BAR SNACKS & STARTERS

ONION RINGS V — 14
onion rings served with kimchi aioli

YAM FRIES V — 13
balsamic glaze, served with pesto mayo
Pf **with no aioli**

BALLPARK GARLIC FRIES G V — 15
parmesan, truffle oil, lemon truffle aioli dip,
garlic, garlic ....and a little bit more garlic

POUTINE V — 16
traditional quebec cheese curds,
gravy and fresh herbs
add bacon +4

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

DUMPLINGS Pf — 16
fresh vegetable gyoza, pan-seared with
passion fruit ponzu, topped with korean beet
vegan aioli, nori, sesame seeds & green onion
***this item is not available during brunch service**

SWEET CHILI CAULIFLOWER V — 16
battered cauliflower tossed in house sweet chili
sauce, green onions & sesame seeds with kimchi aioli

CHICKEN TENDERS — 16
made in house, served with honey mustard
add fries +5

NACHOS G V — 25
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 3 | MAPLE GLAZED TOFU 5
GRILLED CHICKEN 7.5 | CAJUN CHICKEN 8
GRILLED SALMON 11

SEAFOOD CHOWDER — 9
new england seafood chowder with bacon & corn
add garlic bread +3

SOUP & SALAD V — 19
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 V — 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

FOLLOW US ON INSTAGRAM FOR UPCOMING EVENTS:
@SteamworksNorthShore

Wi-Fi: Steamworks-Guest
PASSWORD: SteamNorth

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 Ocean Wise™ Steelhead +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, onion
rich tomato sauce topped with charred jalapeño aioli,
black bean & roasted corn salsa with fresh green onions
***this item is not available during brunch service**

FISH & CHIPS — 1 PC 20 | 2 PCS 26
lions gate lager battered canadian cod
house-made coleslaw, fries with tartar sauce

STEAK FRITES — 35
7oz sirloin grilled to order, demi-glaze, seasonal
vegetables, parmesan fries with lemon truffle aioli

CAJUN SALMON & RISOTTO G — 33
grilled cajun ocean wise™ steelhead and
prawns over sundried tomato risotto,
served with seasonal vegetables
***this item is not available during brunch service**

PLANT-BASED

DUMPLINGS Pf — 16
fresh vegetable gyoza, pan seared with
passion fruit ponzu, topped with korean beet
vegan aioli, nori, sesame seeds & green onion
***this item is not available during brunch service**

BANH-BAO Pf — 8.5 /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 — 22
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**

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.

BURGERS ETC.

UPGRADE YOUR FRIES:
HOUSE OR CAESAR SALAD 2 | YAM FRIES 2
ONION RINGS 2.5 | POUTINE 4 | SOUP 4

STEAMWORKS BURGER — 25
smashed to order fresh ground chuck,
double-smoked bacon, cheddar, relish-mayo,
pickle, lettuce & tomato
no bacon? no problem! $23

BREWHOUSE BURGER — 25.5
smashed to order fresh ground chuck,
onion ring, whiskey-bacon jam, smoked cheddar,
bbq sauce, dijon-mayo, lettuce & tomato

MUSHROOM SWISS BURGER — 25
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,
chipotle 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-crusted ocean wise™ steelhead avocado,
pickled red onion, sriracha 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 +2

TACOS & BAO'S

TACO & BAO MEAL — 24
your choice of any two tacos or baos and fries

FISH TACO — 9.5 /EA
flash-fried battered cod, crisp cabbage,
pickled onions, pico de gallo, chipotle aioli,
fresh cilantro on a flour tortilla

TACO - AL PASTOR — 9.5 /EA
achiote marinated pork , fresh pineapple,
pico de gallo, verde herb sauce, fresh cilantro
on a flour tortilla

KOREAN CHICKEN TACO — 9.5 /EA
crispy chicken tossed in korean chili sauce, cabbage,
pickled red onions, kimchi aioli on a flour tortilla

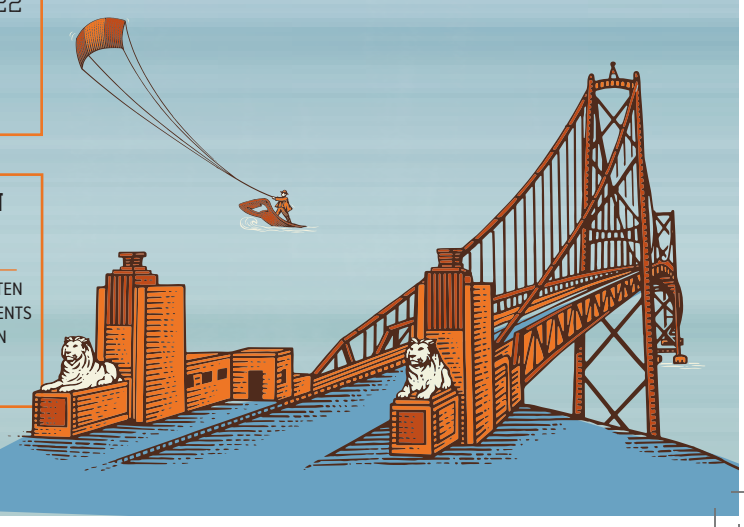
BANH-BAO Pf — 8.5 /EA
crispy tofu tossed in char siu sauce,
miso marinated mushrooms, pickled carrots
& watermelon radish, kimchi aioli, fresh cilantro
in a steamed vegan bao bun

PORK BAO — 9.5 /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

DONUT HOLES V — 12
tossed in cinnamon & brown sugar,
served with nutella fudge

BEERAMISU V — 13
rich, smooth, mascarpone cream over
nitro stout & espresso infused lady fingers, topped
with cocoa powder, icing sugar



HAPPY HOUR

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

LIONS GATE LAGER	5.75
HAZY PALE ALE	6.25
WEST COAST IPA	6.25
ALL OTHER STEAMWORKS DRAFT	7.25
HIGHBALLS	6 (1oz) | 9 (2oz)
BELLINI	8.5
RED SANGRIA	8.5
BLACKBERRY BRAMBLE	10.25
CLASSIC MARGARITA	10.25
MAPLE OLD FASHIONED	10
ESPRESSO MARTINI	11
$2 OFF 6OZ WINES	
$3 OFF 9OZ WINES	
1L HOUSE WINE	28
NON-ALC STEAMWORKS BEER	5
JUST BARELY BRAMBLE	5
PASSION COLLINS	5

HAPPY SIZED FOOD MENU

DONUT HOLES V — 8

BANH-BAO Pf — 6

AL PASTOR TACO — 7

BEET SALAD G V — 9

GUAC & CHIPS G V — 10
house-made fresh daily, topped with pico de gallo & feta
served with tortilla chips Pf **with no feta**

POUTINE V — 10
add bacon +2

DUMPLINGS Pf — 10

DRY RIBS G — 13

PORK BELLY BITES — 13
tossed in char siu, sesame, green onions,
fresh pineapple, crispy wontons, kimchi aioli

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

THE STACK ...ONE BURGER. YOUR CALL.

SNGL $11 • **DBL** $15 • **TRPL** $19 • **QUAD** $23
patty(s) smashed to order, american cheese,
red onions, pickles, burger mayo

ADD FRIES TO ANY HH BURER G Pf — 5

FEATURE COCKTAILS

NITRO CAESAR — 11.5 (1oz) | 14.5 (2oz)
Steamworks nitro stout, vodka, clamato, worcestershire,
tabasco with a pickle spear and pickled bean

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 OLD FASHIONED — 13 | 2oz
forty creek copper bold canadian whisky,
maple syrup, bitters

COCKTAIL PITCHERS

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

MENU PRICES ARE BEFORE TAX.

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

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

ESPRESSO MARTINI — 15 | 2oz
vodka, kahula, house-made cold brew

NEGRONI — 16 | 3oz
gin, campari, sweet vermouth

MARGS

CLASSIC MARGARITA — 14.25 | 2oz
espolon blanco tequila, triple sec, simple syrup,
fresh lime juice, shaken on the rocks
add: passionfruit +$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

BELLINI TOPPER $3

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

WINE

HOUSE WINE	6oz	9oz	1L
WHITE			
chardonnay, B.C.	9	13.25	38
RED			
Merlot, B.C.	9	13.25	38

WHITES	6oz	9oz	750ml BTL
STRADE BIANCHE - PINOT GRIGIO *ORGANIC			
Friuli-Venezia Giulia, Italy	12	17.75	47
SUNSHINE BAY - SAUVIGNON BLANC			
Marlborough, New Zealand	12.5	18.5	48
QUAILS GATE - CHARDONNAY			
Okanagan Valley, B.C.			56
HILLSIDE - PINOT GRIS			
Okanagan Valley, B.C.			58
GREYWACKE- SAUVIGNON BLANC			
Marlborough, New Zealand			64

SPARKLING	6oz	9oz	750ml BTL
DIRTY LAUNDRY LET'S GET FIZZICAL			
Summerland, B.C.	12	17.75	47
MONTE CREEK - SPARKLING ROSÉ *ORGANIC			
Thompson Valley, B.C.	12	17.75	47

ROSÉ	6oz	9oz	750ml BTL
DIRTY LAUNDRY - HUSH ROSÉ			
Summerland, B.C.	12	17.75	47

REDS	6oz	9oz	750ml BTL
THE APPLICANT - CABERNET SAUVIGNON			
Casablanca Valley, Chile	10.5	15.5	42
FRESCOBALDI – CHIANTI			
Chianti, Italy	12	17.75	47
HILLSIDE – PINOT NOIR			
Naramata Bench, BC	12.5	18.5	47
RICASOLI-BROLIO - CHIANTI			
Tuscany, Italy			58
PERRIN LES SINARDS - CHÂTEAUNEUF-DU-PAPE			
Rhone, France			73
LAUGHING STOCK PORTFOLIO - BORDEAUX			
Okanagan Valley, B.C.			95

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

BUBBLES — BTL 21
non-alc sparkling wine **add mimosa mix +$5**

GINGER BEER — 7

N/A BEER 0.3% - 0.5%ABV

STEAMWORKS - LAGER	7
STEAMWORKS - HAZY IPA	7
STEAMWORKS - RADLER	7
WILDEYE - EASY LIME LAGER	7
WILDEYE - CHOCOLATE STOUT	7
GEO - ROSÉ CIDER 0%	7

please note dealcoholized beers can have trace amounts of alcohol

HOUSE SHOTS (1oz) $8/EA

THE SHAFT | MAPLE OLD FASHIONED

WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 2PM

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
chorizo, scrambled eggs, cheese, pico de gallo,
sriracha aioli, green onion, served with 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 pork, verde herb sauce,
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, fried 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, smoked bacon,
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

11/04/26