

## STARTERS

<b>ONION RINGS</b> ∇	13
served with garlic-sriracha aioli	
<b>MOZZARELLA ARANCINI</b> ∇	16
crispy risotto balls stuffed with mozzarella, topped with parmesan, served with marinara sauce	
<b>OKTOBERFEST PRETZEL</b> ∇	19¾
tear & share, served with dill mustard dip add smoked cheddar melted on top +\$3	
<b>JACKFRUIT CEVICHE</b> G Pb	14½
jackfruit, fresh mango, avocado, cucumbers, pico de gallo, chili oil, jalapeño cashew cream, served with tortilla chips	
<b>YAM FRIES</b> ∇	13
balsamic glaze, pesto mayo	
<b>EDAMAME</b> G Pb	11
tossed in house garlic chili sauce, sesame seeds	
<b>CHIPS AND DIP</b> G ∇	15
hand-made potato chips served with house-made mascarpone & caramelized onion dip, topped with fresh chives	
<b>POKE NACHOS</b>	20
ahi tuna tossed in ginger mirin soy sauce, cucumber, jalapeño, togarashi dusted wonton chips, diced pineapple, wakame, nori & lemon truffle aioli	
<b>BALLPARK GARLIC FRIES</b> G ∇	15
truffle oil, parmesan, truffle aioli, garlic, garlic ...and a little bit more garlic	
<b>CHICKEN WINGS</b> G	20
<ul style="list-style-type: none"> <li>• garlic chili served with chili lime aioli dip</li> <li>• spicy hot served with blue cheese dip</li> <li>• salt &amp; pepper served with blue cheese dip</li> </ul>	
<b>CHICKEN TENDERS</b>	20
served with fries & chili-lime aioli	
<b>NACHOS</b> 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

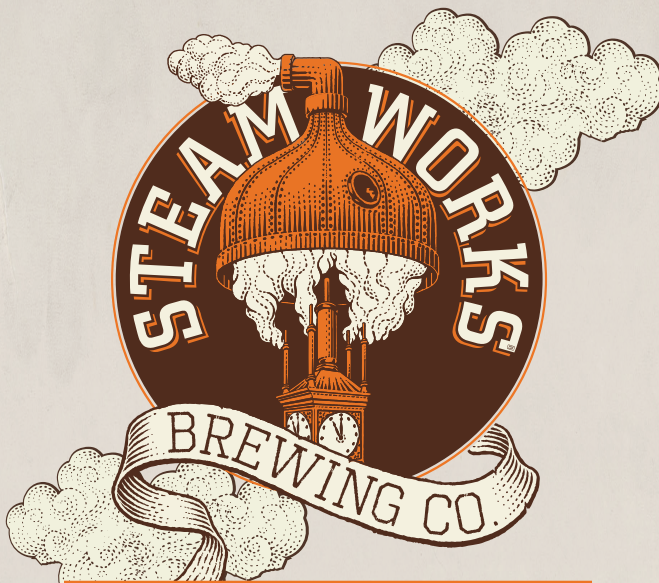
<b>TRADITIONAL POUTINE</b> ∇	15½
quebec cheese curds, gravy, freshly cooked fries	
<b>PULLED PORK POUTINE</b>	19
just like the traditional, topped with slow cooked pulled pork, bbq sauce & green onions	
<b>BUTTER CHICKEN POUTINE</b>	20
house-made butter chicken sauce, marinated chicken breast, cashew cream, green onions & fresh herbs	
<b>MONTREAL POUTINE</b>	21
montreal smoked meat, gravy, smoked cheddar, mustard & dill pickles	

## HOUSE-MADE PIZZA

OUR DELICIOUS DOUGH IS PREPARED FRESH DAILY!

<b>CLASSIC</b> ∇	21½
bocconcini cheese, olives, roasted roma tomatoes, roasted garlic, fresh basil, mozzarella	
<b>CANADIAN</b>	23
back bacon, double smoked bacon, pepperoni, mushrooms, red onions, mozzarella & tomato sauce	
<b>TUSCAN</b>	24
spicy italian sausage, bocconcini, roasted garlic, roasted roma tomatoes, pesto, mozzarella, topped with balsamic glaze	
<b>HAWAIIAN</b>	21½
back bacon, fresh pineapple, mozzarella	
<b>TEMPESTA</b>	23
garlic-marinated prawns, house-made pesto, roasted roma tomatoes, feta, mozzarella	
<b>SWEET HEAT</b>	23
chorizo, bacon jam, banana peppers, honey, sesame seeds, chili flakes, mozzarella	

G\*SUB GLUTEN FREE PIZZA CRUST\*+62



## LAND & SEA

<b>FISH &amp; CHIPS</b>	1 PC 21   2 PCS 26
lions gate lager battered cod, house-made tangy tartar sauce & coleslaw, fries	
<b>SEAFOOD FETTUCCINE</b>	27
baby clams, salmon, prawns, gem tomatoes, spinach, lobster cream sauce, parmesan, basil	
<b>CAJUN SALMON &amp; RISOTTO</b> G	35
cajun-crust wild-caught pacific sockeye salmon, over a sundried tomato risotto, topped with pan-seared prawns in a creole butter sauce, fresh vegetables	
<b>WESTCOAST SOCKEYE SALMON</b> G	32
fresh, wild, and local sockeye salmon, with a maple-soy glaze and fresh pineapple salsa, served with coconut rice & seasonal vegetables	
<b>SIRLOIN STEAK</b> G	35
seasoned 7 oz sirloin, seasonal vegetables, mashed potatoes add: peppercorn sauce +\$2	
<b>THE WORKS SIRLOIN</b>	44
seasoned 7oz sirloin, grilled prawn skewer, house peppercorn sauce, herbed mushrooms, seasonal vegetables, mashed potatoes	

## SOUPS & SALADS

<b>BEER SOUP</b>	9
chicken, roasted carrot, celery, onion, lions gate lager, focaccia bread	
<b>WEST COAST SEAFOOD CHOWDER</b>	11
new england style, clams, cod, salmon, corn, potato, hazy pale ale & cream, focaccia bread	
<b>SOUP &amp; SALAD COMBO</b>	17
beer soup or seafood chowder, with house or caesar salad, served with focaccia bread	
<b>STEAK &amp; GORGONZOLA SALAD</b> G	28
steak grilled medium rare, mixed greens, walnuts, watermelon radish, pickled red onion, gem tomatoes, gorgonzola cheese, honey-dijon dressing	
<b>KALE &amp; QUINOA POWER SALAD</b> G ∇	18¾
quinoa, avocado, gem tomatoes, pistachios, cranberries, pumpkin seeds, goat cheese, maple dressing Pb 100% plant-based: with no goat cheese	
<b>SOUTHWEST SALAD</b> 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	
<b>HOUSE SALAD</b> ∇	APPY 9   MEAL 15
mixed greens, croutons, gem tomatoes, cucumber, goat cheese, candied walnuts, watermelon radish, citrus dressing	
<b>CAESAR SALAD</b>	APPY 9   MEAL 15
romaine, house-made croutons & dressing, parmesan	

## ADD ONS FOR ANY MEAL

- GRILLED CHICKEN 8 • CAJUN CHICKEN 8
- GRILLED PRAWN SKEWER 7
- MAPLE GLAZED TOFU 5
- WILD SALMON 10 • 12HR PULLED PORK 6
- GRILLED 5oz STEAK 12

## HANDHELDS

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

<b>STEAMWORKS BURGER</b>	24
smashed beef patty, cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle	
<b>BREWHOUSE BURGER</b>	24½
smashed beef patty, smoked cheddar, crispy onion ring, bourbon bacon jam, tomato, lettuce, bbq sauce, dijon-mayo	
<b>DOUBLE SMASH BURGER</b>	28½
double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato and house sauce	
<b>GRILLED CHICKEN SANDWICH</b>	24
chicken breast, double creamed brie, bacon jam, heritage greens, tomato, pesto mayo, on a ciabatta bun	
<b>CRISPY CHICKEN SANDWICH</b>	23½
spice dusted breaded chicken thigh, pickles, coleslaw, chilli lime aioli - make it nashville hot \$2 add smoked cheddar cheese \$2	
<b>12-HOUR PULLED PORK SANDWICH</b>	23
smoked cheddar, crispy onion ring, creamy coleslaw, chipotle mayo, on a ciabatta bun	
<b>CAJUN SALMON BURGER</b>	27
cajun-crust wild-caught pacific sockeye salmon, pickled red onion, lettuce, tomato, chili-lime aioli	
<b>BEYOND VEGGIE CHEESE BURGER</b> ∇	22½
plant-based "beyond" patty topped with cheddar, lettuce, tomato, pickles and relish mayo	
<b>FISH SOFT TACOS</b>	21½
flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions, pico de gallo, flour tortillas	
<b>BRAISED BEEF TACOS</b>	22½
braised birria style beef with bbq sauce, chipotle aioli, crisp cabbage, pico de gallo, crispy shallots & fresh cilantro, flour tortillas	

## BOWLS

<b>CHICKEN GODDESS BOWL</b> 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	
<b>TUNA POKE BOWL</b>	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	
<b>BOMBAY BUTTER CHICKEN</b>	24
authentic indian style, seasonal vegetables, house coconut rice, naan bread	
<b>PRAWN &amp; CHORIZO JAMBALAYA</b> 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	

## PLANT-BASED

<b>TOFU GODDESS BOWL</b> G Pb	21
maple soy tofu, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing	
<b>VEGAN JAMBALAYA</b> 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	
<b>EDAMAME</b> G Pb	11
tossed in house garlic chili sauce, sesame seeds	
<b>JACKFRUIT CEVICHE</b> 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.





## CLASSIC COCKTAILS

<b>RED SANGRIA</b>	11½   2oz
traditional recipe from the south of spain, bursting with fresh fruit flavors that make it the perfect everyday beverage	
<b>BLACKBERRY BRAMBLE</b>	12½   2oz
boodles gin, blackberry syrup, fresh lemon juice and a splash of soda	
<b>CLASSIC CAESAR</b>	13½   2oz
your choice of: skyy vodka, gin, or tequila, tabasco, worcestershire, served tall with a hearty steak spice rim, pickled beans & olives	
<b>THE MULE</b>	13½   2oz
skyy vodka, lime juice, ginger beer, fresh mint	
<b>LONG ISLAND ICED-T</b>	11½   2oz
long island mix, lemon juice, & coca-cola	
<b>APEROL SPRITZ</b>	14   2oz
aperol, prosecco, soda	
<b>CLASSIC NEGRONI</b>	14   3oz
boodles london dry gin, campari, cinzano rosso, orange twist	

## MARGARITAS

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

## FEATURE COCKTAILS

<b>COCONUT MOJITO</b>	13   2oz
coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices, grated nutmeg	
<b>GIN SPRITZ</b>	14   2oz
empress 1908 gin, fresh lemon juice, simple syrup & prosecco	
<b>PICK ME UP</b>	13   2oz
skyy vodka, bailey's, kahlua & iced coffee	
<b>MAPLE FASHIONED</b>	13   2oz
forty creek copper bold canadian whisky, maple syrup, bitters	

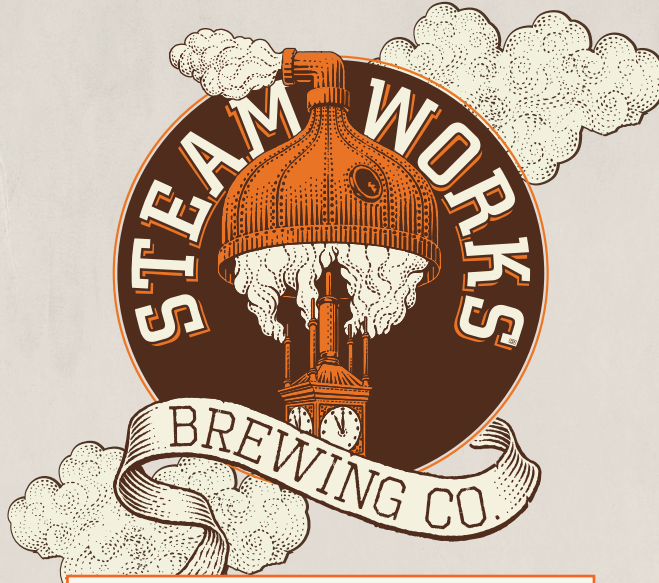
## NON-ALCOHOLIC

<b>STRAWBERRY SPRITZ</b>	7½
strawberry cordial, fresh lemon juice, sweet basil syrup, shaken & topped with soda	
<b>NON-ALC MOJITO</b>	8
lime juice, simple syrup, fresh mint, soda water	
<b>WILDBERRY FIZZ</b>	7
blackberry syrup, fresh lemon juice, shaken & topped with soda	
<b>NON-ALC MANGO MARGARITA</b>	7½
mango syrup, fresh lime and pineapple juice, shaken & served on the rocks	
<b>SOFT DRINKS BY <i>Coca-Cola</i></b>	4¼
Coca-Cola ~ Coca-Cola Zero ~ Sprite Barq's Root Beer ~ Orange Fanta Fuze Iced Tea ~ Minute Maid Lemonade	

## STEAMWORKS N/A BEER

<b>N/A LIONS GATE LAGER</b>	0.3%	7
<b>N/A HAZY IPA</b>	0.3%	7
<b>N/A GRAPEFRUIT RADLER</b>	0.3%	7

MENU PRICES ARE BEFORE TAX.



## HAPPY HOUR

3PM - 5PM EVERYDAY

<b>SLEEVES OF LIONS GATE LAGER</b>	\$6
<b>SLEEVES OF PALE ALE</b>	\$6
<b>\$3 OFF   PITCHERS OF BEER</b>	
<b>\$2 OFF   6OZ WINES</b>	
<b>\$3 OFF   9OZ WINES</b>	
<b>A REALLY GOOD MARGARITA</b>	\$11
<b>RED SANGRIA</b>	\$9.5
<b>APEROL SPRITZ</b>	\$12
<b>CLASSIC CAESAR</b>	\$11.5
<b>THE MULE</b>	\$11.5
<b>BLACKBERRY BRAMBLE</b>	\$10.5
<b>\$4 OFF   COCKTAIL PITCHERS</b>	
<b>STEAMWORKS N/A BEERS</b>	\$5

## COCKTAIL PITCHERS

<b>RED SANGRIA</b>	27   6oz
<b>BLACKBERRY BRAMBLE</b>	28   5oz
<b>MARGARITA TROPICALE</b>	29   5oz
<b>COCONUT MOJITO</b>	29   5oz

## JOIN US ON WEEKENDS & HOLIDAYS FOR BRUNCH!

ASK YOUR SERVER FOR MORE DETAILS

## VISIT OUR LIQUOR STORE

Choose from a wide variety of BC & World wines, Steamworks retail swag, and all flavours of our delicious Steamworks beers currently available!

RIGHT NEXT DOOR!

## WINE LIST

### WHITES

	6OZ	9OZ	750ml BTL
<b>JACKSON-TRIGGS</b> CHARDONNAY, BC.	10	14	
<b>HILLSIDE</b> PINOT GRIS, BC.	13	18½	51
<b>RUFFINO</b> PINOT GRIGIO, ITALY	11	16¼	46
<b>SEE YA LATER</b> RIESLING, BC.	11	16¼	46
<b>KIM CRAWFORD</b> SAUVIGNON BLANC, NZ.	13	18½	51
<b>BLASTED CHURCH HATFIELD'S FUSE</b> WHITE BLEND, BC.			48
<b>DIRTY LAUNDRY</b> CHARDONNAY, BC			49

### REDS

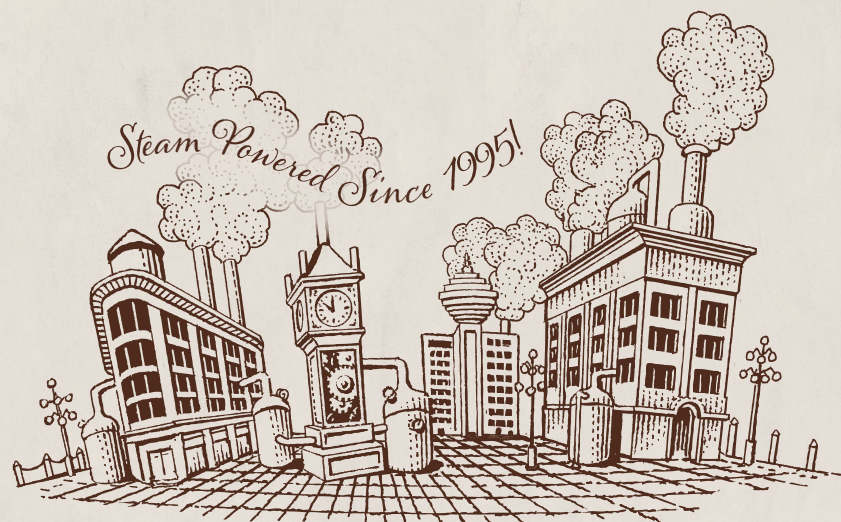
	6OZ	9OZ	750ml BTL
<b>JACKSON-TRIGGS</b> MERLOT, BC	10	14	
<b>SEE YA LATER</b> PINOT NOIR, BC.	12	17¾	48
<b>ALAMOS</b> MALBEC, ARGENTINA	11	16¼	46
<b>BLASTED CHURCH</b> SYRAH, BC	13	18½	51
<b>ANGUS THE BULL</b> CAB. SAUVIGNON, AUS.	12	17¾	48
<b>BLASTED CHURCH BIG BANG</b> RED BLEND, BC.			50
<b>HILLSIDE</b> MERLOT, BC.			55
<b>BURROWING OWL</b> CABERNET SAUVIGNON, BC.			80

### SPARKLING

	4OZ	750ml BTL
<b>CINZANO PROSECCO</b> ITALY	7½	46
<b>MIONETTO PROSECCO</b> (200 ML MINI BOTTLE) ITALY		14
<b>SUMAC RIDGE, STELLER'S JAY</b> BRUT, BC.		50
<b>VEUVE CLICQUOT PONSARDIN</b> CHAMPAGNE, FRANCE		140

### ROSÉ

	6OZ	9OZ	750ml BTL
<b>DIRTY LAUNDRY 'HUSH'</b> ROSÉ, BC.	11	16¼	46
<b>MIRAVAL</b> ROSÉ, FRANCE			56



@STEAMWORKSBREW PUB

GENERAL MANAGER: ARISHTA BHAN

HEAD BREWER: JULIA HANLON

HEAD CHEF: KIRAN PENDAKUR