

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	
VEGAN GYOZA Vg	15
fresh vegetable gyoza, pan seared with passion fruit ponzu, topped with korean beet vegan aioli, sesame & green onion	
CRISPY DRY RIBS G	17
tossed in salt & pepper	
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	29
corn tortilla chips, fresh jalapeños, green onion, pico de gallo, olives, tomato salsa, sour cream guacamole \$4 chicken \$5 brisket \$8	
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 \$8	
CHICKEN WINGS G	20
<ul style="list-style-type: none"> • garlic chili served with chili lime aioli • spicy hot served with jalapeño ranch • korean served with jalapeño ranch • lemon pepper served with truffle aioli • cajun served with jalapeño ranch 	

ADD ONS FOR ANY MEAL

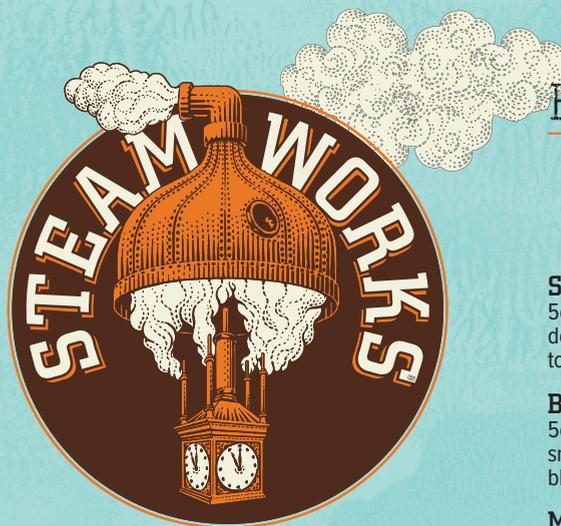
BLACKENED CHICKEN	\$8
GRILLED CHICKEN	\$8
SEARED AHI TUNA	\$9
WILD SALMON	\$10
MAPLE SOY TOFU	\$5
5oz FLAT IRON STEAK	\$12

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, citrus dressing	
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	26
mango chipotle spiced chicken, crisp tortillas, feta, grilled corn salsa, guacamole, black beans, fresh mango, pickled red onion, gem tomatoes, cilantro-lime dressing	



FOLLOW US ON
INSTAGRAM
@STEAMWORKS
MOUNT PLEASANT



MOUNT PLEASANT

MAINS & BOWLS

CAJUN SALMON & RISOTTO G	34
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, avocado, gem tomatoes, 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 +\$6	
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	30
5oz flat-iron steak, cooked to a medium rare, sautéed mushrooms & onion mix, topped with truffle aioli	
CHICKEN TENDERS	20
hand breaded to order, served with fries & chili lime aioli	
FISH & CHIPS	1pc 20 2pcs 25
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 black bean & roasted corn salsa, charred jalapeño aioli & fresh green scallions	
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	

DESSERT

DOUGHNUT HOLES V	11
made fresh to order, served with nutella fudge & dulce de leche	
BEERAMISU V	12
rich, smooth, marscapone cream over nitro stout & espresso infused lady fingers, rich chocolate sauce	

Vg VEGAN **V** VEGETARIAN
G GLUTEN SENSITIVE

BURGERS ETC.

SUBSTITUTE FRIES FOR: pleasant salad \$3 caesar salad \$3 yam fries \$2 poutine \$4 onion rings \$2.5 G sub gluten free bun \$2	
STEAMWORKS BURGER	24
5oz hand-pressed ground chuck, cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle no bacon? no problem \$22	
BREWHOUSE BURGER	25
5oz hand-pressed ground chuck, smoked cheddar, onion ring, bourbon bacon jam, bbq sauce, dijon-mayo, lettuce, tomato	
MUSHROOM SWISS BURGER	24
5oz hand-pressed ground chuck, pan-seared white mushrooms, swiss cheese, lettuce, tomato, pickles, house burger sauce	
DOUBLE STACK BURGER	28
double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato, house sauce	
SCHNITZEL SANDWICH	21
pork cutlet, sweet & sour cabbage, lettuce, tomato, dijon mayo, grainy mustard	
CHICKEN BANH-MI SANDWICH	24
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	
VEGAN BEET BURGER Vg	23
plant based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun	

BAO BUNS

2 FOR \$18 - NO MIX N MATCH BAO BUNS	
K-BAO	crispy chicken, wonton crisps, kimchi aioli, cucumber, sesame seeds, cilantro, sweet chili sauce
BAHN-BAO Vg	vegan bao bun, crispy tofu tossed in char siu sauce, miso marinated mushrooms, kimchi aioli, pickled carrot & watermelon radish

TACOS

TACO MEAL	22
your choice of any two tacos and fries	
BRISKET TACO	9 /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	9 /EA
flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions & pico de gallo in a flour tortilla	
KOREAN TACO	9 /EA
crispy chicken, kimchi aioli & korean chili sauce topped with cabbage & pickled red onions in a flour tortilla	
VEGGIE TACO Vg	8.5 /EA
roasted cauliflower, black beans, yams, bell peppers, vegan beet aioli, crispy shallots, cabbage, pico de gallo & fresh cilantro in a flour tortilla	

PIZZA

G*sub gluten free pizza crust \$2	
TUSCAN	25
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	
PEPPERONI & JALAPEÑO	22
mushrooms, oregano, mozzarella	

HAPPY HOUR

3PM-6PM EVERYDAY & 9PM-CLOSE SUNDAY-THURSDAY

LIONS GATE LAGER	\$5.5	POKE NACHOS	15
HAZY PALE ALE	\$6	ahi tuna tossed in ginger mirin soy sauce, togarashi dusted wonton chips, pineapple salsa, cucumber, jalapeño, wakame, nori and truffle aioli	
WEST COAST IPA	\$6	CRISPY DRY RIBS G	13
ALL OTHER STEAMWORKS DRAFT	\$7	tossed in salt & pepper	
HIGHBALLS	1oz \$5 2oz \$8	HAPPY HOUR POUTINE V	7
RED BULL	\$5	add: bacon \$3 slow roasted brisket \$4	
CLASSIC MARGARITA	\$10.5	GUACAMOLE & CHIPS G V	12
RED SANGRIA	\$8	house-made fresh daily, topped with pico de gallo & goat cheese, served with tortilla chips	
BLACKBERRY BRAMBLE	\$9	VG with no goat cheese	
MOJITO	\$9	BUFFALO CHICKEN BITES	14
APEROL SPRITZ	\$12	boneless chicken tossed in franks hot sauce, served with cucumber slaw & jalapeño ranch	
MAPLE FASHIONED	\$10	VEGAN TOFU BITES G VG	13
PIÑA KÖLSCHLADA	\$7	crispy tofu with broccolini tossed in garlic chili sauce, topped with green onion, sesame seeds & hemp seeds with a side of vegan kimchi aioli	
add 1oz rum: white \$3 flor de cana 12yr \$6		BOOM BOOM BREAD V	14
COCKTAIL PITCHERS	\$24	tear and share; house made loaf covered in garlic butter, stuffed with monterey jack & cheddar cheese add marinara sauce \$1	
HOUSE SHOTS	\$5		
STEAMWORKS NON-ALC BEER	\$5		
\$2 OFF 6OZ WINES			
\$3 OFF 9OZ WINES			

FEATURE COCKTAILS

PIÑA KÖLSCHLADA	9 1oz
Steamworks kölsch, coconut syrup, pineapple & lime juices	
add 1oz rum: white \$3 flor de cana 12yr \$6	
RANCH WATER	10 1oz
rooster rojo blanco, lime juice, soda - guava or mango	
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	
FIRESTARTER	13 2oz
fireball, forty creek cream, cold brew coffee	
CHOCO-CHAITINI	15 2oz
creme de cacao, forty creek cream, tia maria, chai, chocolate shavings	
SPAGHETT	11 1oz
aperol, Lions Gate lager, lemon juice	

WINE

WHITES	6oz	9oz	750MLBTL
SAINTLY - SAUVIGNON BLANC			
OKANAGAN VALLEY	13	20	47
STRADE BIANCHE ORGANIC - PINOT GRIGIO			
ITALY	13.5	21	50
ST. HUBERTUS GREAT WHITE NORTH - BLEND			
OKANAGAN VALLEY	11	16	42
NK'MIP CELLARS - CHARDONNAY			
OKANAGAN VALLEY	13.5	21	50
ROSÉ	6oz	9oz	750MLBTL
R&D - CULMINA			
OKANAGAN VALLEY	11	16	44
REDS	6oz	9oz	750MLBTL
MONTE CREEK - CABERNET MERLOT			
OLIVER, B.C.	14	21	50
GARDEN OF GRANITE - MALBEC			
NORTH VANCOUVER	13	20	48
BLACK SAGE - CAB FRANC			
OKANAGAN VALLEY	13.5	20.5	50
HILLSIDE - PINOT NOIR			
NARAMATA BENCH	14.5	20.5	51
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

MENU PRICES ARE BEFORE TAX.

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	
ODDITY GINGER KOMBUCHA	8
ODDITY HIBISCUS MINT KOMBUCHA	8

STEAMWORKS N/A BEER

N/A LIONS GATE LAGER 0.03%	7
N/A FLAGSHIP IPA 0.03%	7.5

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	7
½ PRICE BOTTLES OF SPARKS	

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 V	18
2 soft poached eggs, avocado, tomato, house-made hollandaise add bacon \$2	
SMOKED SALMON BENNY	20
2 soft poached eggs, 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	20
chorizo sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, smashbrowns & toasted focaccia	
BEYOND SAUSAGE HASH & EGGS V	20
plant based beyond sausage, 2 poached eggs, bell peppers, onion, hollandaise, smashbrowns & toasted focaccia	
BREWER'S BREAKFAST	20
2 eggs your way, bacon, Steamworks "pale ale" sausage, toasted focaccia, grilled half avocado & 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 \$6	
STEAK N' EGGS	29
seasoned 5oz flat-iron steak, cooked medium rare, scrambled eggs, toasted focaccia & smashbrowns topped with sour cream & salsa	
HUEVOS RANCHEROS V	17
2 sunny side up eggs refried beans, cheese, corn salsa, rice stuffed tortilla topped with pico de gallo & guacamole add chorizo \$4	

CLASSIC COCKTAILS

RED SANGRIA	12 2oz
a spanish classic	
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 mango \$1	
house-made blackberry \$1	
MAPLE FASHIONED	13 2oz
forty creek copper bold canadian whisky, maple syrup, bitters	

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	
BLOOD ORANGE MARG	15.5 2oz
espolon blanco tequila, woods arancello, lime juice, guava juice, simple syrup	

HOUSE SHOTS 1oz

\$8 THE SHAFT | \$5 FIREBALL
\$8 STRAWBERRY INFUSED TEQUILA
\$8 MAPLE FASHIONED

COCKTAIL PITCHERS

RED SANGRIA	26 6oz
BLACKBERRY BRAMBLE	27 5oz
STRAWBERRY TEQUILA FIZZ	28 5oz
MOJITO	31 6oz
PIÑA KÖLSCHLADA	18 2oz
add 3oz rum : white \$7 flor de cana 12yr \$10	