<b>CRISPY CHICKEN SANDWICH</b> spice dusted breaded chicken thigh, tomato, charred jalapeño ranch slaw, pickles <b>add: cheddar, smoked cheddar or american cheese +2</b>	22.5	<b>CAJUN SALMON BURGER</b> cajun-cruste wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli	26
<b>DOUBLE SMASH BURGER</b> double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato, and house sauce	27	<b>VEGAN BEET BURGER Vg</b> plant based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun	22.5

## DESSERT

<b>BEERAMISU V</b> rich, smooth, marscapone cream over nitro stout & espresso infused lady fingers, rich chocolate sauce	11
<b>DOUGHNUT HOLES V</b> made fresh to order, served with nutella fudge	11

## STARTERS

<b>DUMPLINGS Vg</b> fresh vegetable gyoza, pan seared with passion fruit ponzu, topped with korean beet vegan aioli, sesame & green onion	15
<b>SWEET CHILI CAULIFLOWER V</b> battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds, kimchi aioli	15
<b>POKE NACHOS</b> ahi tuna tossed in ginger mirin soy sauce, cucumber, jalapeño, togarashi dusted wonton chips, pineapple salsa, wakame, nori and lemon truffle aioli	20
<b>GUACAMOLE &amp; CHIPS G V</b> fresh-made guacamole topped with corn salsa, cotija cheese, pico de gallo and chips cooked to order	15
<b>NACHOS G V</b> corn tortilla chips, fresh jalapeños, pico de gallo, olives, tomato salsa <b>add:</b> <b>guacamole +3.5   sour cream +1   chicken +6.5   bacon +4</b>	20
<b>MARGHERITA FLATBREAD V</b> mozzarella, roasted tomatoes, fresh parmesan, house-made pesto, topped with balsamic glaze & fresh basil <b>G sub gluten-free crust +2</b>	18

<b>PORK BAO</b> seared pork belly, char siu sauce, kimchi aioli, cucumber, cilantro, pickled carrot & watermelon radish in a steamed bun	2 FOR 17
<b>K-BAO</b> crispy chicken, sweet chili sauce, cucumber, lettuce & kimchi aioli in a steamed bun	2 FOR 16

## TACOS

<b>TACO MEAL</b> your choice of any two tacos and fries	20
<b>FISH TACO</b> flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions & pico de gallo in a flour tortilla	8.5 /EA
<b>BRISKET TACO</b> slow roasted brisket glazed with bbq sauce with chipotle aioli, crisp cabbage, pico de gallo, crispy shallots & fresh cilantro in a flour tortilla	8.5 /EA
<b>VEGGIE TACO Vg</b> roasted cauliflower, black beans, yams, bell peppers, vegan beet aioli, crispy shallots, cabbage, pico de gallo & fresh cilantro in a flour tortilla	8 /EA



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**Vg** VEGAN **V** VEGETARIAN  
**G** GLUTEN SENSITIVE







## HAPPY HOUR 3PM - 6PM EVERYDAY & 9PM-CLOSE SUNDAY-THURSDAY

LIONS GATE LAGER	\$5.5	HOUSE SHOTS	\$6
HAZY PALE ALE & NXNW IPA	\$6	\$2 OFF 6OZ WINES	
ALL OTHER STEAMWORKS DRAFT	\$7	\$3 OFF 9OZ WINES	
HIGHBALLS \$5 (1oz)   \$8 (2oz)		NON-ALCH MIMOSA	\$6
CLASSIC MARGARITA	\$10	OLÉ NON-ALCH CHILI MANGO MARG	\$7
RED SANGRIA	\$8	<u>\$10 HAPPY SIZED FOOD MENU</u>	
BELLINI	\$8	POUTINE	\$10
BLACKBERRY BRAMBLE	\$9	POKE NACHOS	\$10
MOJITO	\$9	DUMPLINGS	\$10
APEROL SPRITZ	\$11	MOZZA STICKS	\$10
OLD FASHIONED	\$13	PORK BELLY BITES	\$10
COCKTAIL PITCHERS	\$25	STRAIGHT UP CHEESEBURGER	\$10
SANGRIA PITCHERS	\$21	Add fries +\$5	

## MARGS

UPGRADE TO PATRÓN SILVER TEQUILA +\$5

CLASSIC MARGARITA	14   2oz
espolon blanco tequila, triple sec, simple syrup, fresh lime juice, shaken on the rocks sub strawberry tequila +1   add passionfruit +1	
GHOST PEPPER MARG	16   2oz
ghost tequila blanco infused with ghost peppers, triple sec, fresh lime juice, tajin rim	
PINEAPPLE WATERMELON MARG	14.5   2oz
espolon blanco, triplesec, pineapple juice, watermelon syrup	



## HOUSE SHOTS 1oz

\$8 THE SHAFT   \$8 OLD FASHIONED
\$8 STRAWBERRY INFUSED TEQUILA

## CLASSIC COCKTAILS

RED SANGRIA	12   2oz
a spanish classic	
BELLINI	11   2oz
white rum, peach schnapps, sparkling wine, peach and sangria	
APEROL SPRITZ	14   2oz
aperol, dirty laundry let's get fizical rosé, soda	
CLASSIC CAESAR	13   2oz
choice of vodka, gin or tequila	
BLACKBERRY BRAMBLE	13.5   2oz
gin, house-made blackberry syrup, fresh lemon juice and a splash of soda	
OLD FASHIONED	14   2oz
old grand dad bourbon, demerara syrup, bitters	
MULE	12   1oz
vodka, lime juice, ginger beer	

## COCKTAIL PITCHERS

RED SANGRIA	26   6oz
BLACKBERRY BRAMBLE	31   6oz
STRAWBERRY TEQUILA FIZZ	31   6oz
MOJITO	31   6oz

MENU PRICES ARE BEFORE TAX.



## FEATURE COCKTAILS

RANCH WATER	10   1oz
rooster rojo blanco tequila, lime juice, soda, choice of guava or mango	
STARLINO ELDERFLOWER SMASH	13   2oz
starlino elderflower, gin, lemon juice & mint, topped with soda	
MOJITO	13   1.5oz
white rum, lime juice, mint, simple syrup	
WATERMELON SPRITZ	14   2oz
romeo's watermelon gin, starlino apertivo, dirty laundry let's get fizical rosé, lemon, soda	
STRAWBERRY TEQUILA FIZZ	14   2oz
house infused espolon blanco strawberry tequila, fresh lemon juice, simple syrup, fresh basil	
COLD BREW MARTINI	14   2oz
vodka, bailey's irish cream, house of funk cold brew	

## WINE

WHITES	6oz	9oz	750ML BTL
GARDEN OF GRANITE - CHARDONNAY	10.5	15.5	42
North Vancouver B.C.			
STRADE BIANCHE - PINOT GRIGIO *ORGANIC	12	17.75	47
Friuli-Venezia Giulia, Italy			
MONTE CREEK - RIESLING *ORGANIC	12	17.75	47
Thompson Valley, B.C.			
SUNSHINE BAY - SAUVIGNON BLANC	12.5	18.5	48
Marlborough, New Zealand			
SPARKLING	4oz	750ML BTL	
DIRTY LAUNDRY LET'S GET FIZICAL	10	47	
Summerland, B.C.			
MONTE CREEK - SPARKLING ROSÉ *ORGANIC	10	47	
Thompson Valley, B.C.			
ROSÉ	6oz	9oz	750ML BTL
DIRTY LAUNDRY - HUSH ROSÉ	12	17.75	47
Summerland, B.C.			
REDS	6oz	9oz	750ML BTL
THE APPLICANT - CABERNET SAUVIGNON	10.5	15.5	42
Casablanca Valley, Chile			
GARDEN OF GRANITE - MALBEC	12.5	18.5	48
North Vancouver, B.C.			
MONTE CREEK - PINOT NOIR *ORGANIC	13	19.25	50
Thompson Valley, B.C.			
CORIOLE - SHIRAZ	13	19.25	50
McLaren Vale, Australia			

## ZERO PROOF

TORRES NATUREO	GLS 8   BTL 30
non-alc sparkling wine, spain	
NON-ALC MIMOSA	9
torres natureo non-alc sparkling wine with oj	
JUST BARELY BRAMBLE	7
house-made blackberry syrup, lemonade, soda	
OLÉ NON-ALCH CHILI MANGO MARG	8
OLÉ NON-ALCH MARGARITA	8
EDNA'S NON-ALCH MOJITO	8
EDNA'S NON-ALCH PALOMA	8
ODDITY GINGER KOMBUCHA	8
ODDITY HIBISCUS MINT KOMBUCHA	8

## N/A BEER

DRY GOODS - IPA	7
NONNY'S - PILSNER	7
FOUR WINDS - SOUR ALE	8
NORTH POINT - PALE ALE	6.5

## WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 2PM

### BRUNCH BEVIES

CLASSIC CAESAR	8 (1oz)   10 (2oz)
MIMOSA	7   4oz
COLD BREW MARTINI	10   2oz
NON-ALC MIMOSA	6

### BENNY'S

Served on toasted English muffins with a side of smashbrowns, topped with sour cream & pico de gallo

GET IN THE RING BENNY	20
2 soft poached eggs, crispy onion rings filled with slow roasted brisket, house-made hollandaise	
AVOCADO BENNY	18
2 soft poached eggs, avocado, tomato, house-made hollandaise add bacon +2	
SMOKED SALMON BENNY	20
2 soft poached eggs, locally smoked salmon, avocado, pickled red onions, fried capers, dill house-made hollandaise	
CLASSIC BENNY	18
2 soft poached eggs, canadian bacon, house-made hollandaise	

### BRUNCH CLASSICS

Served with smashbrowns, topped with sour cream & pico de gallo

CHORIZO HASH & EGGS	19
chorizo sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, toasted focaccia	
BEYOND SAUSAGE HASH & EGGS	20
plant based beyond sausage, 2 poached eggs, bell peppers, onion, hollandaise, toasted focaccia	
BREWER'S BREAKFAST	18
2 farm fresh eggs your way, bacon, grilled half avocado, toasted focaccia add chorizo sausage +3	
BREAKFAST SANDWICH	18
lettuce, tomato, smoked cheddar, avocado, bacon, fried egg, relish mayo add a burger patty +5	
STEAK N' EGGS	29
seasoned 7oz sirloin, scrambled eggs, toasted focaccia	
FRENCH TOAST	19
thick cut french toast topped with sweet seasonal fruit and fresh whipped cream *not served with smashbrowns	

