

STEAMWORKS®



STARTERS

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, diced pineapple, wakame, nori & lemon truffle aioli	

PUB FAVOURITES

POUTINE V	15½
fries, gravy, white cheddar cheese curds add: pulled pork & bbq sauce + \$6	
BALLPARK GARLIC FRIES G V	15
truffle oil, parmesan, garlic-sriracha aioli, garlic, garlicand a little bit more garlic	
CHICKEN WINGS G	20
- garlic chili served with chili lime aioli dip - spicy hot served with blue cheese dip - salt & pepper served with blue cheese dip	
CHICKEN TENDERS	19½
served with fries & chili-lime aioli	
NACHOS G V	27
corn tortilla chips, fresh jalapeños, green onion, olives, pico de gallo, tomato salsa, jack & cheddar cheese add: guacamole \$3½ sour cream \$1 chicken \$5 bacon \$4	

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, cranberries, pumpkin seeds, goat cheese, maple dressing add: maple glazed tofu +\$5 100% plant-based: with no goat cheese	
JACKFRUIT CEVICHE G VG	14½
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	

VG VEGAN | **V** VEGETARIAN

G GLUTEN SENSITIVE

LAND & SEA

FISH & CHIPS	1 pc 20 2 pcs 25
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-crustd wild-caught pacific sockeye salmon, over a sundried tomato risotto, topped with pan seared prawns in a creole butter sauce, 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-crustd 7oz sirloin, grilled prawn skewer, house peppercorn sauce, herbed mushrooms, seasonal vegetables, mashed potatoes	

ADD ONS FOR ANY MEAL

SLOW ROASTED BRISKET 8
12 HOUR PULLED PORK 6
GRILLED CHICKEN 8
CHIPOTLE SPICED CHICKEN 8
GRILLED PRAWN SKEWER 7
MAPLE GLAZED TOFU 5
WILD SALMON 10
GRILLED 5oz STEAK 12

SOUPS & SALADS

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 foccacia 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	

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: +\$4	
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	

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-crustd 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	22 ½
slow roasted in-house brisket with bbq sauce, chipotle aioli, crisp cabbage, pico de gallo, crispy shallots & fresh cilantro, flour tortillas	

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	



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

COCKTAIL PITCHERS

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

FEATURE COCKTAILS

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

MENU PRICES ARE BEFORE TAX.

VISIT OUR 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!

HAPPY HOUR

3PM - 5PM 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

NON-ALCOHOLIC

STEAMWORKS - NON-ALCOHOLIC HAZY IPA	7
STEAMWORKS - NON-ALCOHOLIC LAGER	7
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 <i>Coca-Cola</i> Coca-Cola Coca-Cola Zero Sprite Barq's Root Beer Orange Fanta Fuze Iced Tea Minute Maid Lemonade	4¼

DESSERTS

BEERAMISU 11 rich, smooth, mascarpone cream over nitro stout & espresso infused lady fingers, rich chocolate sauce	11
CARAMEL APPLE GALETTE 14 house-made apple pie, warm caramel sauce, almond crumble, served with vanilla bean gelato	14
BELGIAN CHOCOLATE MOUSSE 11 rich dark chocolate & coffee mousse, topped with callebaut chocolate shavings, berry coulis & crème chantilly	11
BLACK FOREST CAKE 11 3 layers of fluffy chocolate cake, filled with decadent cherries and chantilly whipped cream, topped with chocolate shavings	11

JOIN US ON WEEKENDS
& HOLIDAYS FOR BRUNCH!

ASK YOUR SERVER FOR MORE DETAILS

WINE LIST

WHITES

	6oz	9oz	750 ML BTL
JACKSON-TRIGGS CHARDONNAY, BC.	10	14	
HILLSIDE PINOT GRIS, BC.	13	18 ½	51
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
QUAILS' GATE CHENIN BLANC, BC.			50
BLASTED CHURCH HATFIELD'S FUSE WHITE BLEND, BC.			48

REDS

	6oz	9oz	750 ML BTL
JACKSON-TRIGGS MERLOT, BC.	10	14	
MONTE CREEK LIVING LAND *ORGANIC 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
BLASTED CHURCH BIG BANG RED BLEND, BC.			50
BAROSSA VALLEY SHIRAZ, SOUTH AUSTRALIA			49
BURROWING OWL CABERNET SAUVIGNON, BC.			80

SPARKLING

	4oz	750 ML 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	750 ML BTL
DIRTY LAUNDRY 'HUSH' ROSÉ, BC.	11	16 ¼	46
MIRAVAL ROSÉ, FRANCE			56



@STEAMWORKSBREW PUB

GENERAL MANAGER:

Arishta Bhan

HEAD BREWER:

Julia Hanlon

HEAD CHEF:

Kiran Pendakur