

BAR SNACKS

ONION RINGS V	13
onion rings served with kimchi aioli	
YAM FRIES V	12
balsamic glaze, served with pesto mayo Vg 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	
CHICKEN TENDERS & FRIES	20
hand-breaded to order, served with fries & honey mustard	
CRISPY DRY RIBS G	17
tossed in salt & pepper sub ballpark style +\$2	
CHICKEN WINGS G	20
<ul style="list-style-type: none"> garlic chili served with kimchi aioli spicy hot served with blue cheese ranch salt & pepper served with jalapeño ranch 	

STARTERS

DUMPLINGS Vg	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, kimchi aioli	
GUACAMOLE & CHIPS G V	15.5
fresh-made guacamole topped with corn salsa, feta cheese, pico de gallo and chips cooked to order	
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	

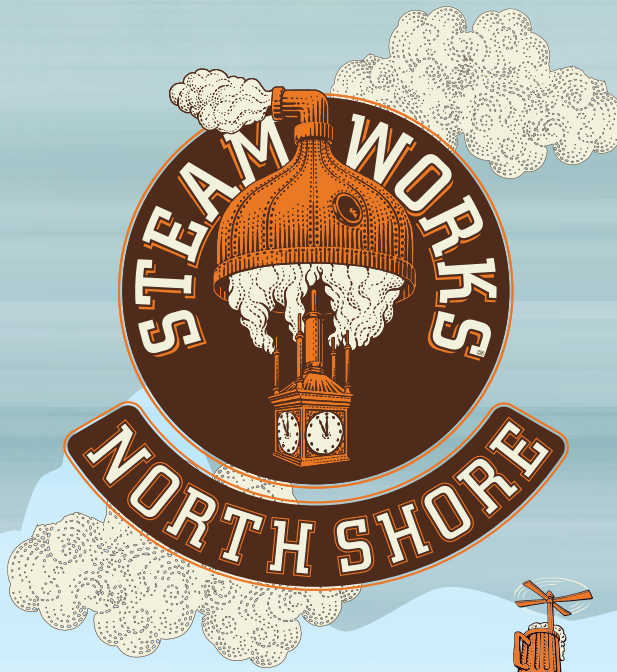
SOUP & SALADS

ADD TO YOUR SALAD: MAPLE GLAZED TOFU +5	
GRILLED CHICKEN +7.5 GRILLED CAJUN CHICKEN +8	
GRILLED STEAK +13 GRILLED SALMON +10	
NAAN BREAD +4 GARLIC BREAD +4	
FEATURE SOUP	8
ask your server for today's soup	
SOUP & SALAD V	18
feature soup 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, citrus dressing	
CAESAR SALAD	9 15
romaine, croutons, caesar dressing, parmesan	
BEET SALAD G V	10 16
roasted beets, mixed greens, gem tomatoes, cucumber, feta, pumpkin seeds & toasted almonds tossed in a passionfruit vinaigrette & topped with balsamic glaze Vg with no feta	
SOUTHWEST CHICKEN SALAD G	25.5
mango chipotle spiced chicken, crisp tortillas, feta, black beans, gem tomatoes, grilled corn salsa, guacamole, pickled red onions, fresh mango, cilantro-lime dressing	

Vg VEGAN **V** VEGETARIAN
G GLUTEN SENSITIVE



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MAINS & BOWLS

TUNA POKE BOWL	26
sushi grade ahi tuna tossed in ginger mirin soy sauce, coconut 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, coconut rice, green goddess dressing upgrade to grilled salmon +3.5 *this item is not available during brunch service	
BOMBAY BUTTER CHICKEN	26
authentic indian style, seasonal vegetables, house coconut rice, naan bread	
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 scallions	
FISH & CHIPS	1 PC 19 2 PCS 25
lions gate lager battered cod, house-made coleslaw, fries, tangy tartar sauce	
STEAK FRITES	29
5oz sterling beef flat iron steak, demi glacé, leafy greens, truffle parmesan fries	
CAJUN SALMON & RISOTTO G	33
prawns and grilled cajun salmon over a sundried tomato risotto, served with seasonal vegetables	

PLANT-BASED

DUMPLINGS Vg	15.5
fresh vegetable gyoza, pan seared with passion fruit ponzu, topped with korean beet vegan aioli, nori, sesame seeds & green onion	
BAHN-BAO Vg	8 /EA
vegan bao bun, crispy tofu tossed in char siu sauce, miso marinated mushrooms, kimchi aioli, pickled carrot & watermelon radish	
BEET SALAD G V	10 16
roasted beets, mixed greens, gem tomatoes, cucumber, feta, pumpkin seeds & toasted almonds tossed in a passionfruit vinaigrette & topped with balsamic glaze Vg with no feta	
VEGAN BEET BURGER Vg	22.5
plant-based patty, topped with lettuce, tomato, pickled red onion, house made beet aioli, avocado, fresh baked vegan bun	
TOFU GODDESS BOWL G Vg	21
maple soy tofu, turmeric cauliflower, avocado, hemp seeds, cucumber-radish-apple salad, pea shoots, coconut 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
smashed to order, fresh ground chuck, cheddar, double smoked bacon, relish mayo, lettuce, tomato, pickle no bacon? no problem! \$22	
BREWHOUSE BURGER	24.5
smashed to order, fresh ground chuck, onion ring, smoked cheddar, bourbon bacon jam, bbq sauce, dijon-mayo, lettuce, tomato	
MUSHROOM SWISS BURGER	24
smashed to order, fresh ground chuck, pan seared white mushrooms, swiss cheese, lettuce, tomato, pickles, house burger sauce	
DOUBLE SMASH BURGER	28
double patty, double american cheese, double bacon, crispy shallots, lettuce, tomato, house sauce	
CRISPY CHICKEN SANDWICH	23.5
spice dusted breaded chicken thigh, tomato, charred jalapeño ranch slaw, pickles add: cheddar, smoked cheddar or american cheese +2	
CHICKEN BANH-MI SANDWICH	23.5
inspired by a classic; maple glazed grilled chicken, pickled radish slaw, fresh jalapeños & cilantro with kimchi aioli	
CAJUN SALMON BURGER	26.5
cajun-crust wild-caught pacific sockeye salmon, avocado, pickled red onion, lettuce, tomato, chili-lime aioli	
VEGAN BEET BURGER Vg	22.5
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

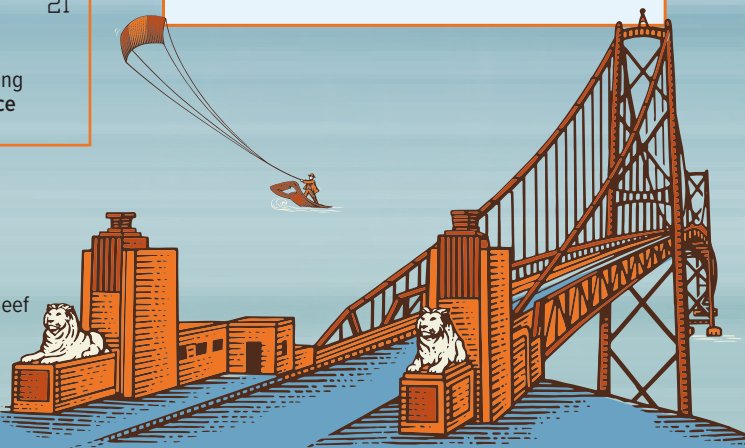
TACO & BAO MEAL	22
your choice of any two tacos or baos and fries	
FISH TACO	8.5 /EA
flash fried and battered cod, chipotle aioli, crisp cabbage, pickled onions & pico de gallo in a flour tortilla	
BRISKET TACO	9 /EA
slow-roasted brisket glazed with bbq sauce with chipotle aioli, crisp cabbage, pico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

DESSERT

BEERAMISU V	12
rich, smooth, mascarpone cream over nitro stout & espresso infused lady fingers, topped with coco powder, icing sugar	
DONUT HOLES V	11
made fresh to order, served with nutella fudge	



Proudly Serving Sterling Silver Premium Beef



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

LIONS GATE LAGER	5.75
HAZY PALE ALE & NXNW IPA	6.25
ALL OTHER STEAMWORKS DRAFT	7.25
HIGHBALLS	6 (1oz) 9 (2oz)
CLASSIC MARGARITA	10.25
RED SANGRIA	8.5
BELLINI	8.5
BLACKBERRY BRAMBLE	10.25
MOJITO	9
MAPLE FASHIONED	9
HOUSE SHOTS	6
\$2 OFF 6OZ WINES	
\$3 OFF 9OZ WINES	
BTL APPLICANT CAB SAUV	29
BTL GARDEN OF GRANITE CHARD	29
\$5 OFF COCKTAIL PITCHERS	
NON-ALC STEAMWORKS BEER	5
JUST BARELY BRAMBLE	5
OLÉ NON-ALC MARGARITA	6

HAPPY SIZED FOOD MENU

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

COCKTAIL PITCHERS

RED SANGRIA	28 6oz
BLACKBERRY BRAMBLE	31 6oz
MOJITO	31 6oz
CLASSIC MARGARITA	31 6oz

MARGS

CLASSIC MARGARITA	14.25 2oz
espolon blanco tequila, triple sec, simple syrup, fresh lime juice, shaken on the rocks	
sub strawberry tequila +1 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	
WATERMELON SUNSET MARGARITA	14.5 2oz
mezcal, triple sec, pineapple juice, watermelon syrup, fresh lime juice, tajin rim	

WEEKEND BRUNCH

WEEKENDS & HOLIDAYS 11AM - 2PM

BRUNCH BEVIES

CLASSIC CAESAR	8 1oz 10 2oz
MIMOSA	7 4oz
PICK ME UP	10 2oz
NON-ALC MIMOSA	6

BENNY'S

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

GET IN THE RING BENNY	20
2 soft poached eggs, crispy onion rings filled with slow roasted brisket, green onion, house-made hollandaise	
AVOCADO BENNY	18
2 soft poached eggs, avocado, tomato, house-made hollandaise add bacon +2	
SMOKED SALMON BENNY	20
2 soft poached eggs, locally smoked salmon, avocado, pickled red onions, fried capers, house-made hollandaise	
CLASSIC BENNY	18
2 soft poached eggs, canadian bacon, house-made hollandaise	

BRUNCH CLASSICS

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

BREAKFAST POUTINE	12
traditional quebec cheese curds, bacon, soft poached egg, fresh fries, gravy, house-made hollandaise, green onion	
BREAKFAST TACOS	15
flour tortillas, cheese, brisket, scrambled eggs, pico de gallo, green onion, sriracha aioli	
CHORIZO HASH & EGGS	19
chorizo sausage, 2 soft poached eggs, onion, bell peppers, hollandaise, toasted focaccia	
BREWER'S BREAKFAST	18
2 farm fresh eggs your way, bacon, grilled half avocado, toasted focaccia add chorizo sausage +3	

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 fizical, 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	
PASSION INFERNO SOUR	16 2oz
mezcal, ghost tequila blanco, fresh lime juice, passionfruit, simple syrup, egg whites & peach bitters	
MIDNIGHT MOCHA MARTINI	16 2oz
whiskey, baileys, kahlua, nitro stout, cold brew coffee with chocolate bitters & oreo cookie crumble	
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	

ZERO PROOF

NON-ALC BUBBLES	GLS 8 BTL 30
non-alc sparkling wine	
NON-ALC MIMOSA	8
non-alc sparkling wine with oj	
JUST BARELY BRAMBLE	7
house-made blackberry syrup, fresh lemon juice, soda	
PASSION COLLINS	7
passion syrup, fresh lemon juice & soda	
COLADA REFRESHER	7
house made blackberry syrup, fresh lemon juice, soda	
OLÉ NON-ALC MARGARITA	8
COOLER CO KOMBUCHA	8
choice of: lavender lemonade or blueberry ginger	
N/A BEER	0.3% - 0.5%ABV
STEAMWORKS - HAZY IPA	7
STEAMWORKS - LAGER	7
WILDEYE - EASY LIME LAGER	7
NORTH POINT - PALE ALE	7
GEO - ROSE CIDER 0%	7
please note dealcoholized beers can have trace amounts of alcohol	

HOUSE SHOTS (1oz) \$8/EA

THE SHAFT | MAPLE FASHIONED STRAWBERRY INFUSED TEQUILA

WINE

WHITES	6oz	9oz	750ML BTL
GARDEN OF GRANITE - CHARDONNAY			
North Vancouver B.C.	10.5	15.5	42
STRADE BIANCHE - PINOT GRIGIO *ORGANIC			
Friuli-Venezia Giulia, Italy	12	17.75	47
BLASTED CHURCH - HATFIELDS FUSE			
Skaha Bench, BC.	12	17.75	47
SUNSHINE BAY - SAUVIGNON BLANC			
Marlborough, New Zealand	12.5	18.5	48
HILLSIDE - PINOT GRIS			
Okanagan Valley, B.C.			58
QUAILS GATE - CHARDONNAY			
Okanagan Valley, B.C.			56
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
GARDEN OF GRANITE - MERITAGE			
North Vancouver, B.C.	11	16.25	43
FRESCOBALDI - CHIANTI			
Chianti, Italy	12	17.75	47
BLASTED CHURCH - BIG BANG THEORY			
Skaha Bench, BC	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
BLACK HILLS NOTA BENE - MERLOT / CAB S / CAB F			
Okanagan Valley, B.C.			90