

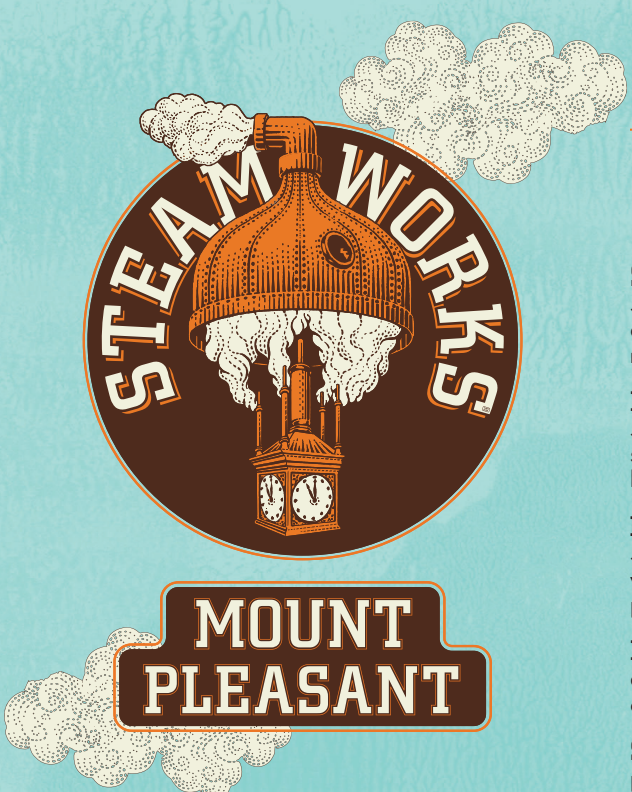
STARTERS

|                                                                                                                                                                                                                                                                          |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>POKE NACHOS</b>                                                                                                                                                                                                                                                       | 21   |
| ahi tuna tossed in ginger mirin soy sauce, togarashi dusted wonton chips, pineapple salsa, cucumber, jalapeño, wakame, nori and truffle aioli                                                                                                                            |      |
| <b>VEGAN GYOZA</b> <span>Vg</span>                                                                                                                                                                                                                                       | 15   |
| fresh vegetable gyoza, pan seared with passion fruit ponzu, topped with korean beet vegan aioli, sesame & green onion                                                                                                                                                    |      |
| <b>CRISPY DRY RIBS</b> <span>G</span>                                                                                                                                                                                                                                    | 17   |
| tossed in salt & pepper                                                                                                                                                                                                                                                  |      |
| <b>BALLPARK GARLIC FRIES</b> <span>G V</span>                                                                                                                                                                                                                            | 15   |
| parmesan, truffle oil, truffle aioli dip, garlic, garlic ....and a little bit more garlic                                                                                                                                                                                |      |
| <b>BEER BATTERED ONION RINGS</b> <span>V</span>                                                                                                                                                                                                                          | 12   |
| served with chipotle aioli                                                                                                                                                                                                                                               |      |
| <b>NACHOS</b> <span>G V</span>                                                                                                                                                                                                                                           | 29.5 |
| corn tortilla chips, fresh jalapeños, green onion, pico de gallo, olives, tomato salsa, sour cream guacamole \$4   chicken \$5   birria beef \$8                                                                                                                         |      |
| <b>GUACAMOLE &amp; CHIPS</b> <span>G V</span>                                                                                                                                                                                                                            | 15   |
| house-made fresh daily, topped with pico de gallo & goat cheese, served with tortilla chips<br><span>Vg</span> with no goat cheese                                                                                                                                       |      |
| <b>YAM FRIES</b> <span>V</span>                                                                                                                                                                                                                                          | 13   |
| balsamic glaze, served with chipotle aioli<br><span>Vg</span> with no aioli                                                                                                                                                                                              |      |
| <b>POUTINE</b> <span>V</span>                                                                                                                                                                                                                                            | 15   |
| gravy, white cheddar cheese curds<br>add birria beef \$8                                                                                                                                                                                                                 |      |
| <b>CHICKEN WINGS</b> <span>G</span>                                                                                                                                                                                                                                      | 20   |
| <ul style="list-style-type: none"><li>garlic chili served with chili lime aioli</li><li>spicy hot served with jalapeño ranch</li><li>korean served with jalapeño ranch</li><li>lemon pepper served with truffle aioli</li><li>cajun served with jalapeño ranch</li></ul> |      |

|                          |  |
|--------------------------|--|
| ADD ONS FOR ANY MEAL     |  |
| BLACKENED CHICKEN \$8    |  |
| GRILLED CHICKEN \$8      |  |
| SEARED AHI TUNA \$9      |  |
| WILD SALMON \$12         |  |
| MAPLE SOY TOFU \$5       |  |
| 5oz FLAT IRON STEAK \$12 |  |

SALADS

|                                                                                                                                                                        |        |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>CAESAR SALAD</b> <span>V</span>                                                                                                                                     | 8   15 |
| romaine, croutons, caesar dressing, parmesan                                                                                                                           |        |
| <b>THE PLEASANT SALAD</b> <span>V</span>                                                                                                                               | 8   15 |
| mixed greens, croutons, gem tomatoes, cucumber, goat cheese, candied walnuts, watermelon radish, citrus dressing                                                       |        |
| <b>THAI PEANUT &amp; NOODLE SALAD</b> <span>V</span>                                                                                                                   | 18     |
| citrus marinated noodles, peanuts, mint, cilantro, tomato, red pepper, cucumber, mango, cabbage, crispy wontons, thai peanut sauce                                     |        |
| <b>SOUTHWEST CHICKEN SALAD</b> <span>G</span>                                                                                                                          | 26     |
| mango chipotle spiced chicken, crisp tortillas, feta, grilled corn salsa, guacamole, black beans, fresh mango, pickled red onion, gem tomatoes, cilantro-lime dressing |        |



|                                                                                                                                                                                                                                                                                                                 |                    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| MAINS & BOWLS                                                                                                                                                                                                                                                                                                   |                    |
| <b>CHIMICHURRI BURRITO BOWL</b> <span>G Vg</span>                                                                                                                                                                                                                                                               | 14                 |
| cajun jasmine rice, avocado chimichurri, corn salsa, pico de gallo, black beans, pickled onion<br>add any protein: <ul style="list-style-type: none"><li>blackened chicken \$8</li><li>cajun tofu \$5</li><li>steak \$12</li><li>al pastor pork \$7</li><li>birria beef \$8</li><li>cajun salmon \$12</li></ul> |                    |
| <b>JÄEGERSCHNITZEL</b>                                                                                                                                                                                                                                                                                          | 28                 |
| pork cutlet tenderized in house, buttered spaetzle, sweet & sour cabbage and jaeger sauce                                                                                                                                                                                                                       |                    |
| <b>STEAK FRITES</b> <span>G</span>                                                                                                                                                                                                                                                                              | 30                 |
| 5oz flat-iron steak, cooked to a medium rare, sautéed mushrooms & onion mix, topped with truffle aioli                                                                                                                                                                                                          |                    |
| <b>CAJUN SALMON &amp; RISOTTO</b> <span>G</span>                                                                                                                                                                                                                                                                | 34                 |
| grilled cajun salmon over a sun-dried tomato risotto, topped with a prawn & creole butter, fresh vegetables                                                                                                                                                                                                     |                    |
| <b>PRAWN &amp; CHORIZO JAMBALAYA</b> <span>G</span>                                                                                                                                                                                                                                                             | 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                                                                                                          |                    |
| <b>VEGAN JAMBALAYA</b> <span>G Vg</span>                                                                                                                                                                                                                                                                        | 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                                                                                   |                    |
| <b>TUNA POKE BOWL</b>                                                                                                                                                                                                                                                                                           | 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<br><span>G</span> with no crispy onions                                                                                                   |                    |
| <b>CHICKEN GODDESS BOWL</b> <span>G</span>                                                                                                                                                                                                                                                                      | 25                 |
| maple soy chicken, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut rice, green goddess dressing<br>substitute salmon +\$6                                                                                                                                           |                    |
| <b>VEGAN GODDESS BOWL</b> <span>G Vg</span>                                                                                                                                                                                                                                                                     | 21                 |
| maple soy tofu, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut rice, green goddess dressing                                                                                                                                                                        |                    |
| <b>CHICKEN TENDERS</b>                                                                                                                                                                                                                                                                                          | 20                 |
| hand breaded to order, served with fries & chili lime aioli                                                                                                                                                                                                                                                     |                    |
| <b>FISH &amp; CHIPS</b>                                                                                                                                                                                                                                                                                         | 1 pc 20   2 pcs 25 |
| lions gate lager battered fish, house-made coleslaw, fries, tangy tartar sauce                                                                                                                                                                                                                                  |                    |

|                                 |                           |
|---------------------------------|---------------------------|
| <span>Vg</span> VEGAN           | <span>V</span> VEGETARIAN |
| <span>G</span> GLUTEN SENSITIVE |                           |

BURGERS ETC.

|                                                                                                                                |      |
|--------------------------------------------------------------------------------------------------------------------------------|------|
| SUBSTITUTE FRIES FOR: PLEASANT SALAD \$3                                                                                       |      |
| CAESAR SALAD \$3   YAM FRIES \$2   POUTINE \$4                                                                                 |      |
| ONION RINGS \$2.5 <span>G</span> SUB GLUTEN FREE BUN \$2                                                                       |      |
| <b>STEAMWORKS BURGER</b>                                                                                                       | 24   |
| 5oz hand-pressed ground chuck, cheddar, tomato, double smoked bacon, relish mayo, lettuce, pickle<br>no bacon? no problem \$22 |      |
| <b>BREWHOUSE BURGER</b>                                                                                                        | 25   |
| 5oz hand-pressed ground chuck, smoked cheddar, onion ring, bacon jam, bbq sauce, dijon-mayo, lettuce, tomato                   |      |
| <b>MUSHROOM SWISS BURGER</b>                                                                                                   | 24   |
| 5oz hand-pressed ground chuck, pan-seared white mushrooms, swiss cheese, lettuce, tomato, pickles, house burger sauce          |      |
| <b>DOUBLE STACK BURGER</b>                                                                                                     | 29   |
| double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato, house sauce                              |      |
| <b>SCHNITZEL SANDWICH</b>                                                                                                      | 21   |
| pork cutlet, sweet & sour cabbage, lettuce, tomato, dijon mayo, grainy mustard                                                 |      |
| <b>CRISPY CHICKEN SANDWICH</b>                                                                                                 | 23.5 |
| buttermilk battered crispy chicken with crisp coleslaw, tomato, pickle, charred jalapeño aioli                                 |      |
| <b>TUNA SANDWICH</b>                                                                                                           | 24   |
| chipotle-mango seared ahi tuna served on multigrain toast with crispy onion, pea shoots, avocado, tomato & truffle aioli       |      |
| <b>VEGAN BEET BURGER</b> <span>Vg</span>                                                                                       | 23   |
| plant based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun       |      |

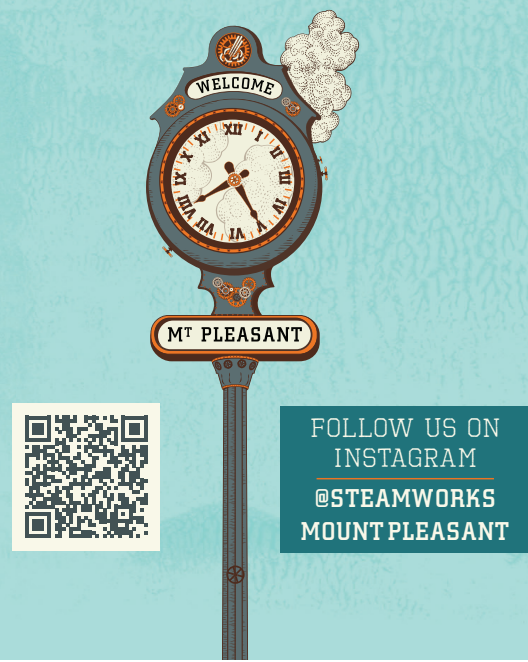
TACOS

|                                                                                                                                                      |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| ADD A SIDE OF FRIES TO ANY TACO(S) +\$4                                                                                                              |         |
| <b>BEEF TACO</b>                                                                                                                                     | 9 /EA   |
| birria beef tossed in bbq sauce with chipotle aioli, crisp cabbage, pico de gallo, crispy shallots & fresh cilantro in a flour tortilla              |         |
| <b>FISH SOFT TACO</b>                                                                                                                                | 9 /EA   |
| flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions & pico de gallo in a flour tortilla                                      |         |
| <b>KOREAN TACO</b>                                                                                                                                   | 9 /EA   |
| crispy chicken, kimchi aioli & korean chili sauce topped with cabbage & pickled red onions in a flour tortilla                                       |         |
| <b>AL PASTOR</b>                                                                                                                                     | 9 /EA   |
| achiote marinated pork & pineapple, swiss cheese, jalapeño ranch, onion & cilantro in a flour tortilla                                               |         |
| <b>VEGGIE TACO</b> <span>Vg</span>                                                                                                                   | 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

|                                                                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <span>G</span> *SUB GLUTEN FREE PIZZA CRUST \$2                                                                                                     |    |
| <b>TUSCAN</b>                                                                                                                                       | 25 |
| italian sausage, bocconcini cheese, roasted garlic, roasted roma tomatoes, pesto, balsamic glaze, mozzarella                                        |    |
| <b>HAWAIIAN</b>                                                                                                                                     | 22 |
| back bacon, fresh pineapple, mozzarella                                                                                                             |    |
| <b>PEPPERONI &amp; JALAPEÑO</b>                                                                                                                     | 22 |
| mushrooms, oregano, mozzarella                                                                                                                      |    |
| <b>VEGAN TACO PIZZA</b> <span>Vg</span>                                                                                                             | 23 |
| taco seasoned beyond sausage, mushroom, onion, iceberg lettuce, pico di gallo, vegan mozzarella jalapeño cashew crema, substitute dairy cheese +\$2 |    |

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



## HAPPY HOUR

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

|                                              |                           |
|----------------------------------------------|---------------------------|
| LIONS GATE LAGER                             | \$5.5                     |
| HAZY PALE ALE                                | \$6                       |
| WEST COAST IPA                               | \$6                       |
| ALL OTHER STEAMWORKS DRAFT                   | \$7                       |
| HIGHBALLS                                    | 1oz \$5   2oz \$8         |
| HAPPY HOUR RED <span>NEW</span>              | 6oz \$6   9oz \$9         |
| HAPPY HOUR WHITE <span>NEW</span>            | 6oz \$6   9oz \$9         |
| CLASSIC MARGARITA                            | \$10.5                    |
| RED SANGRIA                                  | \$8                       |
| BLACKBERRY BRAMBLE                           | \$9                       |
| MOJITO                                       | \$9                       |
| APEROL SPRITZ                                | \$12                      |
| MAPLE FASHIONED                              | \$10                      |
| PIÑA KÖLSCHLADA                              | \$7                       |
| add 1oz rum: white \$3 flor de cana 12yr \$6 |                           |
| HOUSE SHOTS                                  | \$5                       |
| STEAMWORKS NON-ALC BEER                      | \$5                       |
| WINES BTG                                    | \$2 OFF 6oz   \$3 OFF 9oz |

## HAPPY HOUR FOOD

|                                                                                                                                                |      |
|------------------------------------------------------------------------------------------------------------------------------------------------|------|
| POKE NACHOS                                                                                                                                    | 15   |
| ahi tuna tossed in ginger mirin soy sauce, togarashi dusted wonton chips, pineapple salsa, cucumber, jalapeño, wakame, nori and truffle aioli  |      |
| CRISPY DRY RIBS <span>G</span>                                                                                                                 | 13   |
| tossed in salt & pepper                                                                                                                        |      |
| HAPPY HOUR POUTINE <span>V</span>                                                                                                              | 7    |
| add: bacon \$3   birria beef \$4                                                                                                               |      |
| GUACAMOLE & CHIPS <span>G</span> <span>V</span>                                                                                                | 12   |
| house-made fresh daily, topped with pico de gallo & goat cheese, served with tortilla chips<br><span>Vg</span> with no goat cheese             |      |
| BUFFALO CHICKEN BITES                                                                                                                          | 14.5 |
| boneless chicken tossed in franks hot sauce, served with cucumber slaw & jalapeño ranch                                                        |      |
| VEGAN TOFU BITES <span>G</span> <span>Vg</span>                                                                                                | 13.5 |
| crispy tofu with broccolini tossed in garlic chili sauce, topped with green onion, sesame seeds & hemp seeds with a side of vegan kimchi aioli |      |
| BOOM BOOM BREAD <span>V</span>                                                                                                                 | 14   |
| tear and share; house made loaf covered in garlic butter, stuffed with monterey jack & cheddar cheese add marinara sauce \$1                   |      |

## CLASSIC COCKTAILS

|                                                                                           |             |
|-------------------------------------------------------------------------------------------|-------------|
| APEROL SPRITZ                                                                             | 14.75   2oz |
| aperol, dirty laundry let's get fizzical, soda                                            |             |
| MOJITO                                                                                    | 13   1.5oz  |
| flor de cana white rum, lime juice, mint, simple syrup<br>sub: house-made blackberry +\$1 |             |
| BLACKBERRY BRAMBLE                                                                        | 13.5   2oz  |
| beefeater gin, house-made blackberry syrup, fresh lemon juice and a splash of soda        |             |
| RED SANGRIA                                                                               | 12   2oz    |
| a spanish classic                                                                         |             |
| INTRO TO APEROL                                                                           | 13   3oz    |
| aperol, gin, lemon juice, simple syrup, bitters                                           |             |
| OLD FASHIONED                                                                             | 16   2oz    |
| bearface canadian whisky, demerara syrup, bitters                                         |             |
| MAPLE FASHIONED                                                                           | 13   2oz    |
| forty creek copper bold canadian whisky, maple syrup, bitters                             |             |

## HOUSE SHOTS

10z  
\$5 FIREBALL | \$8 THE SHAFT  
\$8 STRAWBERRY INFUSED TEQUILA  
\$8 MAPLE FASHIONED

## WINE

| WHITES                                | 6oz  | 9oz  | 750MLBTL |
|---------------------------------------|------|------|----------|
| THE APPLICANT - SAUVIGNON BLANC       |      |      |          |
| CHILE                                 | 9    | 12   | 37       |
| SAINTLY - SAUVIGNON BLANC             |      |      |          |
| OKANAGAN VALLEY                       | 13   | 20   | 47       |
| STRADE BIANCHE ORGANIC - PINOT GRIGIO |      |      |          |
| ITALY                                 | 13.5 | 21   | 50       |
| DIRTY LAUNDRY - CHARDONNAY            |      |      |          |
| OKANAGAN VALLEY                       | 14   | 21.5 | 50       |
| MONTE CREEK - HANDS UP, WHITE BLEND   |      |      |          |
| OKANAGAN VALLEY                       | 14   | 21.5 | 50       |
| ROSE                                  |      |      |          |
| SEE YA LATER RANCH - NELLY            |      |      |          |
| OKANAGAN VALLEY                       | 11   | 16   | 44       |
| REDS                                  |      |      |          |
| OKANAGAN VINEYARDS - CABERNET MERLOT  |      |      |          |
| OKANAGAN VALLEY                       | 9    | 12   | 37       |
| VINAS DE MENDOZA - MALBEC             |      |      |          |
| ARGENTINA                             | 11.5 | 15   | 40       |
| MONTE CREEK - CABERNET MERLOT         |      |      |          |
| OLIVER, BC.                           | 14   | 21   | 50       |
| BLACK SAGE - CAB FRANC                |      |      |          |
| OKANAGAN VALLEY                       | 13.5 | 20.5 | 50       |
| HILLSIDE - PINOT NOIR                 |      |      |          |
| NARAMATA BENCH                        | 14.5 | 20.5 | 51       |
| SPARKLING                             |      |      |          |
| DIRTY LAUNDRY LET'S GET FIZZICAL      |      |      |          |
| WHITE, OKANAGAN VALLEY                | 10   | 45   |          |
| DIRTY LAUNDRY LET'S GET FIZZICAL      |      |      |          |
| ROSE, OKANAGAN VALLEY                 | 10   | 45   |          |

## MARGS

|                                                                                          |            |
|------------------------------------------------------------------------------------------|------------|
| CLASSIC MARG                                                                             | 14   2oz   |
| espolon blanco tequila, triple sec, simple syrup, fresh lime juice, shaken on the rocks  |            |
| GHOST PEPPER MARG                                                                        | 16   2oz   |
| ghost tequila blanco infused with ghost peppers, triple sec, fresh lime juice, tajin rim |            |
| BLOOD ORANGE MARG                                                                        | 15.5   2oz |
| espolon blanco tequila, woods arancello, lime juice, guava juice, simple syrup           |            |

## FEATURE COCKTAILS

|                                                                                                             |             |
|-------------------------------------------------------------------------------------------------------------|-------------|
| PIÑA KÖLSCHLADA                                                                                             | 9   1oz     |
| Steamworks kölsch, coconut syrup, pineapple & lime juices<br>add 1oz rum: white \$3   flor de cana 12yr \$6 |             |
| 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                                      |             |
| NEGRONI SOUR                                                                                                | 14   2.5oz  |
| campari, gin, sweet vermouth, lemon juice, simple syrup, egg white, on the rocks                            |             |
| LIMONCELLO SPRITZ                                                                                           | 14.75   3oz |
| rossi d'asiago limoncello, dirty laundry sparkling wine, soda                                               |             |
| LIMONCELLO GIN SOUR                                                                                         | 14   2oz    |
| rossi d'asiago limoncello, gin, simple syrup, lemon juice, egg white                                        |             |

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                   |                |
| PINA NO-LADA                                                  | 8              |
| coconut syrup, lime juice, pineapple juice                    |                |
| NON-ALCH MOJITO                                               | 10             |
| clever non-alc rum, lime juice, fresh mint, simple syrup      |                |
| UN-MARETTO SOUR                                               | 10             |
| clever non-alc amaretto, lemon juice, simple syrup, egg white |                |
| ODDITY KOMBUCHA                                               | 8              |
| choice of ginger or hibiscus mint                             |                |
| STEAMWORKS N/A BEER                                           |                |
| N/A LIONS GATE LAGER 0.3%                                     | 7              |
| N/A FLAGSHIP IPA 0.3%                                         | 7.5            |

## WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 2 PM

### 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                                                                                      | 21 |
| 2 soft poached eggs, crispy onion rings filled with birria beef, house-made hollandaise                    |    |
| AVOCADO BENNY <span>V</span>                                                                               | 18 |
| 2 soft poached eggs, avocado, tomato, house-made hollandaise add bacon \$2                                 |    |
| SMOKED SALMON BENNY                                                                                        | 24 |
| 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 & toast                                                             |    |
| BEYOND SAUSAGE HASH & EGGS <span>V</span>                                                                                                               | 20 |
| plant based beyond sausage, 2 poached eggs, bell peppers, onion, hollandaise, smashbrowns & toast                                                       |    |
| BREWER'S BREAKFAST                                                                                                                                      | 22 |
| 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, toast & smashbrowns topped with sour cream & salsa                                    |    |
| HUEVOS RANCHEROS <span>V</span>                                                                                                                         | 17 |
| 2 sunny side up eggs refried beans, cheese, corn salsa, rice stuffed tortilla topped with pico de gallo & guacamole add chorizo \$4                     |    |