

STARTERS

POKE NACHOS	21
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	14.5
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	
OKTOBERFEST PRETZEL V	19
tear & share; dill mustard dip ADD SMOKED CHEDDAR +\$4	
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, garlicand a little bit more garlic	
BEER BATTERED ONION RINGS V	12
served with chipotle aioli	
NACHOS G V	27
corn tortilla chips, fresh jalapeños, green onion, pico de gallo, olives, tomato salsa, sour cream GUACAMOLE +\$3.5 CHICKEN +\$5 BRISKET +\$5	
GUACAMOLE & CHIPS G V	15
house-made fresh daily, topped with pico de gallo & goat cheese, served with tortilla chips Vg WITH NO GOAT CHEESE	
YAM FRIES V	13
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	20
<ul style="list-style-type: none">garlic chilli served with chili lime aiolispicy hot served with jalapeño ranchkorean served with jalapeño ranchlemon pepper served with truffle aiolicajun served with jalapeño ranch	

ADD ONS FOR ANY MEAL

Blackened Chicken +8	Grilled Chicken +8
Seared Ahi Tuna +9	Wild Salmon +10
Slow Roasted Brisket +8	
Maple Soy Tofu +5	

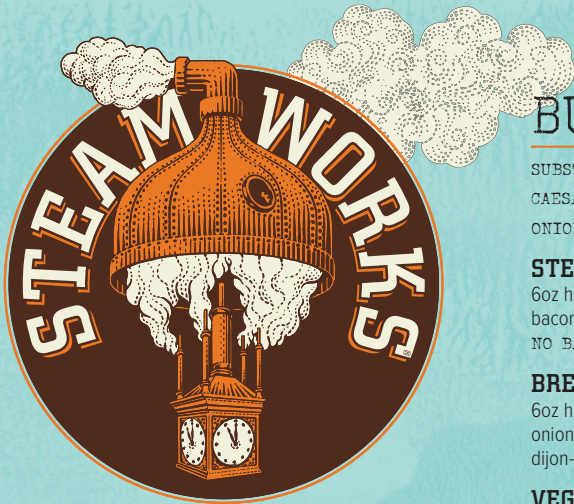
SALADS

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	18.5
avocado, gem tomatoes, pistachios, pumpkin seeds, green onion, cranberries, goat cheese, maple dressing Vg WITH NO GOAT CHEESE	
THAI PEANUT & NOODLE SALAD V	18
citrus marinated noodles, peanuts, mint, cilantro, tomato, red pepper, cucumber, mango, cabbage, crispy wontons, thai peanut sauce	
SOUTHWEST CHICKEN SALAD G	25.5
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	

Vg VEGAN	V VEGETARIAN
G GLUTEN SENSITIVE	



MOUNT PLEASANT

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	26
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	25
maple soy chicken, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut rice, green goddess dressing SUBSTITUTE SALMON +\$4	
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 20 2 PCS 24
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	
SLOW ROASTED BRISKET DINNER	29
tender beef brisket, seasonal vegetables, yukon gold mashed potatoes, sweet & smokey demi glacé, fried onion strings	
JÄEGERSCHNITZEL	28
pork cutlet tenderized in house, buttered spaetzle, sweet & sour cabbage 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	

PIZZA

G *SUB GLUTEN FREE PIZZA CRUST +2	
TUSCAN	24
italian sausage, bocconcini cheese, roasted garlic, roasted roma tomatoes, pesto, balsamic glaze, mozzarella	
HAWAIIAN	22
back bacon, fresh pineapple, mozzarella	
CLASSIC V	22
bocconcini cheese, olives, roasted garlic, roasted roma tomatoes, fresh basil, mozzarella	
BBQ CHICKEN	23
chicken, glazed peppers, bbq sauce, red onion, mozzarella	
PEPPERONI & SPICY BANANA PEPPER	22
mushrooms, oregano, mozzarella	

BURGERS ETC.

SUBSTITUTE FRIES FOR: PLEASANT SALAD +3	
CAESAR SALAD +3 YAM FRIES +2 POUTINE +4	
ONION RINGS +2.5 GLUTEN FREE BUN +2	
STEAMWORKS BURGER	24
6oz hand-pressed ground chuck, cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle NO BACON? NO PROBLEM \$22	
BREWHOUSE BURGER	24.5
6oz hand-pressed ground chuck, smoked cheddar, onion ring, bourbon bacon jam, bbq sauce, dijon-mayo, lettuce, tomato	
VEGAN BEET BURGER Vg	23
plant based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun	
MUSHROOM SWISS BURGER	23
6 oz hand-pressed ground chuck, pan-seared white mushrooms, swiss cheese, lettuce, tomato, pickles, house burger sauce	
CHICKEN BANH-MI SANDWICH	23
maple glazed grilled chicken, pickled radish slaw, fresh jalapeños, & cilantro with kimchi aioli	
CRISPY CHICKEN SANDWICH	23.5
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickle, charred jalapeño aioli	
CAJUN SALMON BURGER	26
cajun-crusted wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli	

TACOS

TACO MEAL	21
your choice of any two tacos and fries	
BRISKET TACO	8.5 /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	8.5 /EA
flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions & pico de gallo in a flour tortilla	
KOREAN TACO	8.5 /EA
crispy chicken, kimchi aioli & korean chili sauce topped with cabbage & pickled red onions 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	

BAO BUNS

2 FOR \$17 - NO MIX N MATCH BAO BUNS	
BIG LEBAOISKI	
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 Vg	
vegan bao bun, crispy tofu tossed in char siu sauce, miso marinated mushrooms, kimchi aioli, pickled carrot & watermelon radish	



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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	11 2oz
FIRESTARTER	10 2oz
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 🌱	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

CHORIZO HASH & EGGS	19
chorizo sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, smashbrowns & toasted focaccia	
BEYOND SAUSAGE HASH & EGGS 🌱	20
plant based beyond sausage, 2 poached eggs, bell peppers, onion, hollandaise, smashbrowns & toasted focaccia	
BREWER'S BREAKFAST	19
2 farm fresh eggs your way, bacon, Steamworks "pale ale" sausage, grilled half avocado, toasted focaccia & smashbrowns topped with sour cream & salsa	
BREAKFAST SANDWICH	18
lettuce, tomato, smoked cheddar, avocado, bacon, fried egg & relish mayo, served with smashbrowns topped with sour cream & salsa	
ADD A BURGER PATTY +\$5	
STEAK N' EGGS	29
seasoned 7oz sirloin, scrambled eggs, toasted focaccia & smashbrowns topped with sour cream & salsa	
HUEVOS RANCHEROS 🌱	17
2 sunny side up eggs refried beans, cheese, corn salsa, rice stuffed tortilla topped with pico de gallo & guacamole ADD CHORIZO +\$4	
APPLE PIE FRENCH TOAST 🌱	19
thick cut french toast topped with a maple syrup, cinnamon & apple compote and fresh whipped cream	

ZERO PROOF

MIONETTO	GLS 9 BTL 35
de-alcoholised sparkling wine, Italy	
NON-ALC MIMOSA	9
mionetto de-alcoholised sparkling wine with oj	
BARELY BRAMBLE	8
house-made blackberry syrup, lemonade, soda	
NON-ALCH MOJITO	7
lime juice, fresh mint, simple syrup	
STEAMWORKS N/A LIONS GATE LAGER	7
STEAMWORKS N/A FLAGSHIP IPA	7.5
ODDITY GINGER KOMBUCHA	8
ODDITY HIBISCUS MINT KOMBUCHA	8

COCKTAIL PITCHERS

RED SANGRIA	26 6oz
BLACKBERRY BRAMBLE	27 5oz
STRAWBERRY TEQUILA FIZZ	28 5oz
MOJITO	31 6oz
PINA KÖLSCHLADA	18 2oz
ADD 3oz RUM: WHITE RUM \$7 FLOR DE CANA 12YR \$10	

CLASSIC COCKTAILS

RED SANGRIA	12 2oz
a spanish classic	
CLASSIC MARGARITA	14 2oz
espolon blanco tequila, triple sec, simple syrup, fresh lime juice, shaken on the rocks	
SUB STRAWBERRY TEQUILA +\$1 ADD MANGO +\$1	
APEROL SPRITZ	14.75 2oz
aperol, dirty laundry let's get fizzical, soda	
BLACKBERRY BRAMBLE	13.5 2oz
beefeater gin, house-made blackberry syrup, fresh lemon juice and a splash of soda	
OLD FASHIONED	16 2oz
bearface canadian whisky, demerara syrup, bitters	
MOJITO	13 1.5oz
flor de cana white rum, lime juice, mint, simple syrup	
SUB: SPICY PINEAPPLE +\$1 SUB MANGO +\$1	
MAPLE FASHIONED	13 2oz
forty creek copper bold canadian whisky, maple syrup, bitters	

WINE

WHITES	6oz	9oz	750mLBTL
SAINTLY - SAUVIGNON BLANC			
OKANAGAN VALLEY	13	19	47
STRADE BIANCHE ORGANIC - PINOT GRIGIO			
ITALY	13	19	47
ST. HUBERTUS GREAT WHITE NORTH - BLEND			
OKANAGAN VALLEY	11	16	42
NK'MIP CELLARS - CHARDONNAY			
OKANAGAN VALLEY	12½	18½	48
ROSÉ	6oz	9oz	750mLBTL
R&D - CULMINA			
OKANAGAN VALLEY	11	16	44
REDS	6oz	9oz	750mLBTL
MONTE CREEK - CABERNET MERLOT			
OLIVER, B.C.	13½	19½	47
DIRTY LAUNDRY - PINOT NOIR			
OKANAGAN VALLEY	13½	19½	50
GARDEN OF GRANITE - MALBEC			
NORTH VANCOUVER	12½	18½	48
BLACK SAGE - CAB FRANC			
OKANAGAN VALLEY	13½	19½	50
SPARKLING	4oz	750mLBTL	
DIRTY LAUNDRY LET'S GET FIZZICAL			
WHITE, OKANAGAN VALLEY	10		45
DIRTY LAUNDRY LET'S GET FIZZICAL			
ROSÉ, OKANAGAN VALLEY	10		45

MARGS

CLASSIC MARG	14 2oz
espolon blanco tequila, triple sec, simple syrup, fresh lime juice, shaken on the rocks	
SUB STRAWBERRY TEQUILA +1 ADD MANGO \$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	
MEZCAL MARG	16 2oz
madre mezcal, triple sec, lime juice, simple syrup	

HOUSE SHOTS 1oz

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

FEATURE COCKTAILS

PINA KÖLSCHLADA	9 1oz
Steamworks kölsch, coconut syrup, pineapple & lime juices	
ADD 1oz RUM: WHITE RUM \$3 FLOR DE CANA 12YR \$6	
ARANCELLO SODA	13 2oz
woods blood orange liqueur, soda	
RANCH WATER	10 1oz
rooster rojo blanco, lime juice, soda - guava or mango	
WATERMELON SPRITZ	14 2oz
romeo's watermelon gin, starlino aperitivo, dirty laundry let's get fizzical rosé, lemon, soda	
STRAWBERRY TEQUILA FIZZ	14 2oz
house infused espolon blanco strawberry tequila, fresh lemon juice, simple syrup, fresh basil	
COLD BREW MARTINI	14 2oz
skyy vodka, forty creek cream, tia maria cold brew coffee	
MEZCAL NEGRONI	14 2oz
madre mezcal, sweet vermouth, campari	
FIRESTARTER	13 2oz
fireball, forty creek cream, cold brew coffee	
CINNA SPRITZ	14 2oz
aperol, dirty laundry let's get fizzical, fireball, soda	

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 🌱	7
HIGHBALLS	1oz \$5 2oz \$8	ADD: BACON +\$2 SLOW ROASTED BRISKET +\$3	
CLASSIC MARGARITA	\$10	GUACAMOLE & CHIPS 🌱 🌱	12
RED SANGRIA	\$8	house-made fresh daily, topped with pico de gallo & goat cheese, served with tortilla chips	
BLACKBERRY BRAMBLE	\$9	🌱 WITH NO GOAT CHEESE	
MOJITO	\$9	BUFFALO CHICKEN BITES	13
APEROL SPRITZ	\$12	boneless chicken tossed in franks hot sauce, served with cucumber slaw & jalapeño ranch	
MAPLE FASHIONED	\$11	VEGAN TOFU BITES 🌱 🌱	12
FIRESTARTER	\$10	crispy tofu with broccolini tossed in garlic chili sauce, topped with green onion, sesame seeds & hemp seeds with a side of vegan kimchi aioli	
PINA KÖLSCHLADA	\$7	BOOM BOOM BREAD 🌱	12
ADD 1oz RUM: WHITE RUM \$3 FLOR DE CANA 12YR \$6		tear and share; house made loaf covered in garlic butter, stuffed with monterey jack & cheddar cheese	
COCKTAIL PITCHERS	\$24	ADD MARINARA SAUCE +\$1	
HOUSE SHOTS	\$6		
NON-ALCH LIONS GATE LAGER	\$5		
RED BULL	\$5		
\$2 OFF 6OZ WINES			
\$3 OFF 9OZ WINES			

MENU PRICES ARE BEFORE TAX.