

STARTERS

ONION RINGS ▽	13
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 G Pb	14½
jackfruit, fresh mango, avocado, cucumbers, pico de gallo, chili oil, jalapeño cashew cream, served with tortilla chips	
YAM FRIES ▽	13
balsamic glaze, pesto mayo	
EDAMAME G Pb	11
tossed in house garlic chili sauce, sesame seeds	
CHIPS AND DIP G ▽	15
hand-made potato chips served with house-made mascarpone & caramelized onion dip, 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	
BALLPARK GARLIC FRIES G ▽	15
truffle oil, parmesan, truffle aioli, garlic, garlicand a little bit more garlic	
CHICKEN WINGS G	20
<ul style="list-style-type: none"> garlic chili served with chili lime aioli dip spicy hot served with blue cheese dip salt & pepper served with blue cheese dip 	
CHICKEN TENDERS	20
served with fries & chili-lime aioli	
NACHOS G ▽	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	

POUTINES

TRADITIONAL POUTINE ▽	15½
quebec cheese curds, gravy, freshly cooked fries	
PULLED PORK POUTINE	19
just like the traditional, topped with slow cooked pulled pork, bbq sauce & green onions	
MONTREAL POUTINE	21
montreal smoked meat, gravy, smoked cheddar, mustard & dill pickles	

SOUPS & SALADS

BEER SOUP	9
chicken, roasted carrot, celery, onion, lions gate lager, focaccia bread	
WEST COAST SEAFOOD CHOWDER	11
new england style, clams, cod, salmon, corn, potato, hazy pale ale & cream, focaccia bread	
SOUP & SALAD COMBO	17
beer soup or seafood chowder, with house or caesar salad, served with focaccia bread	
STEAK & GORGONZOLA SALAD G	28
steak grilled medium rare, mixed greens, walnuts, watermelon radish, pickled red onion, gem tomatoes, gorgonzola cheese, honey-dijon dressing	
KALE & QUINOA POWER SALAD G ▽	18¾
quinoa, avocado, gem tomatoes, pistachios, cranberries, pumpkin seeds, goat cheese, maple dressing Pb 100% plant-based: with no goat cheese	
SOUTHWEST SALAD G	26
mango-chipotle spiced chicken, crisp tortillas, feta, guacamole, grilled corn salsa, black beans, fresh mango, pickled red onion, 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	



WEEKENDS 11AM - 3PM

BRUNCH CLASSICS

Served with smashbrowns, topped with sour cream & pico de gallo

BREWER'S BREAKFAST | 20

2 farm fresh eggs your way, bacon, grilled ½ avocado, steamworks pale ale sausage, smashbrowns, focaccia

BREAKFAST SANDWICH | 19

brioche bun, lettuce, tomato, smoked cheddar, avocado, bacon, fried egg, relish-mayo, smashbrowns

CHORIZO HASH & EGGS | 20

chorizo sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, smashbrowns, toasted focaccia

BEYOND SAUSAGE HASH & EGGS ▽ | 22

plant-based beyond sausage, 2 soft poached eggs, bell peppers, onion, hollandaise, smashbrowns, toasted focaccia

STEAK N' EGGS | 33

seasoned 7oz sirloin, scrambled eggs, smashbrowns, toasted focaccia

BENNYS

Served on toasted english muffins with a side of smashbrowns, topped with sour cream & pico de gallo

CLASSIC BENNY | 19

2 soft poached eggs, canadian bacon, house-made hollandaise, smashbrowns

GET IN THE RING BENNY | 20

2 soft poached eggs, crispy onion rings topped with pulled pork, house-made hollandaise, smashbrowns

SMOKED SALMON BENNY | 20

2 soft poached eggs, capers, house-made hollandaise, smashbrowns

AVOCADO BENNY ▽ | 19

2 soft poached eggs, avocado, tomato, house-made hollandaise, smashbrowns add: bacon \$2

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 wild 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 21 2 PCS 26
lions gate lager battered cod, house-made tangy tartar sauce & coleslaw, fries	

ADD ONS FOR ANY MEAL

•BACON 2	•PALE ALE SAUSAGE 3
•CAJUN CHICKEN 8	•GRILLED CHICKEN 8
•GRILLED AVOCADO 3	•WILD SALMON 10
•MAPLE GLAZED TOFU 5	
•GRILLED PRAWN SKEWER 7	
•12HR PULLED PORK 6	•GRILLED 5oz STEAK 12

HANDHELDS

SERVED WITH FRIES - ASK YOUR SERVER FOR MORE OPTIONS | G *SUB GLUTEN FREE BUN +\$2

STEAMWORKS BURGER	24
smashed beef patty, cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle	
BREWHOUSE BURGER	24½
smashed beef patty, smoked cheddar, crispy onion ring, bourbon bacon jam, tomato, lettuce, bbq sauce, dijon-mayo	
DOUBLE SMASH BURGER	28½
double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato and house sauce	
GRILLED CHICKEN SANDWICH	24
chicken breast, double creamed brie, bacon jam, heritage greens, tomato, pesto mayo, on a ciabatta bun	
CRISPY CHICKEN SANDWICH	23½
spice dusted breaded chicken thigh, pickles, coleslaw, chilli lime aioli add cheese \$2 make it nashville hot \$2	
12-HOUR PULLED PORK SANDWICH	23
bbq sauce, smoked cheddar, crispy onion ring, creamy coleslaw, chipotle mayo, on a ciabatta bun	
CAJUN SALMON BURGER	27
cajun-crust wild-caught pacific sockeye salmon, pickled red onion, lettuce, tomato, chili-lime aioli	
BEYOND VEGGIE 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	
BRAISED BEEF TACOS	22½
braised birria style beef 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 ▽	21½
bocconcini cheese, olives, roasted roma tomatoes, roasted garlic, fresh basil, mozzarella	
CANADIAN	23
back bacon, double smoked bacon, pepperoni, mushrooms, red onions, mozzarella & tomato sauce	
TUSCAN	24
spicy italian sausage, bocconcini, roasted garlic, roasted roma 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	

G*SUB GLUTEN FREE PIZZA CRUST+\$2

PLANT-BASED

TOFU GODDESS BOWL G Pb	21
maple soy tofu, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing	
VEGAN JAMBALAYA G Pb	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	
EDAMAME G Pb	11
tossed in house garlic chili sauce, sesame seeds	
JACKFRUIT CEVICHE G Pb	14½
jackfruit, fresh mango, avocado, cucumbers, pico de gallo, chili oil, jalapeño cashew cream, served with tortilla chips	

Pb Plant-Based ▽Vegetarian G Gluten Sensitive

Before you order, please inform your server of any allergies or dietary concerns you may have so we can prepare your meal with extra care.