



BAR SNACKS

ONION RINGS v	12
onion rings served with kimchi aioli	
YAM FRIES v	12
balsamic glaze, served with pesto mayo Vg with no aioli	
BALLPARK GARLIC FRIES G v	15
parmesan, truffle oil, lemon truffle aioli dip, garlic, garlicand a little bit more garlic	
POUTINE v	15
traditional quebec cheese curds, gravy and fresh herbs add slow roasted brisket +5	
CHICKEN TENDERS & FRIES	20
hand-breaded to order, served with fries & honey mustard	
CRISPY DRY RIBS G	17
tossed in salt & pepper	
CHICKEN WINGS G	19
<ul style="list-style-type: none"> garlic chili served with kimchi aioli spicy hot served with blue cheese ranch salt & pepper served with blue cheese ranch 	

STARTERS

DUMPLINGS Vg	15
fresh vegetable gyoza, pan-seared with passion fruit ponzu, topped with korean beet vegan aioli, sesame seeds & green onion	
SWEET CHILI CAULIFLOWER v	15
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds, kimchi aioli	
POKE NACHOS	20
ahi tuna tossed in ginger mirin soy sauce, cucumber, jalapeño, togarashi dusted wonton chips, pineapple salsa, wakame, nori and lemon truffle aioli	
GUACAMOLE & CHIPS G v	15
fresh-made guacamole topped with corn salsa, cotija cheese, pico de gallo and chips cooked to order	
NACHOS G v	20
corn tortilla chips, fresh jalapeños, pico de gallo, olives, tomato salsa add: guacamole +3.5 sour cream +1 chicken +6.5 bacon +4	
MARGHERITA FLATBREAD v	18
mozzarella, roasted tomatoes, fresh parmesan, house-made pesto, topped with balsamic glaze & fresh basil	
PORK BAO	2 FOR 17
seared pork belly, char siu sauce, kimchi aioli, cucumber, cilantro, pickled carrot & watermelon radish in a steamed bun	

MAINS & BOWLS

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

SALADS

ADD TO YOUR SALAD:
Grilled Chicken **+6.5** | Grilled Cajun Chicken **+6.5**
Grilled Salmon **+10** | Maple Glazed Tofu **+5**

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

CHICKEN BAO	2 FOR 16
crispy chicken, sweet chili sauce, cucumber, lettuce & kimchi aioli in a steamed bun	

TACOS

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

PLANT-BASED

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

BURGERS ETC.

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

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

DESSERT

BEERAMISU v	11
rich, smooth, mascarpone cream over nitro stout & espresso infused lady fingers, rich chocolate sauce	
DONUT HOLES v	11
made fresh to order, served with nutella fudge	



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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-ALC MIMOSA	\$6
CLASSIC MARGARITA	\$10	OLÉ NON-ALC MARGARITAS	\$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, triple sec, 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 fizzical 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.
01/21/25 EDITION



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

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-ALC CHILI MANGO MARG	8
OLÉ NON-ALC MARGARITA	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

BELLINI TOPPER \$3

ADD PEACH BELLINI SLUSH TO
YOUR BEER OR HIGHBALL

WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 2PM

BRUNCH BEVIES

CLASSIC CAESAR	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 V	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 V20	
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	

