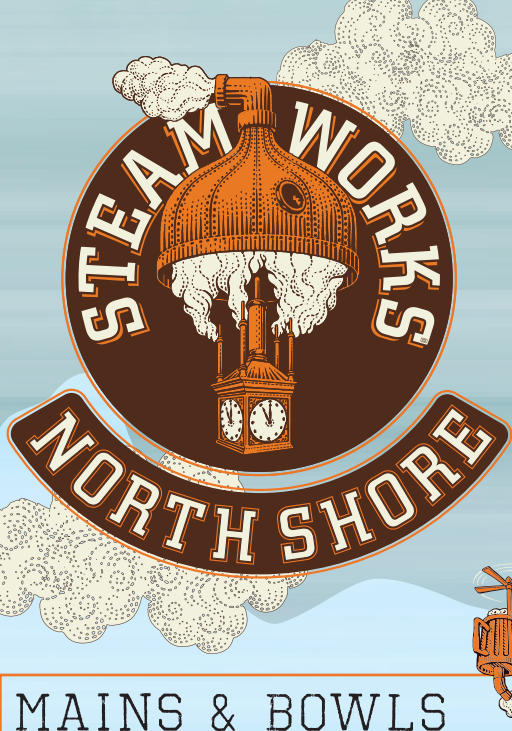


BAR SNACKS & STARTERS

ONION RINGS V	13
onion rings served with kimchi aioli	
YAM FRIES V	12
balsamic glaze, served with pesto mayo Pf with no aioli	
BALLPARK GARLIC FRIES G V	15
parmesan, truffle oil, lemon truffle aioli dip, garlic, garlicand a little bit more garlic	
POUTINE V	16
traditional quebec cheese curds, gravy and fresh herbs add slow roasted brisket +5	
CRISPY DRY RIBS G	17
tossed in salt & pepper sub ballpark style +\$2	
CHICKEN WINGS G	20
- garlic chili served with kimchi aioli - spicy hot served with blue cheese ranch - salt & pepper served with jalapeño ranch	
TUNA & PRAWN CEVICHE G	17
ahi tuna, prawns, cucumber, tomato, fresh jalapeños, cilantro, red onion & avocado served with tortilla chips	
DUMPLINGS Pf	15.5
fresh vegetable gyoza, pan-seared with passion fruit ponzu, topped with korean beet vegan aioli, nori, sesame seeds & green onion	
SWEET CHILI CAULIFLOWER V	15.5
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds with kimchi aioli	
CHICKEN TENDERS & FRIES	20
made in house, served with fries & honey mustard	
NACHOS G V	24
corn tortilla chips, fresh jalapeños, pico de gallo, olives, tomato salsa add: guacamole +3.5 sour cream +1 chicken +4 bacon +4	
MARGHERITA FLATBREAD V	18
mozzarella, roasted tomatoes, fresh parmesan, house-made pesto, topped with balsamic glaze & fresh basil	

SOUP & SALADS

ADD TO YOUR SALAD: GARLIC BREAD 4	
MAPLE GLAZED TOFU 5 GRILLED CHICKEN 7.5	
GRILLED CAJUN CHICKEN 8 GRILLED SALMON 10	
SEAFOOD CHOWDER	8
new england seafood chowder with bacon & corn add garlic bread +\$3	
SOUP & SALAD V	18
seafood chowder with your choice of house or caesar salad & garlic bread	
HOUSE SALAD V	9 15
mixed greens, croutons, gem tomatoes, cucumber, goat cheese, candied walnuts, watermelon radish tossed in citrus dressing	
CAESAR SALAD	9 15
romaine, croutons, parmesan, tossed in caesar dressing	
BEET SALAD G V	11 17
roasted beets, mixed greens, gem tomatoes, cucumber, feta, pumpkin seeds & toasted almonds tossed in a passionfruit vinaigrette & topped with balsamic glaze Pf with no feta	
THAI PEANUT & NOODLE SALAD	18
citrus marinated noodles, peanuts, cilantro, mint, gem tomatoes, red pepper, cucumber, mango, cabbage, crispy wontons & thai peanut sauce	
SOUTHWEST CHICKEN SALAD G	25.5
mango chipotle spiced chicken, black beans, gem tomatoes, grilled corn salsa, fresh mango, feta, guacamole, pickled red onions, crisp tortillas, tossed in cilantro-lime dressing	



MAINS & BOWLS

TUNA POKE BOWL	26
sushi grade ahi tuna tossed in ginger mirin soy sauce, jasmine rice, edamame, gem tomatoes, avocado, mango, wakame, tobiko, sriracha aioli, crispy onions G with no crispy onions	
CHICKEN GODDESS BOWL G	24
maple soy chicken, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, jasmine rice, green goddess dressing upgrade to grilled salmon +3.5 *this item is not available during brunch service	
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 onions	
FISH & CHIPS	1 PC 20 2 PCS 26
lions gate lager battered canadian cod house-made coleslaw, fries with tartar sauce	
STEAK FRITES	33
7oz sirloin grilled to order, demi-glaze, seasonal vegetables, parmesan fries with lemon truffle aioli	
CAJUN SALMON & RISOTTO G	33
grilled cajun salmon and prawns over sundried tomato risotto, served with seasonal vegetables	

PLANT-BASED

DUMPLINGS Pf	15.5
fresh vegetable gyoza, pan seared with passion fruit ponzu, topped with korean beet vegan aioli, nori, sesame seeds & green onion	
BANH-BAO Pf	8 /EA
crispy tofu tossed in char siu sauce, miso marinated mushrooms, pickled carrots & watermelon radish, kimchi aioli, fresh cilantro in a steamed vegan bao bun	
BEET SALAD G V	11 17
roasted beets, mixed greens, gem tomatoes, cucumber, feta, pumpkin seeds & toasted almonds tossed in a passionfruit vinaigrette & topped with balsamic glaze Pf with no feta	
VEGAN BEET BURGER Pf	23
plant-based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun	
TOFU GODDESS BOWL G Pf	21
maple soy tofu, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, jasmine rice, green goddess dressing *this item is not available during brunch service	

BURGERS ETC.

UPGRADE YOUR FRIES:	
HOUSE OR CAESAR SALAD 2 YAM FRIES 2	
ONION RINGS 2.5 POUTINE 4 SOUP 3	
STEAMWORKS BURGER	24.5
smashed to order fresh ground chuck, double-smoked bacon, cheddar, relish-mayo, pickle, lettuce & tomato no bacon? no problem! \$22.5	
BREWHOUSE BURGER	25
smashed to order fresh ground chuck, onion ring, whiskey-bacon jam, smoked cheddar, bbq sauce, dijon-mayo, lettuce & tomato	
MUSHROOM SWISS BURGER	24.5
smashed to order, fresh ground chuck, pan seared white mushrooms, swiss cheese, relish-mayo, pickles, lettuce & tomato	
DOUBLE SMASH BURGER	29
double patty, double bacon, double american cheese, crispy shallots, relish-mayo, lettuce & tomato	
NORTH SHORE SMOKEY CLUB	24.5
grilled chicken, whiskey-bacon jam, smoked cheddar, cajun aioli, red onion, lettuce & tomato	
CRISPY CHICKEN SANDWICH	24
spice dusted breaded chicken thigh, charred jalapeño ranch slaw, pickles & tomato add: cheddar, smoked cheddar or american cheese +2	
CAJUN SALMON BURGER	26.5
cajun-cruste wild-caught pacific sockeye salmon, avocado, pickled red onion, chili-lime aioli, lettuce & tomato	
VEGAN BEET BURGER Pf	23
plant-based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun	

G SUB GLUTEN FREE BUN ON YOUR BURGER +2

TACOS & BAO'S

TACO & BAO MEAL	22
your choice of any two tacos or baos and fries	
FISH TACO	8.5 /EA
flash-fried battered cod, crisp cabbage, pickled onions, pico de gallo, chipotle aioli, fresh cilantro on a flour tortilla	
BRISKET TACO	9 /EA
slow-roasted brisket glazed with bbq sauce, crisp cabbage, pico de gallo, chipotle aioli, crispy shallots, fresh cilantro on a flour tortilla	
KOREAN CHICKEN TACO	8.5 /EA
crispy chicken tossed in korean chili sauce, cabbage, pickled red onions, kimchi aioli on a flour tortilla	
BANH-BAO Pf	8 /EA
crispy tofu tossed in char siu sauce, miso marinated mushrooms, pickled carrots & watermelon radish, kimchi aioli, fresh cilantro in a steamed vegan bao bun	
PORK BAO	9 /EA
seared pork belly tossed in char siu sauce, cucumber, pickled carrots & watermelon radish, kimchi aioli, fresh cilantro in a steamed vegan bao bun	

DESSERT

TRIO CHOCO LUXE ICE CREAM CAKE V	11
large enough for 2, oreo crust, mocha ice cream, caramel sauce, nutella fudge, whipped cream & toasted almonds	
DONUT HOLES V	11
tossed in cinnamon & brown sugar, served with nutella fudge	
BEERAMISU V	12
rich, smooth, mascarpone cream over nitro stout & espresso infused lady fingers, topped with cocoa powder, icing sugar	

Pf PLANT FRIENDLY V VEGETARIAN
G GLUTEN SENSITIVE

*PLEASE NOTE THAT OUR PLANT FRIENDLY, VEGETARIAN AND GLUTEN SENSITIVE MENU ITEMS ARE PREPARED USING DEDICATED INGREDIENTS AND RECIPES. HOWEVER, THEY ARE MADE IN A SHARED KITCHEN ENVIRONMENT WHERE GLUTEN AND "NON" PLANT FRIENDLY INGREDIENTS ARE ALSO HANDLED AND PREPARED.

Sterling SILVER
PREMIUM BEEF

Proudly Serving Sterling Silver Premium Beef



FOLLOW US ON
INSTAGRAM FOR
UPCOMING EVENTS:
@SteamworksNorthShore



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

LIONS GATE LAGER	5.75
HAZY PALE ALE & WEST COAST IPA	6.25
ALL OTHER STEAMWORKS DRAFT	7.25
HIGHBALLS	6 (1oz) 9 (2oz)
BELLINI	8.5
RED SANGRIA	8.5
MOJITO	9
BLACKBERRY BRAMBLE	10.25
CLASSIC MARGARITA	10.25
\$5 OFF COCKTAIL PITCHERS	
\$2 OFF 6OZ WINES	
\$3 OFF 9OZ WINES	
1L HOUSE WINE	32
NON-ALC STEAMWORKS BEER	5
JUST BARELY BRAMBLE	5
PASSION COLLINS	5

HAPPY SIZED FOOD MENU

DONUT HOLES V	8
BANH-BAO Pf	6
FISH TACO	6.5
BEET SALAD G V	9
POUTINE V	10
DUMPLINGS Pf	10
DRY RIBS G	12
SWEET CHILI CAULIFLOWER V	10
BUFFALO CHICKEN BITES	13
boneless chicken tossed in franks hot sauce, served with cucumber slaw & jalapeño ranch	
HALF NACHOS G V	14
Add guacamole +\$3.5 sour cream +\$1	
STR8 UP CRISPY CHICKEN SAND	12
STR8 UP VEGAN BEET BURGER Pf	12
STR8 UP CHEESEBURGER	13
ADD FRIES TO ANY STR8 UP G Pf	5

COCKTAIL PITCHERS

RED SANGRIA	28 6oz
MOJITO	28 6oz
BLACKBERRY BRAMBLE	33 6oz
CLASSIC MARGARITA	33 6oz

MARGS

CLASSIC MARGARITA	14.25 2oz
espolon blanco tequila, triple sec, simple syrup, fresh lime juice, shaken on the rocks	
add: passionfruit or strawberry +\$1	
upgrade to patrón silver tequila +\$5	
GHOST PEPPER MARG	16 2oz
ghost tequila blanco infused with ghost peppers, triple sec, fresh lime juice, tajin rim	

CLASSIC COCKTAILS

RED SANGRIA	12.5 2oz
red wine, citrus & soda - a spanish classic	
BELLINI	11.5 2oz
white rum, peach schnapps, sparkling wine, peach and sangria	
APEROL SPRITZ	14 2oz
aperol, dirty laundry let's get fizzical, soda	
CLASSIC CAESAR	11 1oz 14 2oz
choice of vodka, gin or tequila	
BLACKBERRY BRAMBLE	14.25 2oz
gin, house-made blackberry syrup, fresh lemon juice and a splash of soda	
MOJITO	13 2oz
white rum, fresh lime juice, mint, soda, simple syrup	
MULE	13 2oz
vodka, fresh lime juice, ginger beer	

BELLINI TOPPER \$3

ADD PEACH BELLINI SLUSH TO ANY COCKTAIL, BEER, OR DRINK

FEATURE COCKTAILS

PINA KÖLSCHLADA	9 1oz
Steamworks kölsch, coconut syrup, pineapple & lime juices	
add 1oz rum: white rum \$3 flor de cana 12yr \$6	
STRAW-BA-LA-DA	16 2oz
white rum, piña colada mix, house-made strawberry syrup, topped with dehydrated crushed strawberries	
ELDERFLOWER CUKE-EM-BRR SMASH	14 2oz
cucumber-infused gin, elderflower, muddled cucumber, fresh lemon juice, simple syrup, topped with soda	
PASSION INFERNO SOUR	16 2oz
mezcal, ghost tequila blanco, fresh lime juice, passionfruit, simple syrup, egg whites & peach bitters	
PICK ME UP	14 2oz
vodka, bailey's irish cream, kahlua, cold brew	
MAPLE FASHIONED	13 2oz
forty creek copper bold canadian whisky, maple syrup, bitters	

MENU PRICES ARE BEFORE TAX.

ZERO PROOF

JUST BARELY BRAMBLE	7
house-made blackberry syrup, fresh lemon juice, soda	
PASSION COLLINS	7
passion fruit syrup, fresh lemon juice & soda	
COLADA REFRESHER	7
coconut syrup, pineapple juice, fresh lime juice, soda	
OLÉ NON-ALC MARGARITA	8
COOLER CO KOMBUCHA	8
blueberry ginger	
NON-ALC BUBBLES	BTL 21
non-alc sparkling wine	
add mimosa mix +\$5	
N/A BEER 0.3% - 0.5%ABV	
STEAMWORKS - LAGER	7
STEAMWORKS - HAZY IPA	7
STEAMWORKS - RADLER	7
WILDEYE - EASY LIME LAGER	7
NORTH POINT - PALE ALE	7
GEO - ROSÉ CIDER 0%	7

please note dealcoholized beers can have trace amounts of alcohol

HOUSE SHOTS (1oz) \$8/EA

THE SHAFT | MAPLE FASHIONED

WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 2 PM

BRUNCH BEVIES

CLASSIC CAESAR	8 1oz 10 2oz
MIMOSA	7 4oz
PICK ME UP	10 2oz

BRUNCH

BREAKFAST POUTINE	17
traditional quebec cheese curds, bacon, soft poached egg, fresh fries, gravy, house-made hollandaise, green onion	
BREAKFAST TACOS	19
brisket, scrambled eggs, cheese, pico de gallo, sriracha aioli, green onion, served with a side of smashbrowns	

BENNY'S

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

GET IN THE RING BENNY	21
2 soft poached eggs, crispy onion rings filled with slow roasted brisket, green onion, house-made hollandaise	

AVOCADO BENNY V	19
2 soft poached eggs, avocado, tomato, house-made hollandaise add bacon +2	

SMOKED SALMON BENNY	21
2 soft poached eggs, locally smoked salmon, avocado, pickled red onions, smoked capers, house-made hollandaise	

CLASSIC BENNY	19
2 soft poached eggs, canadian bacon, house-made hollandaise	

CLASSICS

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

CHORIZO HASH & EGGS	20
chorizo sausage, 2 soft poached eggs, onion, bell peppers, hollandaise, toasted focaccia	

BREWER'S BREAKFAST	19
2 farm fresh eggs your way, bacon, grilled ½ avocado, toasted focaccia	
add chorizo sausage +3	

