

STEAMWORKS



STARTERS

- BEER BATTERED ONION RINGS** **V** 12
served with garlic-sriracha aioli
- MOZZARELLA ARANCINI** **V** 16
crispy risotto balls stuffed with mozzarella, topped with parmesan, served with marinara sauce
- OKTOBERFEST PRETZEL** **V** 19¾
tear & share, served with dill mustard dip
add: smoked cheddar melted on top +\$3
- JACKFRUIT CEVICHE** **G VG** 14½
jackfruit, fresh mango, cucumbers, pico de gallo, chili oil, jalapeño cashew cream, served with tortilla chips
- EDAMAME** **VG G** 11
tossed in a spicy chili sauce, sesame seeds
- YAM FRIES** **V** 13
balsamic glaze, pesto mayo
- CHIPS AND DIP** **G V** 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** **V** 15½
fries, gravy, white cheddar cheese curds
add: pulled pork +\$5
- BALLPARK GARLIC FRIES** **G V** 15
truffle oil, parmesan, garlic-sriracha aioli, garlic, garlic ...and a little bit more garlic
- CHICKEN WINGS** **G** 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** **G V** 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 & SALADS

- chicken 8 sockeye salmon 10 prawn skewer 7
- 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
- STEAK & GORGONZOLA SALAD** **G** 27
steak grilled medium rare, mixed greens, walnuts, watermelon radish, pickled red onion, gem tomatoes, gorgonzola cheese, honey-dijon dressing
- KALE & QUINOA POWER SALAD** **G V** 18¾
quinoa, avocado, gem tomatoes, pistachios, cranberries, pumpkin seeds, goat cheese, maple dressing
- SOUTHWEST SALAD** **G** 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** **V** 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

LAND & SEA

- FISH & CHIPS** 1 pc 20 | 2 pcs 24
lions gate lager battered cod, house-made tangy tartar sauce & coleslaw, fries
- SEAFOOD FETTUCCINE** 27
baby clams, salmon, prawns, gem tomatoes, spinach, lobster cream sauce, parmesan, basil
- CAJUN SALMON & RISOTTO** **G** 35
cajun-crust wild-caught pacific sockeye salmon, over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables
- WESTCOAST SOCKEYE SALMON** **G** 32
fresh, wild, and local sockeye salmon, with a maple-soy glaze and fresh pineapple salsa, served with coconut rice & seasonal vegetables
- MUSSELS & FRITES** 28½
fresh daily pei mussels in our feature sauce, served with hot & crispy fries - please ask your server for details
- SIRLOIN STEAK** **G** 33
seasoned 7 oz sirloin, seasonal vegetables, mashed potatoes add: peppercorn crust & sauce +\$2
- THE WORKS SIRLOIN** 43
peppercorn-crust 7oz sirloin, grilled prawn skewer, house peppercorn sauce, herbed mushrooms, seasonal vegetables, mashed potatoes

BOWLS

- CHICKEN GODDESS BOWL** **G** 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
- BOMBAY BUTTER CHICKEN** 24
authentic indian style, seasonal vegetables, house coconut rice, naan bread
- PRAWN & CHORIZO JAMBALAYA** **G** 24
chorizo sausage, prawns, smoked bacon, louisiana style rice, celery, bell peppers, garlic, rich tomato sauce topped with garlic-sriracha aioli, black beans & roasted corn salsa with fresh green scallions

HOUSE-MADE PIZZA

- our delicious dough is prepared fresh daily!
- CLASSIC** **V** 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

VG Vegan | V Vegetarian | G Gluten Sensitive

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-crust wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli
- BEYOND CHEESE BURGER** **V** 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

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

PLANT-BASED & VEGETARIAN

- TOFU GODDESS BOWL** **G VG** 21
maple soy tofu, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing
- VEGAN JAMBALAYA** **G VG** 25
plant-based "beyond" italian sausage, louisiana style rice, celery, bell peppers, garlic, rich tomato sauce- topped with vegan cashew jalapeño cream, crispy beets, black bean & roasted corn salsa with fresh green scallions
- KALE & QUINOA POWER SALAD** **G V** 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** **G VG** 14
jackfruit, fresh mango, cucumbers, pico de gallo, chili oil, jalapeño cashew cream, served with tortilla chips
- EDAMAME** **G VG** 11
tossed in a spicy chili sauce, sesame seeds



@STEAMWORKSBREWUPUB

GENERAL MANAGER: Arishta Bhan

HEAD BREWER: Julia Hanlon

HEAD CHEF: Kiran Pendakur



STEAMWORKS®



CLASSIC COCKTAILS

RED SANGRIA traditional recipe from the south of spain, bursting with fresh fruit flavors that make it the perfect everyday beverage	11½ 2oz
CLASSIC CAESAR your choice of: skyy vodka, gin, or tequila, tabasco, worcestershire, served tall with a hearty steak spice rim, pickled beans & olives	13½ 2oz
THE MULE skyy vodka, lime juice, ginger beer, fresh mint	13½ 2oz
APEROL SPRITZ aperol, cinzano prosecco, soda	14 2oz
CLASSIC NEGRONI boodles london dry gin, campari, cinzano rosso, orange twist	14 3oz

MARGARITAS

A REALLY GOOD MARGARITA jose cuervo, triple sec, fresh lime juice, agave syrup, shaken on the rocks, salt rim	13 2oz
MARGARITA TROPICALE espolon reposado, triple sec, mango syrup, lime & pineapple juice	14 2oz
SPICY STRAWBERRY MARGARITA espolon reposado, triple sec, lime juice, strawberry cordial, ancho chile tincture	14 2oz

FEATURE COCKTAILS

BLACKBERRY BRAMBLE boodles gin, blackberry syrup, fresh lemon juice and a splash of soda	12½ 2oz
COCONUT MOJITO *contains nuts coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices, grated nutmeg	13 2oz
FRENCH 75 empress 1908 gin, fresh lemon juice, sugar & prosecco - elegant & effervescent, for an enhanced drinking experience	14 2oz
PICK ME UP skyy vodka, bailey's, kahlua & iced coffee	13 2oz
MAPLE FASHIONED forty creek copper bold canadian whisky, maple syrup, bitters	13 2oz

COCKTAIL PITCHERS

RED SANGRIA	27 6oz
BLACKBERRY BRAMBLE	28 5oz
MARGARITA TROPICALE	29 5oz
COCONUT MOJITO	29 5oz

NON-ALCOHOLIC

NON-ALCOHOLIC BEER ROTATOR ask your server for the current selection	7 (AND UP)
STRAWBERRY SPRITZ strawberry cordial, fresh lemon juice, sweet basil syrup, shaken & topped with soda	7½
NON-ALC MOJITO lime juice, simple syrup, fresh mint, soda water	8
JUST BARELY BRAMBLE blackberry syrup, fresh lemon juice, shaken & topped with soda	7
NON-ALC MANGO MARGARITA mango syrup, fresh lime and pineapple juice, shaken & served on the rocks	7½
SOFT DRINKS BY Coca-Cola Coca-Cola Coca-Cola Zero Sprite Barq's Root Beer Orange Fanta Fuze Iced Tea Minute Maid Lemonade	4¼

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	

WEEKEND BRUNCH

Weekends & Holidays 11am - 3pm

STEAMWORKS BREWER'S BREAKFAST 2 farm fresh eggs your way, bacon, grilled ½ avocado, steamworks pale ale sausage, hashbrowns, toasted focaccia	20
BREAKFAST SANDWICH brioche bun, lettuce, tomato, smoked cheddar, avocado, bacon, fried egg, relish-mayo, hashbrowns	19
CHORIZO HASH & EGGS chorizo sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, hashbrowns, toasted focaccia	20
BEYOND SAUSAGE HASH & EGGS v plant based beyond sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, hashbrowns, toasted focaccia	22
STEAK N' EGGS seasoned 7oz sirloin, scrambled eggs, hashbrowns, toasted focaccia	33

BENNY'S

CLASSIC BENNY 2 soft poached eggs, canadian bacon, english muffin, house-made hollandaise, hashbrowns	19
GET IN THE RING BENNY 2 soft poached eggs, crispy onion rings topped with pulled pork, english muffin, house-made hollandaise, hashbrowns	20
SMOKED SALMON BENNY 2 soft poached eggs, capers, english muffin, house-made hollandaise, hashbrowns	20
AVOCADO BENNY v 2 soft poached eggs, avocado, tomato, english muffin, house-made hollandaise, hashbrowns add: bacon \$2	19

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!

WHITE WINE

By the glass	6oz	9oz	750ml Btl
JACKSON-TRIGGS CHARDONNAY, BC	10	14	
HILLSIDE PINOT GRIS, BC	13	18 ½	51
MONTE CREEK CHARDONNAY, BC	12	17 ¾	48
RUFFINO PINOT GRIGIO, ITALY	11	16 ¼	46
SEE YA LATER RIESLING, BC	11	16 ¼	46
KIM CRAWFORD SAUVIGNON BLANC, N.Z.	13	18 ½	51
<i>Whites by the Bottle</i>			750ml Btl
QUAILS' GATE CHENIN BLANC, BC			50
BLASTED CHURCH HATFIELD'S FUSE WHITE BLEND, BC			48

SPARKLING

	4oz	750ml Btl
CINZANO PROSECCO ITALY	7 ½	46
MIONETTO PROSECCO (200 ML MINI BOTTLE) ITALY		14
SUMAC RIDGE, STELLER'S JAY BRUT, BC		50
VEUVE CLICQUOT PONSARDIN CHAMPAGNE, FRANCE		140

ROSÉ

	6oz	9oz	750ml Btl
DIRTY LAUNDRY 'HUSH' ROSÉ, BC	11	16 ¼	46
MIRAVAL ROSÉ, FRANCE			56

RED WINE

By the glass	6oz	9oz	750ml Btl
JACKSON-TRIGGS MERLOT, BC	10	14	
DIRTY LAUNDRY PINOT NOIR, BC	13	18 ½	51
HILLSIDE MERLOT, BC	13	18 ½	51
ALAMOS MALBEC, ARGENTINA	11	16 ¼	46
BLASTED CHURCH SYRAH, BC	13	18 ½	51
ANGUS THE BULL CAB. SAUVIGNON, AUS.	12	17 ¾	48
<i>Reds by the Bottle</i>			750ml Btl
BLASTED CHURCH BIG BANG RED BLEND, BC			50
BAROSSA VALLEY SHIRAZ, SOUTH AUSTRALIA			49
BURROWING OWL CABERNET SAUVIGNON, BC			80

MENU PRICES ARE BEFORE TAX.

