



# Weekend BRUNCH

Weekends & Holidays 11am - 3pm

**STEAMWORKS  
BREWER'S BREAKFAST** 20  
2 farm fresh eggs your way, bacon, grilled ½ 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** 33  
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** 12  
served with garlic-sriracha aioli

**MOZZARELLA ARANCINI** 16  
crispy risotto balls stuffed with mozzarella, topped with  
parmesan, served with marinara sauce

**OKTOBERFEST PRETZEL** 19¾  
tear & share, served with dill mustard dip  
**add: smoked cheddar melted on top +\$3**

**JACKFRUIT CEVICHE** 14½  
jackfruit, fresh mango, cucumbers, pico de gallo,  
chili oil, jalapeño cashew cream, served with tortilla chips

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

**YAM FRIES** 13  
balsamic glaze, pesto mayo

**CHIPS AND DIP** 15  
hand-made potato chips served with house-made mascarpone  
& caramelized onion dip, topped with fresh chives

**POKE NACHOS** 20  
ahi tuna tossed in ginger mirin soy sauce, cucumber,  
jalapeño, togarashi dusted wonton chips, pineapple salsa,  
wakame, nori & lemon truffle aioli

## PUB FAVOURITES

**POUTINE** 15½  
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** 20  
choice of garlic chili sauce with chili-lime dip or spicy hot with  
blue cheese dip or salt & pepper with blue cheese dip

**CHICKEN TENDERS** 19½  
served with fries & chili-lime aioli

**NACHOS** 27  
corn tortilla chips, fresh jalapeños, green onion,  
pico de gallo, olives, tomato salsa  
**add: guacamole \$3½ | sour cream \$1 | chicken \$5 | bacon \$4**

## 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 house  
or caesar salad, served with focaccia bread

## BOWLS

**CHICKEN GODDESS BOWL** 25  
maple-soy chicken, turmeric cauliflower, avocado,  
cucumber-radish-apple salad, pea shoots, hemp seeds,  
coconut rice, green goddess dressing **substitute salmon: +\$6**

**TUNA POKE BOWL** 26  
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 cod, house-made  
tangy tartar sauce & coleslaw, fries

## SALADS

chicken 8 sockeye salmon 10 prawn skewer 7

**STEAK & GORGONZOLA SALAD** 27  
steak grilled medium rare, mixed greens, walnuts,  
watermelon radish, pickled red onion, gem tomatoes,  
gorgonzola cheese, honey-dijon dressing

**KALE & QUINOA POWER SALAD** 18¾  
quinoa, avocado, gem tomatoes, pistachios, cranberries,  
pumpkin seeds, goat cheese, maple dressing,

**SOUTHWEST SALAD** 25½  
mango-chipotle spiced chicken, crisp tortillas, feta,  
guacamole, grilled corn salsa, black beans, pickled red onion,  
fresh mango, gem tomatoes, cilantro-lime dressing

**HOUSE SALAD** APPY 9 | MEAL 15  
mixed greens, croutons, gem tomatoes, cucumber,  
goat cheese, candied walnuts, watermelon radish, citrus dressing

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

## HOUSE-MADE PIZZA

our delicious dough is prepared fresh daily!

**CLASSIC** 21½  
bocconcini cheese, olives, roasted roma tomatoes,  
roasted garlic, fresh basil, mozzarella

**TUSCAN** 24  
spicy italian sausage, bocconcini, roasted garlic, roasted  
tomatoes, pesto, mozzarella, topped with balsamic glaze

**HAWAIIAN** 21½  
back bacon, fresh pineapple, mozzarella

**TEMPESTA** 23  
garlic-marinated prawns, house-made pesto,  
roasted roma tomatoes, feta, mozzarella

**SWEET HEAT** 23  
chorizo, bacon jam, banana peppers,  
honey, sesame seeds, chili flakes, mozzarella

**FEATURE PIZZA** 23  
rotating chef creation - ask your server for today's special  
**G \*sub gluten free pizza crust: +\$2**

## BURGERS & MORE

SERVED WITH FRIES ask your server  
for more options | **G \*sub gluten free bun +\$2**

**STEAMWORKS BURGER** 23½  
hand pressed to order - cheddar, double smoked bacon,  
relish mayo, lettuce, tomato, pickle

**BREWHOUSE BURGER** 24½  
hand pressed to order - smoked cheddar,  
crispy 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, crispy onion ring,  
creamy coleslaw, mayo

**CAJUN SALMON BURGER** 26½  
cajun-crusted 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** 18¾  
quinoa, avocado, gem tomatoes, pistachios, pumpkin seeds,  
cranberries, goat cheese, maple dressing  
**add: maple glazed tofu +\$5**  
**100% plant-based: with no goat cheese**

**JACKFRUIT CEVICHE** 14  
jackfruit, fresh mango, cucumbers, pico de gallo,  
chili oil, jalapeño cashew cream, served with tortilla chips

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

VG Vegan | V Vegetarian | G Gluten Sensitive

@STEAMWORKSBREW PUB





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## 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, mascarpone cream over nitro stout &  
espresso infused lady fingers, rich chocolate sauce

CARAMEL APPLE GALETTE 14  
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

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

CLASSIC NEGRONI 14 | 3oz  
boodles london dry gin, campari, cinzano  
rosso, orange twist

## MARGARITAS

A REALLY GOOD MARGARITA 13 | 2oz  
jose cuervo, triple sec, fresh lime juice,  
agave syrup, shaken on the rocks, salt rim

MARGARITA TROPICALE 14 | 2oz  
espolon reposado, triple sec, mango syrup,  
lime & pineapple juice

SPICY STRAWBERRY MARGARITA 14 | 2oz  
espolon reposado, triple sec, lime juice, strawberry cordial,  
ancho chile tincture

## FEATURE COCKTAILS

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

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

FRENCH 75 14 | 2oz  
empress 1908 gin, fresh lemon juice, sugar & prosecco -  
elegant & effervescent, for an enhanced drinking experience

PICK ME UP 13 | 2oz  
skyy vodka, bailey's, kahlua & iced coffee

MAPLE FASHIONED 13 | 2oz  
forty creek copper bold canadian whisky,  
maple syrup, bitters

## 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

STRAWBERRY SPRITZ 7½  
strawberry cordial, fresh lemon juice, sweet basil syrup,  
shaken & topped with soda

NON-ALC MOJITO 8  
lime juice, simple syrup, fresh mint, soda water

JUST BARELY BRAMBLE 7  
blackberry syrup, fresh lemon juice, shaken & topped with soda

NON-ALC MANGO MARGARITA 7½  
mango syrup, fresh lime and pineapple juice, shaken  
& served on the rocks

SOFT DRINKS BY Coca-Cola 4¼  
Coca-Cola | Coca-Cola Zero | Sprite | Barq's Root Beer  
Orange Fanta | Fuze Iced Tea | Minute Maid Lemonade

## WHITE WINE

By the glass 6oz 9oz 750ml Btl

JACKSON-TRIGGS 10 14  
CHARDONNAY, BC.

HILLSIDE 13 18 ½ 51  
PINOT GRIS, BC.

MONTE CREEK 12 17 ¾ 48  
CHARDONNAY, BC.

RUFFINO 11 16 ¼ 46  
PINOT GRIGIO, ITALY

SEE YA LATER 11 16 ¼ 46  
RIESLING, BC.

KIM CRAWFORD 13 18 ½ 51  
SAUVIGNON BLANC, NZ.

Whites by the Bottle 750ml Btl

QUAILS' GATE 50  
CHENIN BLANC, BC.

BLASTED CHURCH HATFIELD'S FUSE 48  
WHITE BLEND, BC.

## SPARKLING

CINZANO PROSECCO 7 ½ 46  
ITALY

MIONETTO PROSECCO 14  
(200 ML MINI BOTTLE) ITALY

SUMAC RIDGE, STELLER'S JAY 50  
BRUT, BC.

VEUVE CLICQUOT PONSARDIN 140  
CHAMPAGNE, FRANCE

## HAPPY HOUR

3-5 PM EVERYDAY

SLEEVES OF LIONS GATE LAGER \$6

SLEEVES OF PALE ALE \$6

\$3 OFF PITCHERS OF BEER

\$2 OFF 6OZ WINES \$3 OFF 9OZ WINES

A REALLY GOOD MARGARITA \$11

RED SANGRIA \$9.5

APEROL SPRITZ \$12

CLASSIC CAESAR \$11.5

THE MULE \$11.5

BLACKBERRY BRAMBLE \$10.5

\$4 OFF COCKTAIL PITCHERS

## RED WINE

By the glass 6oz 9oz 750ml Btl

JACKSON-TRIGGS 10 14  
MERLOT, BC

DIRTY LAUNDRY 13 18 ½ 51  
PINOT NOIR, BC.

HILLSIDE 13 18 ½ 51  
MERLOT, BC.

ALAMOS 11 16 ¼ 46  
MALBEC, ARGENTINA

BLASTED CHURCH 13 18 ½ 51  
SYRAH, BC

ANGUS THE BULL 12 17 ¾ 48  
CAB. SAUVIGNON, AUS.

Reds by the Bottle 750ml Btl

BLASTED CHURCH BIG BANG 50  
RED BLEND, BC.

BAROSSA VALLEY 49  
SHIRAZ, SOUTH AUSTRALIA

BURROWING OWL 80  
CABERNET SAUVIGNON, BC.

## ROSÉ

6oz 9oz 750ml Btl

DIRTY LAUNDRY 'HUSH' 11 16 ¼ 46  
ROSÉ, BC.

MIRAVAL 56  
ROSÉ, FRANCE

MENU PRICES ARE BEFORE TAX.

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