

STARTERS

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| ONION RINGS V | 12 |
| served with garlic-sriracha aioli | |
| MOZZARELLA ARANCINI V | 16 |
| crispy risotto balls stuffed with mozzarella, topped with parmesan, served with marinara sauce | |
| OKTOBERFEST PRETZEL V | 19¾ |
| tear & share, served with dill mustard dip add: smoked cheddar melted on top +\$3 | |
| JACKFRUIT CEVICHE G VG | 14½ |
| jackfruit, fresh mango, cucumbers, pico de gallo, chili oil, jalapeño cashew cream, served with tortilla chips | |
| EDAMAME G VG | 11 |
| tossed in a spicy chili sauce, sesame seeds | |
| YAM FRIES V | 13 |
| balsamic glaze, pesto mayo | |
| CHIPS AND DIP G V | 15 |
| hand-made potato chips served with house-made mascarpone & caramelized onion dip, topped with 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 | |

PUB FAVOURITES

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| POUTINE V | 15½ |
| fries, gravy, white cheddar cheese curds add: pulled pork & bbq sauce + \$6 | |
| BALLPARK GARLIC FRIES G V | 15 |
| truffle oil, parmesan, garlic-sriracha 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 | 19½ |
| served with fries & chili-lime aioli | |
| NACHOS G V | 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 | |

SOUPS

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| BEER SOUP | 9 |
| chicken, roasted carrot, celery, onion, lions gate lager, focaccia bread | |
| WEST COAST SEAFOOD CHOWDER | 11 |
| new england seafood chowder with bacon and corn, focaccia bread | |
| SOUP & SALAD COMBO | 17 |
| beer soup or seafood chowder, with house or caesar salad, served with focaccia bread | |

SALADS

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| STEAK & GORGONZOLA SALAD G | 27 |
| steak grilled medium rare, mixed greens, walnuts, watermelon radish, pickled red onion, gem tomatoes, gorgonzola cheese, honey-dijon dressing | |
| KALE & QUINOA POWER SALAD G V | 18¾ |
| quinoa, avocado, gem tomatoes, pistachios, cranberries, pumpkin seeds, goat cheese, maple dressing, | |
| SOUTHWEST SALAD G | 25½ |
| mango-chipotle spiced chicken, crisp tortillas, feta, guacamole, grilled corn salsa, black beans, pickled red onion, fresh mango, gem tomatoes, cilantro-lime dressing | |
| HOUSE SALAD V | 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 | |
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| Served with smashbrowns, topped with sour cream & pico de gallo | |
| STEAMWORKS 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 V | 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 | |
| BENNY'S | |
| 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 V | 19 |
| 2 soft poached eggs, avocado, tomato, house-made hollandaise, hashbrowns add: bacon \$2 | |

BOWLS

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| 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 salmon: +\$4 | |
| TUNA POKE BOWL | 26 |
| sushi grade ahi tuna, ginger-mirin soy sauce, coconut rice, edamame, gem tomatoes, avocado, wakame, red tobiko, mango, garlic-sriracha mayo, sesame seeds, crispy onions | |
| FISH & CHIPS | 1 PC 20 2 PCS 25 |
| lions gate lager battered cod, house-made tangy tartar sauce & coleslaw, fries | |

ADD ONS FOR ANY MEAL

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| SLOW ROASTED BRISKET | 8 |
| 12 HOUR PULLED PORK | 6 |
| GRILLED CHICKEN | 8 |
| CHIPOTLE SPICED CHICKEN | 8 |
| GRILLED PRAWN SKEWER | 7 |
| MAPLE GLAZED TOFU | 5 |
| WILD SALMON | 10 |
| GRILLED 5oz STEAK | 12 |

BURGERS & MORE

SERVED WITH FRIES ask your server for more options | **G** *sub gluten free bun +\$2

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| STEAMWORKS BURGER | 23½ |
| hand pressed to order - cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle | |
| BREWHOUSE BURGER | 24½ |
| hand pressed to order - smoked cheddar, crispy onion ring, bourbon bacon jam, lettuce, tomato, bbq sauce, dijon-mayo | |
| CRISPY CHICKEN SANDWICH | 23 |
| smoked cheddar, mayo, lettuce, tomato, onion, pickle, ranch dressing | |
| 12-HOUR PULLED PORK SANDWICH | 22 |
| bbq sauce, smoked cheddar, crispy onion ring, creamy coleslaw, mayo | |
| CAJUN SALMON BURGER | 26½ |
| cajun-crust wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli | |
| BEYOND CHEESE BURGER V | 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 | |
| BRISKET TACOS | 22½ |
| slow roasted in-house brisket 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!

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| CLASSIC V | 21½ |
| bocconcini cheese, olives, roasted roma tomatoes, roasted garlic, fresh basil, mozzarella | |
| TUSCAN | 24 |
| spicy italian sausage, bocconcini, roasted garlic, roasted 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 | |
| FEATURE PIZZA | 23 |
| rotating chef creation - ask your server for today's special G *sub gluten free pizza crust: +\$2 | |

PLANT-BASED & VEGETARIAN

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| TOFU GODDESS BOWL G VG | 21 |
| maple soy tofu, turmeric cauliflower, avocado, cucumber-radish-apple salad, pea shoots, hemp seeds, coconut rice, green goddess dressing | |
| KALE & QUINOA POWER SALAD G V | 18¾ |
| quinoa, avocado, gem tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, maple dressing add: maple glazed tofu +\$5 100% plant-based: with no goat cheese | |
| JACKFRUIT CEVICHE G VG | 14½ |
| jackfruit, fresh mango, cucumbers, pico de gallo, chili oil, jalapeño cashew cream, served with tortilla chips | |
| EDAMAME G VG | 11 |
| tossed in a spicy chili sauce, sesame seeds | |

VG Vegan | **V** Vegetarian
G Gluten Sensitive



CLASSIC COCKTAILS

RED SANGRIA 11½ | 2oz
traditional recipe from the south of spain, bursting with fresh fruit flavors that make it the perfect everyday beverage

CLASSIC CAESAR 13½ | 2oz
your choice of: skyy vodka, gin, or tequila, tabasco, worcestershire, served tall with a hearty steak spice rim, pickled beans & olives

THE MULE 13½ | 2oz
skyy vodka, lime juice, ginger beer, fresh mint

APEROL SPRITZ 14 | 2oz
aperol, cinzano prosecco, soda

CLASSIC NEGRONI 14 | 3oz
boodles london dry gin, campari, cinzano rosso, orange twist

MARGARITAS

A REALLY GOOD MARGARITA 13 | 2oz
jose cuervo, triple sec, fresh lime juice, agave syrup, shaken on the rocks, salt rim

MARGARITA TROPICALE 14 | 2oz
espolon reposado, triple sec, mango syrup, lime & pineapple juice

SPICY STRAWBERRY MARGARITA 14 | 2oz
espolon reposado, triple sec, lime juice, strawberry cordial, ancho chile tincture

FEATURE COCKTAILS

BLACKBERRY BRAMBLE 12½ | 2oz
boodles gin, blackberry syrup, fresh lemon juice and a splash of soda

COCONUT MOJITO 13 | 2oz
coconut rum, orgeat syrup, fresh mint, pineapple & citrus juices, grated nutmeg

FRENCH 75 14 | 2oz
empress 1908 gin, fresh lemon juice, sugar & prosecco - elegant & effervescent, for an enhanced drinking experience

PICK ME UP 13 | 2oz
skyy vodka, bailey's, kahlua & iced coffee

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

COCKTAIL PITCHERS

RED SANGRIA 27 | 6oz

BLACKBERRY BRAMBLE 28 | 5oz

MARGARITA TROPICALE 29 | 5oz

COCONUT MOJITO 29 | 5oz

NON-ALCOHOLIC

STEAMWORKS - NON-ALCOHOLIC HAZY IPA 7

STEAMWORKS - NON-ALCOHOLIC LAGER 7

STRAWBERRY SPRITZ 7½
strawberry cordial, fresh lemon juice, sweet basil syrup, shaken & topped with soda

NON-ALC MOJITO 8
lime juice, simple syrup, fresh mint, soda water

JUST BARELY BRAMBLE 7
blackberry syrup, fresh lemon juice, shaken & topped with soda

NON-ALC MANGO MARGARITA 7½
mango syrup, fresh lime and pineapple juice, shaken & served on the rocks

SOFT DRINKS BY Coca-Cola 4¼
Coca-Cola | Coca-Cola Zero | Sprite | Barq's Root Beer
Orange Fanta | Fuze Iced Tea | Minute Maid Lemonade



BRUNCH DRINK SPECIALS

WEEKENDS 11AM - 3PM

MIMOSA 8 | 4oz
prosecco & oj

CLASSIC CAESAR 11 | 2oz
tabasco, worcestershire, clamato, with a hearty steak spice rim, pickled beans & olives

PICK ME UP 10½ | 2oz
skyy vodka, bailey's, kahlua & iced coffee

STEAMWORKS NITRO STOUT 7 | 16oz

DESSERTS

BEERAMISU 11

rich, smooth, mascarpone cream over nitro stout & espresso infused lady fingers, rich chocolate sauce

CARAMEL APPLE GALETTE 14

house-made apple pie, warm caramel sauce, almond crumble, served with vanilla bean gelato

BELGIAN CHOCOLATE MOUSSE 11

rich dark chocolate & coffee mousse, topped with callebaut chocolate shavings, berry coulis & crème chantilly

BLACK FOREST CAKE 11

3 layers of fluffy chocolate cake, filled with decadent cherries and chantilly whipped cream, topped with chocolate shavings

HAPPY HOUR

3PM - 5PM EVERYDAY

SLEEVES OF LIONS GATE LAGER \$6

SLEEVES OF PALE ALE \$6

\$3 OFF PITCHERS OF BEER

\$2 OFF 6OZ WINES

\$3 OFF 9OZ WINES

A REALLY GOOD MARGARITA \$11

RED SANGRIA \$9.5

APEROL SPRITZ \$12

CLASSIC CAESAR \$11.5

THE MULE \$11.5

BLACKBERRY BRAMBLE \$10.5

\$4 OFF COCKTAIL PITCHERS

WINE LIST

WHITES 6oz 9oz 750 ML BTL

JACKSON-TRIGGS
CHARDONNAY, BC. 10 14

HILLSIDE
PINOT GRIS, BC. 13 18 ½ 51

RUFFINO
PINOT GRIGIO, ITALY 11 16 ¼ 46

SEE YA LATER
RIESLING, BC. 11 16 ¼ 46

KIM CRAWFORD
SAUVIGNON BLANC, NZ. 13 18 ½ 51

QUAILS' GATE
CHENIN BLANC, BC. 50

BLASTED CHURCH HATFIELD'S FUSE
WHITE BLEND, BC. 48

REDS 6oz 9oz 750 ML BTL

JACKSON-TRIGGS
MERLOT, BC. 10 14

MONTE CREEK LIVING LAND *ORGANIC
PINOT NOIR, BC. 13 18 ½ 51

HILLSIDE
MERLOT, BC. 13 18 ½ 51

ALAMOS
MALBEC, ARGENTINA 11 16 ¼ 46

BLASTED CHURCH
SYRAH, BC. 13 18 ½ 51

ANGUS THE BULL
CAB. SAUVIGNON, AUS. 12 17 ¾ 48

BLASTED CHURCH BIG BANG
RED BLEND, BC. 50

BAROSSA VALLEY
SHIRAZ, SOUTH AUSTRALIA 49

BURROWING OWL
CABERNET SAUVIGNON, BC. 80

SPARKLING 4oz 750 ML BTL

CINZANO PROSECCO
ITALY 7 ½ 46

MIONETTO PROSECCO
(200 ML MINI BOTTLE) ITALY 14

SUMAC RIDGE, STELLER'S JAY
BRUT, BC. 50

VEUVE CLICQUOT PONSARDIN
CHAMPAGNE, FRANCE 140

ROSÉ 6oz 9oz 750 ML BTL

DIRTY LAUNDRY 'HUSH'
ROSÉ, BC. 11 16 ¼ 46

MIRAVAL
ROSÉ, FRANCE 56

VISIT OUR LIQUOR STORE

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

RIGHT NEXT DOOR!

MENU PRICES ARE BEFORE TAX.