

### WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 2PM

#### BRUNCH BEVIES

CLASSIC CAESAR 8 1oz | 10 2oz MIMOSA 7 | 4oz PICK ME UP 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 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 2 soft poached eggs, canadian bacon, house-made hollandaise

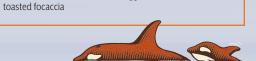
#### BRUNCH CLASSICS

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 BREWER'S BREAKFAST 18 2 farm fresh eggs your way, bacon, grilled half avocado, toasted focaccia add chorizo sausage +3 BREAKFAST SANDWICH lettuce, tomato, smoked cheddar, avocado, bacon, fried egg, relish mayo add a burger patty +5

STEAK N' EGGS

seasoned 7oz sirloin, scrambled eggs,



29

### 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 GV 15 parmesan, truffle oil, lemon truffle aioli dip, garlic, garlic ....and 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 • garlic chili served with kimchi aioli spicy hot served with blue cheese ranch

### SALADS

#### ADD TO YOUR SALAD:

• salt & pepper served with blue cheese ranch

Maple Glazed Tofu +5 | Grilled Cajun Chicken +7.5 Grilled Chicken +7.5 | Grilled Salmon +10 | Garlic Bread +4

HOUSE SALAD V mixed greens, croutons, gem tomatoes, cucumber, goat cheese, candied walnuts, watermelon radish, citrus dressing

CAESAR SALAD 8 | 15 romaine, croutons, caesar dressing, parmesan

BEET & BOURSIN SALAD G V 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 GV 18  $avocado, gem \ to matoes, \ pistachios, \ pumpkin \ seeds,$ 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

### STARTERS

SWEET CHILI CAULIFLOWER V 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 fresh-made guacamole topped with corn salsa, cotija cheese, pico de gallo and chips cooked to order NACHOS GV 22 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 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

CHICKEN BAO 2 FOR 16 crispy chicken, sweet chili sauce, cucumber, lettuce

& kimchi aioli in a steamed bun

### TACOS

V

15

TACO MEAL 21 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

FISH & CHIPS 1 pc 19 | 2 pcs 23 lions gate lager battered cod, house-made coleslaw, fries, tangy tartar sauce

### BURGERS ETC.

STEAMWORKS BURGER

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

smashed to order, fresh ground chuck, cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle BREWHOUSE BURGER smashed to order, fresh ground chuck, onion ring, smoked cheddar, bourbon bacon jam, bbq sauce, dijon-mayo, lettuce, tomato CRISPY CHICKEN SANDWICH 22.5

spice dusted breaded chicken thigh, tomato, charred jalapeño ranch slaw, pickles add: cheddar, smoked cheddar or american cheese +2 DOUBLE SMASH BURGER

double patty, double american cheese, double bacon. crispy shallots, lettuce, tomato, and house sauce

THE CHEESE BURGER smashed to order, fresh ground chuck, pickle,

cheddar, lettuce, tomato, sweet relish mayo

CHICKEN BANH-MI SANDWICH inspired by a classic; maple glazed grilled chicken, pickled radish slaw, fresh jalapeños & cilantro with kimchi aioli

CAJUN SALMON BURGER cajun-crusted wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli

VEGAN BEET BURGER Vg plant-based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun

/e VEGAN **V** VEGETARIAN G GLUTEN SENSITIVE



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

LIONS GATE LAGER	\$5.5	NON-ALC MIMOSA	\$6
HAZY PALE ALE & NXNW IPA	\$6	JUST BARELY BRAMBLE	\$5
ALL OTHER STEAMWORKS DRA	<b>FT</b> \$7	OLÉ NON-ALC MARGARITAS	\$6
	\$8.5 (2oz)	HAPPY SIZED FOOD	MENU
CLASSIC MARGARITA	\$10	VEGGIE TACO	\$6
RED SANGRIA	\$8	FISH TACO	\$6.5
BELLINI DI ACKREDRY PRAMBIE	\$8	POUTINE	\$10
BLACKBERRY BRAMBLE	\$10	POKE NACHOS	\$10
MOJITO	\$9	DUMPLINGS	\$10
MAPLE FASHIONED	\$9	DRY RIBS	\$12
COCKTAIL PITCHERS	\$25	PORK BELLY BITES	\$12
SANGRIA PITCHERS	\$21	STRAIGHT UP CHEESEBURGER	\$12
\$2 OFF GOZ WINES		Add fries +\$5	
\$3 OFF 90Z WINES		MARGHERITA FLATBREAD	\$15
HOUSE SHOTS	\$6	DONUT HOLES	\$8

#### WINE

VVIIVE			
WHITES	6oz	9oz	750ML BTL
GARDEN OF GRANITE - CHA	RDONN	IAY	
North Vancouver B.C.	10.5	15.5	42
STRADE BIANCHE - PINOT O Friuli-Venezia Giulia, Italy	GRIGIO 12	*orgai 17.75	vic 47
MONTE CREEK - RIESLING *	ORGAN	IC	
Thompson Valley, B.C.	12	17.75	47
SUNSHINE BAY - SAUVIGNO	N BLAI	NC.	
Marlborough, New Zealand	12.5	18.5	48
HILLSIDE - PINOT GRIS Okanagan Valley, B.C.		Ma	58
QUAILS GATE - CHARDONNA Okanagan Valley, B.C.	Y		56
GREYWAKE- SAUVIGNON BL	ANC		
Marlborough, New Zealand			64
SPARKLING	6oz	9oz	750ML BTL
DIRTY LAUNDRY LET'S GET	FIZZIC	AL	
Summerland, B.C.	12	17.75	47
MONTE CREEK - SPARKLING	ROSÉ	*ORGAI	MIC

Marlborough, New Zealand			64
SPARKLING	6oz	90z 750	ml BTL
DIRTY LAUNDRY LET'S GET F Summerland, B.C.	FIZZIC <i>I</i> 12	AL 17.75	47
MONTE CREEK - SPARKLING Thompson Valley, B.C.	ROSÉ 1	*organio 17.75	47
ROSÉ	6oz	90Z 750	ml BTL
DIRTY LAUNDRY - HUSH ROS Summerland, B.C.		17.75	47
REDS	6oz	90z 750	ml BTL
THE APPLICANT - CABERNET Casablanca Valley, Chile	Г SAUV 10.5	IGNON 15.5	42
GARDEN OF GRANITE - MALE North Vancouver, B.C.	BEC 12.5	18.5	48
GRAN APPASSO - ROSSO RED Puglia, Italy	BLENI 12.5		48
MONTE CREEK - PINOT NOIR Thompson Valley, B.C.		NIC 19.25	50
CORIOLE - SHIRAZ			

13 19.25

### MARGS

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UPGRADE	1111	11/1/1/1/1/1/1	CH V/LD	,1,F,U1111	Ι Λ	TOP.
HPDRAUE.	111	PAIRIN	711.V C.K	1 [7.1.11 11	I.A	TO:

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

PINEAPPLE
WATERMELON MARG
espolon blanco, triple sec, pineapple juice,
watermelon syrup

### BELLINI TOPPER \$3

ADD PEACH BELLINI SLUSH TO YOUR BEER OR HIGHBALL

### FEATURE COCKTAILS

10 | 1oz

RANCH WATER

choice of guava or mango	
STARLINO ELDERFLOWER SMASH starlino elderflower, gin, lemon juice & mint, topped with soda	13   2oz
STRAWBERRY TEQUILA FIZZ house infused espolon blanco strawberry tequila, fresh lemon juice, simple syrup, fresh mint	14   2oz
PICK ME UP BRUNCH SPECIAL!	10   2oz

MAPLE FASHIONED 13 | 20z forty creek copper bold canadian whisky, maple syrup, bitters

vodka, bailey's irish cream, house of funk cold brew

### COCKTAIL PITCHERS

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

# ZERO PROOF

TORRES NATUREO GLS 8   BTI non-alc sparkling wine, spain	. 30
NON-ALC MIMOSA BRUNCH SPECIAL! torres natureo non-alc sparkling wine with oj	6
JUST BARELY BRAMBLE blackberry syrup, lemonade, soda	7
OLÉ NON-ALC CHILI MANGO MARG	8
OLÉ NON-ALC MARGARITA	8
ODDITY GINGER KOMBUCHA	8
ODDITY HIBISCUS MINT KOMBUCHA	. 8

## N/A BEER

NORTH POINT - PALE ALE	6.5
DRY GOODS - IPA	7
WILDEYE - EASY LAGER	7
FOUR WINDS - SOUR ALE	8

# CLASSIC COCKTAILS

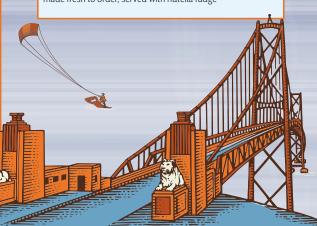
RED SANGRIA	12   2oz
red wine and citrus based spanish classic	
BELLINI white rum, peach schnapps, sparkling wine, peach and sangria	11   2oz
APEROL SPRITZ aperol, dirty laundry let's get fizzical rosé, soda	14   2oz
CLASSIC CAESAR 8 10Z BRUNGH SPECIAL! choice of vodka, gin or tequila	10 2oz
BLACKBERRY BRAMBLE gin, house-made blackberry syrup, fresh lemon juice and a splash of soda	14   2oz
MOJITO white rum, lime juice, mint, simple syrup	13   2oz
MULE vodka, lime juice, ginger beer	13   2oz

### HOUSE SHOTS 10Z

\$8 THE SHAFT | \$7 MAPLE FASHIONED \$8 STRAWBERRY INFUSED TEQUILA

### DESSERT

BEERAMISU V rich, smooth, mascarpone cream over nitro stout & espresso infused lady fingers, rich chocolate sauce	11
DONUT HOLES V	11



MENU PRICES ARE BEFORE TAX 03/29/25 EDITION

McLaren Vale, Australia

Tuscany, Italy

Rhone, France

Okanagan Valley, B.C.

RICASOLI-BROLIO - CHIANTI

PERRIN LES SINARDS - CHÂTEAUNEUF-DU-PAPE

BLACK HILLS NOTA BENE - MERLOT / CAB S. / CAB F.