

STEAMWORKS

KITCHEN & TAPHOUSE

STARTERS

POKE NACHOS	20
ahi tuna tossed in ginger mirin soy sauce, togarashi dusted wonton chips, pineapple salsa, cucumber, jalapeño, wakame, nori and truffle aioli	
JACKFRUIT CEVICHE G Vg	14
jackfruit, fresh mango, cucumbers, pico de gallo, fresno chilli oil, avocado cream served with tortilla chips	
VEGAN GYOZA Vg	15
fresh vegetable gyoza, pan seared with passion fruit ponzu, topped with korean beet vegan aioli, sesame & green onion	
HUMMUS DIP V	16
roasted red pepper hummus, basil oil, gem tomatoes, olives, naan bread & tortilla chips G with no naan bread Vg with no naan bread	
OKTOBERFEST PRETZEL V	18
tear & share; dill mustard dip add smoked cheddar +\$3	
CRISPY DRY RIBS G	17
choice of: tossed in salt & pepper or garlic chili sauce	
BALLPARK GARLIC FRIES G V	15
parmesan, truffle oil, truffle aioli dip, garlic, garlic....and a little bit more garlic	
BEER BATTERED ONION RINGS V	11½
served with chipotle aioli	
NACHOS G V	26
corn tortilla chips, fresh jalapeños, scallions, tomatoes, olives, fresh pico de gallo & sour cream add: guacamole +\$3.5 chicken +\$5 brisket +\$5	
YAM FRIES V	12
balsamic glaze, served with chipotle aioli Vg with no aioli	
POUTINE V	15
gravy, white cheddar cheese curds add slow roasted brisket +5	
CHICKEN WINGS G	19
<ul style="list-style-type: none"> garlic chili served with chili lime aioli spicy hot served with jalapeño ranch korean served with jalapeño ranch lemon pepper served with truffle aioli cajun served with jalapeño ranch 	

BAO BUNS

2 FOR \$16 - NO MIX N MATCH BAO BUNS

BIG LEBAOSKI

miso hoisin mushrooms, ground sirloin, kimchi aioli, lettuce, sesame seeds

K-BAO

crispy chicken, wonton crisps, kimchi aioli, cucumber, sesame seeds, cilantro, sweet chili sauce

BAO-RIZO

chorizo sausage, red pepper, smoked cheddar, chipotle aioli, guacamole, corn salsa and crispy onions

BAHN-BAO

vegan bao bun, crispy tofu tossed in char siu sauce, miso marinated mushrooms, kimchi aioli, pickled carrot & watermelon radish

PIZZA

G *SUB GLUTEN FREE PIZZA CRUST +2

TUSCAN

italian sausage, bocconcini cheese, roasted garlic, roasted roma tomatoes, pesto, balsamic glaze, mozzarella

HAWAIIAN

back bacon, fresh pineapple, mozzarella

CLASSIC

bocconcini cheese, olives, roasted garlic, roasted roma tomatoes, fresh basil, mozzarella

BBQ CHICKEN

chicken, glazed peppers, bbq sauce, red onion, mozzarella

PEPPERONI & SPICY BANANA PEPPER

mushrooms, oregano, mozzarella

MAINS & BOWLS

CAJUN SALMON & RISOTTO G	33
grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables	
TUNA POKE BOWL	25
sushi grade ahi tuna tossed in ginger mirin soy sauce, coconut rice, edamame, gem tomatoes, avocado, mango, wakame, red tobiko, charred jalapeño aioli, crispy onions G with no crispy onions	
CHICKEN GODDESS BOWL G	24
maple soy chicken, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut rice, green goddess dressing substitute salmon +\$5	
VEGAN GODDESS BOWL G Vg	21
maple soy tofu, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut rice, green goddess dressing	
STEAK FRITES G	31
cooked to a medium rare, hand-cut kennebec fries, sautéed mushrooms & onion mix, topped with truffle aioli	
CHICKEN TENDERS	20
hand breaded to order, served with fries & chili lime aioli	
FISH & CHIPS	1 PC 19 2 PCS 23
lions gate lager battered fish, house-made coleslaw, fries, tangy tartar sauce	
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	
JAEGER SCHNITZEL	1 PC 24 2 PCS 28
breaded pork cutlet, buttered spaetzle, sweet & sour cabbage, sauerkraut and jaeger sauce	
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	

SALADS

ADD: CHICKEN 7½ | MAPLE GLAZED TOFU 5
SALMON 10 | SEARED RARE AHI TUNA 9

CAESAR SALAD V	8 15
romaine, croutons, caesar dressing, parmesan	
THE PLEASANT SALAD V	8 15
mixed greens, croutons, gem tomatoes, cucumber, goat cheese, candied walnuts, watermelon radish, honey-lime 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	24½
mango chipotle spiced chicken, crisp tortillas, feta, grilled corn salsa, guacamole, black beans, fresh mango, pickled red onion, gem tomatoes, cilantro-lime dressing	

DESSERT

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

BURGERS ETC.

SUBSTITUTE FRIES FOR PLEASANT SALAD +3
CAESAR SALAD +3 | YAM FRIES +2 | POUTINE +4
ONION RINGS +2½ | G GLUTEN FREE BUN +2

STEAMWORKS BURGER	23
hand-pressed ground chuck, cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle	
BREWHOUSE BURGER	24
hand-pressed ground chuck, smoked cheddar, onion ring, bourbon bacon jam, bbq sauce, dijon-mayo, lettuce, tomato	
VEGAN BEET BURGER Vg	22½
plant based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun	
THE SMASHED CHEESE BURGER	21
hand-pressed ground chuck, pickle, cheddar, lettuce, tomato, sweet relish mayo	
CHICKEN BANH-MI SANDWICH	22½
maple glazed grilled chicken, pickled radish slaw, fresh jalapeños, & cilantro with kimchi aioli	
CRISPY CHICKEN SANDWICH	22½
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickle, charred jalapeño aioli	
CAJUN SALMON BURGER	26
cajun-crust wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli	

TACOS

TACO MEAL	20
your choice of any two tacos and fries	
BRISKET TACO	8 /EA
slow roasted brisket tossed in bbq sauce with chipotle aioli, crisp cabbage, pico de gallo, crispy shallots & fresh cilantro in a flour tortilla	
FISH SOFT TACO	8 /EA
flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions & pico de gallo in a flour tortilla	
KOREAN TACO	8 /EA
crispy chicken, kimchi aioli & korean chili sauce topped with cabbage & pickled red onions in a flour tortilla	
VEGGIE TACO Vg	7½ /EA
roasted cauliflower, black beans, yams, bell peppers, vegan beet aioli, crispy shallots, cabbage, pico de gallo & fresh cilantro in a flour tortilla	

Vg VEGAN V VEGETARIAN
G GLUTEN SENSITIVE



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MOUNT PLEASANT

WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 2PM

BRUNCH BEVIES

CLASSIC CAESAR	8 (1oz) 10 (2oz)
MIMOSA	7 4oz
COLD BREW MARTINI	10 2oz
FIRE STARTER	11 3oz
NON-ALC MIMOSA	6

BENNY'S

SERVED ON TOASTED ENGLISH MUFFINS WITH A SIDE OF SMASHBROWNS TOPPED WITH SOUR CREAM & SALSA

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 A SIDE OF SMASHBROWNS TOPPED WITH SOUR CREAM & SALSA

CHORIZO HASH & EGGS	19
chorizo sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, toasted focaccia	
BEYOND SAUSAGE HASH & EGGS V	20
plant based beyond sausage, 2 poached eggs, bell peppers, onion, hollandaise, toasted focaccia	
BREWER'S BREAKFAST	19
2 farm fresh eggs your way, bacon, steamworks "pale ale" sausage, grilled half avocado, toasted focaccia	
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	
HUEVOS RANCHEROS V	17
2 sunny side up eggs refried beans, cheese, corn salsa, rice stuffed tortilla topped with pico de gallo & guacamole add chorizo +\$4 *not served with smashbrowns	
APPLE PIE FRENCH TOAST V	19
thick cut french toast topped with a maple syrup, cinnamon & apple compote and fresh whipped cream *not served with smashbrowns	

FEATURE COCKTAILS

RANCH WATER	10 10Z
rooster rojo blanco, lime juice, soda - guava or mango	
STARLINO ELDERFLOWER SMASH	13 20Z
starlino elderflower, befeater gin, lemon juice & mint, topped with soda	
WATERMELON SPRITZ	14 20Z
romeo's watermelon gin, starlino apertivo, dirty laundry let's get fizzical rosé, lemon, soda	
STRAWBERRY TEQUILA FIZZ	14 20Z
house infused espolon blanco strawberry tequila, fresh lemon juice, simple syrup, fresh basil	
COLD BREW MARTINI	14 20Z
skyy vodka, forty creek cream, tia maria house of funk cold brew	
MEZCAL NEGRONI	14 20Z
madre mezcal, sweet vermouth, campari	
FIRE STARTER	15 30Z
fireball, forty creek cream, vodka, house of funk cold brew coffee	
CAFE BOULEVARD	15 30Z
travellers american whisky, campari, sweet vermouth, house of funk cold brew coffee, smoke & oak bitters	

MARGS

ALL MARGS +\$5 CASAMIGOS +\$4 MEZCAL	
CLASSIC MARGARITA	14 20Z
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 20Z
ghost tequila blanco infused with ghost peppers, triple sec, fresh lime juice, tajin rim	
PINEAPPLE WATERMELON MARG	14 1/2 20Z
espolon blanco, triplesec, pineapple juice, watermelon syrup	
HOT MEZZ	16 20Z
madre mezcal, triple sec, passionfruit, fire tincture	

HOUSE SHOTS 10Z

\$8 THE SHAFT \$9 OLD FASHIONED
\$8 STRAWBERRY INFUSED TEQUILA

HAPPY HOUR

3PM-6PM EVERYDAY & 9PM-CLOSE SUNDAY-THURSDAY

LIONS GATE LAGER	\$5.5	POKE NACHOS	14
HAZY PALE ALE & NXNW IPA	\$6	ahi tuna tossed in ginger mirin soy sauce, togarashi dusted wonton chips, pineapple salsa, cucumber, jalapeño, wakame, nori and truffle aioli	
ALL OTHER STEAMWORKS DRAFT	\$7	HAPPY HOUR POUTINE V	7
HIGHBALLS	\$5 (1oz) \$8 (2oz)	gravy, white cheddar cheese curds add: bacon +\$2 slow roasted brisket +\$3	
CLASSIC MARGARITA	\$10	GUACAMOLE & CHIPS V	12
RED SANGRIA	\$8	house-made fresh daily, topped with pico de gallo & goat cheese, served with tortilla chips Vg with no goat cheese	
BLACKBERRY BRAMBLE	\$9	BUFFALO CHICKEN BITES	13
MOJITO	\$9	boneless chicken tossed in franks hot sauce, served with cucumber slaw & jalapeño ranch	
APEROL SPRITZ	\$11	VEGAN TOFU BITES Vg	12
OLD FASHIONED	\$13	crispy tofu with broccolini tossed in garlic chili sauce, topped with green onion, sesame seeds & hemp seeds with a side of vegan kimchi aioli	
COCKTAIL PITCHERS	\$24	BOOM BOOM BREAD V	12
HOUSE SHOTS	\$6	tear and share; house made loaf covered in garlic butter, stuffed with monterey jack & cheddar cheese add marinara sauce +\$1	
NON-ALCH MIMOSA	\$6		
NON-ALCH MOJITO	\$6		
\$2 OFF 60Z WINES			
\$3 OFF 90Z WINES			

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	
BARELY BRAMBLE	7
house-made blackberry syrup, lemonade, soda	
NON-ALCH MOJITO	7
lime juice, fresh mint, simple syrup sub: spicy pineapple +\$1 sub passionfruit +\$1	
EDNA'S NON-ALCH PALOMA	8
ODDITY GINGER KOMBUCHA	8
ODDITY HIBISCUS MINT KOMBUCHA	8

COCKTAIL PITCHERS

RED SANGRIA	26 60Z
BLACKBERRY BRAMBLE	27 50Z
STRAWBERRY TEQUILA FIZZ	28 50Z
MOJITO	31 60Z

CLASSIC COCKTAILS

RED SANGRIA	12 20Z
a spanish classic	
CLASSIC MARGARITA	14 20Z
espolon blanco tequila, triple sec, simple syrup, fresh lime juice, shaken on the rocks sub strawberry tequila +\$1 add passionfruit +\$1	
APEROL SPRITZ	14 20Z
aperol, dirty laundry let's get fizzical, soda	
CLASSIC CAESAR	13 20Z
choice of vodka, gin or tequila	
BLACKBERRY BRAMBLE	13 1/2 20Z
beefeater gin, house-made blackberry syrup, fresh lemon juice and a splash of soda	
OLD FASHIONED	16 20Z
russell's reserve bourbon, demerara syrup, bitters	
MOJITO	13 1.50Z
tanduay white rum, lime juice, mint, simple syrup	
MULE	12 10Z
skyy vodka, lime juice, ginger beer	

WINE

WHITES	6oz	9oz	750ML BTL
SAINTLY - SAUVIGNON BLANC			
OKANAGAN VALLEY	12 1/2	18 1/2	47
GARDEN OF GRANITE - PINOT GRIGIO			
NORTH VANCOUVER	12 1/2	18 1/2	47
GAZELA - VINHO VERDE 9%			
PORTUGAL	11	16	42
CHATEAU STE. MICHELLE - CHARDONNAY			
COLUMBIA VALLEY WA.	11 1/2	17 1/2	46
SPARKLING	4oz	750ML BTL	
DIRTY LAUNDRY LET'S GET FIZZICAL			
WHITE, OKANAGAN VALLEY	10		45
DIRTY LAUNDRY LET'S GET FIZZICAL			
ROSÉ, OKANAGAN VALLEY	10		45
ROSE	6oz	9oz	750ML BTL
R&D - CULMINA			
OKANAGAN VALLEY	11	16	44
REDS	6oz	9oz	750ML BTL
MONTE CREEK - CABERNET MERLOT			
OLIVER, B.C.	12	18	47
DIRTY LAUNDRY - PINOT NOIR			
OKANAGAN VALLEY	13 1/2	19 1/2	50
GARDEN OF GRANITE - MALBEC			
NORTH VANCOUVER	12 1/2	18 1/2	48
BLACK SAGE - CAB FRANC			
OKANAGAN VALLEY	13 1/2	19 1/2	50