

# YALETOWN BREWING COMPANY

EST. 1994

## APPETIZERS

<b>ROUNDHOUSE CHOWDER</b>	<b>ADD GARLIC BREAD \$4</b>	<b>\$12</b>
NEW ENGLAND STYLE CLAM CHOWDER, SPRINKLED WITH CHILI SALT AND GREEN ONIONS		
<b>TEMPURA ASPARAGUS</b>		<b>\$13</b>
ALE BATTERED ASPARAGUS FRIED UNTIL CRISPY, SERVED WITH A SPICY BANGKOK SAUCE		
<b>HOT CHICKEN WINGS</b>		<b>\$19.5</b>
BUTTERMILK MARINATED WINGS, DREGDED WITH HOUSE SPICED POTATO FLOUR, COOKED FRESH, TOSSED IN HOT SAUCE AND SERVED WITH ROQUEFORT BLUE CHEESE DIP		
<b>HONEY SRIRACHA CHICKEN WINGS</b>		<b>\$19.5</b>
BUTTERMILK MARINATED WINGS, DREGDED WITH HOUSE SPICED POTATO FLOUR, COOKED FRESH, TOSSED IN HONEY SRIRACHA SAUCE AND SERVED WITH CHIPOTLE CREAM		
<b>YALETOWN POUTINE</b>	<b>ADD SMOKED CHICKEN \$8</b>	<b>\$17</b>
HOUSE MADE BEEF AND CHICKEN GRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET		
<b>BEER PRETZELS</b>		<b>\$14</b>
HOUSE MADE GERMAN STYLE SOFT BEER PRETZEL, FINISHED WITH COARSE SALT AND SERVED WITH HOUSE MUSTARD		
<b>FRIED PICKLES</b>		<b>\$13</b>
ALE BATTERED JALAPEÑO BRINED PICKLES. SERVED WITH HOUSE MADE RANCH		
<b>FISH TACOS</b>		<b>\$20</b>
CRISPY LOCAL PACIFIC COD WITH RED AND WHITE CABBAGE COLESLAW, FRESH CUT SALSA, CILANTRO AND AVOCADO PURÉE IN WARM FLOUR TORTILLAS		
<b>GOCHUJANG CAULIFLOWER</b>		<b>\$17</b>
KOREAN FRIED CAULIFLOWER TOSSED IN SWEET AND SPICY CHILI SAUCE, TOPPED WITH SESAME AND CILANTRO		
<b>PARMESAN GARLIC FRIES</b>		<b>\$14</b>
MOUND OF FRENCH FRIES TOSSED WITH CRISPY GARLIC, PARSLEY AND PARMESAN REGGIANO, SERVED WITH GARLIC AIOLI		
<b>EDAMAME</b>		<b>\$11</b>
CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY		
<b>CHILLI SQUID</b>	<b>SERVED WITH TZATZIKI</b>	<b>\$22</b>
PINEAPPLE CUT SQUID, FRIED AND TOSSED IN JALAPEÑO, GARLIC, CILANTRO, GREEN ONIONS AND LIME JUICE.		
<b>FRIED SHRIMP</b>		<b>\$18</b>
BUTTERMILK BATTERED SHRIMP, SERVED WITH GARLIC AIOLI		
<b>NACHOS</b>	<b>WE POLITELY DECLINE ANY MODIFICATIONS FOR FASTER AND BETTER SERVICE</b>	<b>\$29</b>
SMOKED CHICKEN, FRIED TORTILLA CHIPS, FRESH CUT SALSA, MOZZARELLA AND CHEDDAR, MILD SPICED PICKLED JALAPEÑOS, GREEN ONION, AVOCADO DIP AND CHILI SOUR CREAM		
<b>INDONESIAN LETTUCE WRAPS</b>		<b>\$22</b>
FRIED TOFU TOSSED WITH SWEET PEPPERS, RED ONIONS, GARLIC, CILANTRO AND JALAPEÑOS SERVED WITH SRIRACHA SOY SAUCE, FRESH LETTUCE CUPS AND PEANUT SAUCE		

## SALADS

<b>SPICY ASIAN CHICKEN SALAD</b>		<b>\$25</b>
ICEBERG LETTUCE TOPPED WITH CRISPY SHALLOTS, SAVOY CABBAGE, PEA SHOOTS, CILANTRO, JULIENNED RED PEPPERS, CUCUMBER, EDAMAME BEANS AND CARROTS TOSSED IN AN ASIAN VINAIGRETTE WITH SPICY MARINATED CHICKEN THIGH AND PEANUT SAUCE DRIZZLE		
<b>CAESAR SALAD</b>	<b>ADD CHICKEN BREAST \$9</b>	<b>\$16</b>
CRISP ROMAINE, TORN GARLIC CROUTONS AND SHAVED PARMESAN		
<b>CLASSIC COBB SALAD</b>		<b>\$24</b>
MIXED GREENS AND TORN ICEBERG LETTUCE, GRAPE TOMATOES, RED ONION, CRISPY BACON AND BLUE CHEESE, TOSSED IN HONEY MUSTARD DRESSING WITH A MEDIUM BOILED EGG AND MICROGREENS		
<b>SEAFOOD SALAD</b>		<b>\$29</b>
HONEY MUSTARD GREENS, BLUE CHEESE, GRAPE TOMATOES, SOFT BOILED EGG, AVOCADO, PRAWN SKEWER AND GRILLED SOCKEYE SALMON		
<b>SUPER FOOD SALAD</b>	<b>VEGAN UPON REQUEST</b>	<b>\$23</b>
CHOPPED KALE AND TUSCAN GREENS, QUINOA, CHICKPEAS, CUCUMBER, BROCCOLI AND RED ONION, TOSSED IN A MINT SCALLION VINAIGRETTE, TOPPED WITH FETA CHEESE AND AVOCADO PURÉE		
<b>GARDEN GREENS SALAD</b>		<b>\$12</b>
TUSCAN GREENS AND JULIENNED CARROTS, HONEY MUSTARD DRESSING		

## BOWLS

<b>BUDDHA BOWL</b>	<b>VEGAN</b>	<b>\$25</b>
MASSAGED KALE, CARROTS, EDAMAME, SLICED AVOCADO, CUCUMBER, GRAPE TOMATOES, RED ONION AND ORGANIC QUINOA WITH CRISPY FRIED TOFU AND SESAME GINGER DRESSING		
<b>SINGAPORE NOODLE BOWL</b>		<b>\$27</b>
MARINATED CHICKEN THIGH WITH FRESH BOK CHOY, CARROTS, PEPPERS, AND RICE VERMICELLI NOODLES, TOSSED IN A SPICY YELLOW COCONUT CURRY		
<b>DELHI BUTTER CHICKEN</b>		<b>\$26</b>
TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH STEAMED JASMINE RICE		
<b>CHICKEN FETTUCINE</b>		<b>\$26</b>
SAUTÉED CHICKEN WITH FRESH GARLIC, MORNAY CREAM AND FETTUCINE		
<b>TOKYO SALMON</b>	<b>VEGAN UPON REQUEST</b>	<b>\$32</b>
WILD SALMON SAUTÉED WITH SHIITAKE MUSHROOMS, FRESH BOK CHOY, SPICY GARLIC AND GINGER TOGARASHI SAUCE, TOPPED WITH TEMPURA ASPARAGUS, SERVED WITH JASMINE RICE		
<b>THAI PAD THAI</b>		<b>\$28</b>
YOUR CHOICE OF MARINATED CHICKEN THIGH OR PRAWNS. RICE NOODLES, EGGS, SZECHUAN VEGETABLES, BEAN SPROUTS, PEANUTS AND SPICY THAI SAUCE		

## PIZZAS

<b>SMOKED SALMON</b>	<b>ADD RANCH OR GARLIC AIOLI \$1</b>	<b>\$27</b>
LOCALLY SMOKED WILD SOCKEYE SALMON, PARMESAN, GRUYÈRE CHEESE, CAPERS, RED ONION, MICROGREENS AND A DILL CREAM SAUCE DRIZZLE		
<b>10 HOUR SMOKED TEXAS BRISKET</b>		<b>\$32</b>
10 HOUR SMOKED BRISKET WITH BBQ SAUCE, KAYLIN AND HOBBS JALAPEÑO PICKLES AND GRAINY MUSTARD		
<b>ROASTED GARLIC AND KALE</b>		<b>\$24</b>
FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, AND KALAMATA OLIVES		
<b>BBQ SMOKED CHICKEN</b>		<b>\$28</b>
SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO		
<b>CLASSIC HAM AND PINEAPPLE</b>		<b>\$26</b>
CHOPPED PINEAPPLE, MOZZARELLA AND PROVOLONE, BLACK FOREST HAM		
<b>JOHNNY MAC</b>		<b>\$26</b>
SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA		
<b>LAMB SAUSAGE AND CARAMELIZED ONION</b>		<b>\$27</b>
HOUSE MADE LAMB SAUSAGE, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS AND FRESH ARUGULA		
<b>ROASTED WILD MUSHROOM AND PROVOLONE</b>		<b>\$26</b>
MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE BASE AND PROVOLONE		
<b>PLANT BASED PETE'S</b>		<b>\$26</b>
PLANT BASED MEAT, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS, BLUE CHEESE SAUCE DRIZZLE		

## BUNS

SERVED WITH FRIES OR GREENS. SUBSTITUTE LETTUCE CUPS \$2, CAESAR SALAD \$2, POUTINE \$4, GARLIC FRIES \$2, ADD GARLIC AIOLI \$1 OR GRAVY \$3		
<b>SMOKED CHICKEN SANDWICH</b>		<b>\$22</b>
6 HOUR SMOKED CHICKEN WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY COLESLAW, MAYO AND SLICED PICKLES ON SOURDOUGH		
<b>SMOKED BRISKET SANDWICH</b>		<b>\$25</b>
10 HOUR SMOKED AND SLICED BRISKET WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY COLESLAW, MAYO AND SLICED PICKLES ON SOURDOUGH		
<b>PLANT BASED BURGER</b>	<b>VEGAN UPON REQUEST</b>	<b>\$22.5</b>
VEGETARIAN PATTY, AMERICAN CHEDDAR CHEESE, YBC MAYO, ICEBERG LETTUCE, TOMATO AND RED ONION ALL ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN		
<b>NASHVILLE SANDWICH</b>	<b>GLUTEN FRIENDLY UPON REQUEST</b>	<b>\$23</b>
MARINATED BUTTERMILK CHICKEN BREAST FRIED AND TOSSED IN HOT SPICED BUTTER, MAYO, SHREDDED ICEBERG AND PICKLES ON BRIOCHE BUN		
<b>YBC CHEESEBURGER</b>		<b>\$21.5</b>
HOUSE MADE CHUCK BEEF PATTY, AMERICAN CHEDDAR CHEESE, YBC MAYO, ICEBERG LETTUCE, TOMATO AND RED ONION ON A BRIOCHE BUN OR GLUTEN FREE BUN		
<b>TOGARASHI SALMON BURGER</b>		<b>\$27</b>
GRILLED SOCKEYE SALMON WITH FRESH COLESLAW, TOGARASHI MAYO, SLICED TOMATO AND CRISPY SHALLOTS ON BRIOCHE		
<b>GRILLED CHEESE WITH YALETOWN CHOWDER</b>		<b>\$20</b>
CRISPY SOURDOUGH BREAD WITH MELTED WHITE CHEDDAR, AMERICAN CHEDDAR, GRUYÈRE, AND PARMESAN, SERVED WITH OUR SIGNATURE YALETOWN CHOWDER		
<b>CHICKEN BURGER</b>		<b>\$23</b>
GRILLED ASIAN CHICKEN THIGHS, LETTUCE, TOMATO AND RED ONION, WITH SHITAKE RELISH AND OUR ORIGINAL DIJON MAYO		

## PLATES

<b>BROADWAY JOE'S SPECIAL</b>		<b>\$27</b>
SAN FRANCISCO'S SPECIAL, SAUTÉED GROUND CHUCK WITH TOGARASHI, ARUGULA, AND MIXED IN SCRAMBLED EGGS AND SLICED MUSHROOMS, TOPPED WITH HOISIN. SERVED WITH HASH AND GARLIC TOAST		
<b>FISH AND CHIPS</b>		<b>\$28</b>
ALE BATTERED FLAKY COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE		
<b>MAC AND CHEESE</b>	<b>ADD BLUE CHEESE, BACON OR BROCCOLI \$3</b>	<b>\$24</b>
SKILLET BAKED MACARONI WITH GRUYÈRE, PARMESAN AND CHEDDAR CHEESE, TOPPED WITH HOUSE MADE GARLIC CROUTONS		
<b>AJ'S UNTRADITIONAL MEAT LOAF</b>		<b>\$27</b>
CALL TO THE CLASSICS, COOKED IN CAST IRON, WITH YBC TOMATO BBQ SAUCE WITH CARAMELIZED ONION, MUSHROOM AND POTATO HASH, TOPPED WITH A POACHED EGG		
<b>RED'S SMOKED RIBS</b>	<b>1/2 RACK: \$30</b>	<b>FULL RACK: \$40</b>
TEXAS SMOKED BABY BACK PORK RIBS, FROM OUR PIT IN EAST VAN, SERVED WITH RED'S BBQ SAUCE AND FRENCH FRIES		

## DESSERT

<b>STICKY TOFFEE PUDDING</b>	<b>ADD AN EXTRA SCOOP OF VANILLA BEAN GELATO \$5</b>	<b>\$10</b>
A RICH HOUSE MADE DESSERT TOPPED WITH TOFFEE, GELATO AND ICING SUGAR		

**PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% SERVICE CHARGE**

CHIEF JARROD SWANSON

@YALETOWNBREWINGCO

WIFI PASSWORD: FRESHBEER

# YALETOWN BREWING COMPANY

EST. 1994

## DRINKS MENU

### FRESH BEER

THE YALETOWN BREWING COMPANY IS PROUD TO OFFER 8 TAPS POURING FRESH CRAFT BEER, MADE RIGHT HERE. YOU CAN'T GET MORE LOCAL.

WE BUY BC GROWN GRAIN AND PREMIUM INGREDIENTS WITH A COMMITMENT TO MAKE THE BEST BEER WE CAN. EVERY BREW. ALL OF OUR BEERS ARE ALSO UNPASTEURIZED AND PRESERVATIVE FREE! WE OFFER 4 CROWD PLEASING FLAGSHIP BEERS THAT HAVE STOOD THE TEST OF TIME AND 4 LIMITED RUN SEASONAL BEERS. IF THERE IS A SEASONAL THAT YOU FALL IN LOVE WITH, YOU'LL HAVE TO KEEP COMING BACK UNTIL YOU'VE HAD YOUR FILL BECAUSE ONCE WE'RE OUT, WE'RE OUT.

**PRO TIP:** IF WE'RE RUNNING LOW AND YOU'RE WORRIED YOU'LL MISS IT, YOU CAN BRING YOUR FAVOURITE BEER HOME BY PURCHASING A 64 OZ GROWLER. ASK YOUR SERVER FOR DETAILS!

#### FLAGSHIP BEERS

**604 LAGER** **\$ 8.50**

A LIGHT, THIRST QUENCHING LAGER BREWED WITH CANADIAN PRARIE MALT AND HOPS IMPORTED FROM GERMANY AND THE CZECH REPUBLIC  
5% ABV 12 IBU 16 OZ

**ROUNDHOUSE WHEAT** **\$ 8.50**

A REFRESHING AND UNFILTERED WHEAT BEER BREWED IN TRADITIONAL BAVARIAN STYLE. THE SPECIALTY YEAST AND MALTED WHEAT COMBINE TO GIVE A FRUITY, SPICY CHARACTER  
4.9% ABV 12 IBU 16 OZ

**LOADING BAY IPA** **\$ 8.50**

A STYLE ORIGINATING IN BRITAIN BUT SURPASSED IN THE NEW WORLD. OURS IS ROBUST, DRY AND FLAVOURED WITH BUCKET LOADS OF SPICY PACIFIC NORTHWEST HOPS  
6.5% ABV 66 IBU 16 OZ

**YALETOWN ALE** **\$ 8.50**

A CLASSIC, WELL BALANCED PALE ALE MADE WITH CASCADE HOPS FROM THE PACIFIC NORTHWEST  
4.8% ABV 21 IBU 16 OZ

#### SEASONAL BEERS

**BRICK LANE PORTER** **\$ 8.50**

ENGLISH PORTER - ABV: 4.8% IBU: 28 16 OZ  
A CLASSIC TAKE ON AN ENGLISH PORTER, USING MARIS OTTER MALT, AS WELL AS EUROPEAN HOPS. A DARK BEER FOR LONG NIGHTS.

**WHEN MARZEN ATTACKS** **\$ 8.50**

MARZEN - 5.1% ABV 20 IBU 16 OZ  
A CLASSIC GERMAN AMBER LAGER, MADE WITH EUROPEAN MALTS AND HOPS.

**DE LA SOUR** **\$ 8.50**

WINTER CHERRY SOUR - 5.3% ABV 10 IBU 16 OZ  
A MILD SOUR BREWED WITH A HINT OF CHOCOLATE MALT, THEN LEFT TO REST ON A WHOLE BUNCH OF CHERRIES AND SPICES.

**AKITO'S HYAKU ICHI** **\$ 8.50**

LIGHTLY HOPPED RICE LAGER - 3.7% ABV 20 IBU 16 OZ  
A LIGHT, CRISP LAGER FINISHED WITH SORACHI ACE HOPS. THESE HOPS, ORIGINALLY FROM JAPAN, ADD HINTS OF ORANGE, DILL AND LYCHEE, GIVING IT A UNIQUE AND REFRESHING FINISH.

#### TASTER 4 PACK

**CHOOSE YOUR OWN ADVENTURE** **\$14**

DO A TASTING BY SELECTING 4 OF OUR 8 BEERS TO COMPARE FLAVOUR PROFILES  
6 OZ SERVING SIZES

#### READY TO DRINK

**REMIX VODKA SODA** **\$ 8.5**

YOUR CHOICE OF LEMON LIME & MANGO PASSIONFRUIT

**OCASO TEQUILA SODA** **\$ 8.5**

SALTED LIME OR SPICY WATERMELON FLAVORS

### CLASSICS

**APEROL SPRITZ** 4 OZ **\$15**

APEROL, CINZANO PROSECCO, SODA, WEDGE OF ORANGE

**NEGRONI** **UPGRADE TO TANQUERAY FOR \$3** 3 OZ **\$15**

BEEFEATER GIN, CAMPARI, SWEET VERMOUTH, ORANGE PEEL

**OLD FASHIONED** **UPGRADE TO BUFFALO TRACE FOR \$5** 2 OZ **\$15**

WILD TURKEY BOURBON, SUGAR, ANGOSTURA BITTERS, ORANGE PEEL

**WHISKEY SOUR** **UPGRADE TO BUFFALO TRACE FOR \$5** 2 OZ **\$15**

WILD TURKEY BOURBON, SIMPLE SYRUP, FRESH LIME JUICE, ON THE ROCKS

**MOJITO** **UPGRADE TO HAVANA CLUB FOR \$5** 2 OZ **\$15**

LAMB'S WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA  
YOUR CHOICE: ORIGINAL, SOUR RASPBERRY OR SOUR APPLE

**MOSCOW MULE** **UPGRADE TO TITO'S FOR \$3** 2 OZ **\$15**

POLAR ICE VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME

**PALOMA** **UPGRADE TO CAZADORES FOR \$5** 2 OZ **\$15**

OLMECA TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, SUGAR, SODA

**MARGARITA** **UPGRADE TO CAZADORES FOR \$5** 2 OZ **\$15**

OLMECA TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP

**ESPRESSO MARTINI** **UPGRADE TO TITO'S FOR \$3** 2 OZ **\$15**

POLAR ICE VODKA, KAHLUA AND ESPRESSO

**CAIPIRINHA** 2 OZ **\$15**

BRAZILIAN CACHACA, FRESH LIME JUICE AND SUGAR

**PISCO SOUR** 2 OZ **\$16**

EL GOBERNADOR CHILEAN PISCO, FRESH LIME JUICE AND SUGAR. SHAKEN WITH VEGAN FOAMER, ON THE ROCKS

**YALETOWN CAESAR** **VODKA, GIN OR TEQUILA** 1 OZ **\$12**

A CANADIAN CLASSIC. POLAR ICE VODKA, WORCESTERSHIRE SAUCE, TABASCO AND CLAMATO JUICE

**PAPER PLANE** **UPGRADE TO MEZCAL FOR \$5** 3 OZ **\$15**

APEROL, AMARO MONTENEGRO, WHISKEY AND LEMON. A TRUE CLASSIC

**MANHATTAN** **UPGRADE TO BUFFALO TRACE FOR \$5** 3 OZ **\$15**

BOURBON (OR RYE), SWEET VERMOUTH, AND BITTERS

### ORIGINALS

**TRIPLE BERRY** **UPGRADE TO EMPRESS FOR \$5** 3 OZ **\$15**

BEEFEATER GIN, SOUR RASPBERRY, TRIPLE SEC, LEMON JUICE AND SUGAR

**SWEET CAROLINA** **UPGRADE TO TITO'S FOR \$3** 2 OZ **\$15**

POLAR ICE VODKA, PEACH SCHNAPPS, GRAPEFRUIT AND LEMON JUICE AND SUGAR

**MY TIE** 2.5 OZ **\$15**

LAMB'S WHITE RUM, SPICED RUM, TRIPLE SEC, LIME, ORGEAT AND DARK RUM

**PICA RICO** 2 OZ **\$15**

JALAPENO INFUSED TEQUILA, MANGO SYRUP, LIME JUICE AND TRIPLE SEC

**REFRESHER** 3 OZ **\$15**

OLMECA TEQUILA, PINEAPPLE JUICE, BANANA LIQUEUR, TRIPLE SEC, ORGEAT AND LIME JUICE

**EMPRESS SPRITZ** 4 OZ **\$16**

EMPRESS GIN, ELDERFLOWER LIQUEUR, PROSECCO AND CLUB SODA

**LA CURA** 2.5 OZ **\$16**

OLMECA TEQUILA, LIME JUICE, PASSIONFRUIT SYRUP, SUGAR AND MEZCAL

**PURPLE REIGN** 2 OZ **\$16**

EMPRESS GIN, ELDERFLOWER LIQUEUR, LEMON JUICE AND VIOLETTE

### MOCKTAILS

**NOJITO** **ORIGINAL, PINAPPLE OR MANGO** **\$5**

SUGAR, LIME JUICE, FRESH MINT AND CLUB SODA

**RUBY SUNSET BREEZE** **\$6**

GRAPEFRUIT JUICE, GRENADINE AND LIME JUICE.

**TROPICAL MINT FIZZ** **\$6**

PINEAPPLE JUICE, SUGAR, LIME JUICE AND FRESH MINT.

### WINE MENU

**RED** 6 OZ 9 OZ .5 L

**PINOT NOIR** **\$13 \$18 \$34**

INNISKILLIN 2021, OLIVER BC

**MERLOT** **\$12 \$16 \$32**

SUMAC RIDGE 2019, SUMMERLAND BC

**CABERNET SAUVIGNON** **\$13 \$18 \$34**

INNISKILLIN 2020, OLIVER BC

**SHIRAZ** **\$13 \$18 \$34**

PROPRIETOR'S RESERVE JACKSON TRIGGS 2020, OLIVER BC

**MALBEC** **\$13 \$18 \$34**

ALAMOS MENDOZA 2020, ARGENTINA

**WHITE** 6 OZ 9 OZ .5 L

**CHARDONNAY** **\$13 \$18 \$34**

JACKSON TRIGGS 2021, OLIVER BC

**PINOT GRIS** **\$13 \$18 \$34**

SEE YA LATER RANCH 2021, OKANAGAN FALLS BC

**SAUVIGNON BLANC** **\$12 \$16 \$32**

JACKSON TRIGGS 2021, OLIVER BC

**RIESLING** **\$13 \$18 \$34**

SEE YA LATER RANCH 2021, OKANAGAN FALLS BC

**ROSÉ** **\$13 \$18 \$34**

SEE YA LATER RANCH 2021, OKANAGAN FALLS BC

### BOTTLES

750 ML

**SAUVIGNON BLANC** **\$54**

BURROWING OWL 2020, OLIVER BC

**NOBLE BLEND** **\$50**

JOIE 2020, NARAMATA BC

**PINOT GRIS** **\$55**

BURROWING OWL 2021, OLIVER BC

**SAUVIGNON BLANC** **\$45**

WHITEHAVEN 2022, NEW ZEALAND

**PINOT NOIR** **\$60**

WHITEHAVEN 2022, NEW ZEALAND

**MERLOT** **\$54**

FORTISSIMO LA STELLA 2019, BC

**CARMÉNÈRE** **\$55**

MONTES 2019, CHILE

**CABERNET SAUVIGNON** **\$50**

LA FRENZ 2019, NARAMATA BC

**TOSCANA** **\$85**

CROGNOLLO 2018, ITALY

**CALIFORNIA RED** **\$90**

ORIN SWIFT ABSTRACT 2018, CALIFORNIA USA

**SYRAH** **\$50**

BURROWING OWL 2019, OLIVER BC

**PETIT ROUGE** **\$50**

LE VIEUX PIN 2020, OLIVER BC

**SHIRAZ** **\$65**

PIRRAMIMMA 2018, AUSTRALIA

**CABERNET SAUVIGNON** **\$75**

LOUIS M MARTINI 2017, NAPA CALIFORNIA

**ROSÉ** **\$60**

MAISON 9, PROVENCE FR

Saturday and Sunday 10am to 2pm



## YALETOWN BREWING COMPANY BRUNCH

### CLASSIC BENEDICT **Add thick cut bacon for \$6**

Sliced honey ham served on an english muffin, with two poached eggs and house made hollandaise

### EGGS ROYALE BENEDICT

Smoked sockeye salmon, served on an english muffin, fresh arugula with two poached eggs, house made hollandaise and microgreens

### BREWERS BREAKFAST

3 free run eggs cooked at any style, thick cut bacon, hash browns and crispy sourdough toast

### BLUEBERRY FRENCH TOAST

3 sizeable pieces of French toast with homemade blueberry compote, chantilly whip cream and fresh mint

### THE SMOKED BRISKET HASH

2 poached eggs, sautéed green peppers, red onion, smoked brisket and homemade chili served on hash browns, hollandaise and crispy sourdough toast

### CAESAR SALAD

**Add grilled chicken breast for \$9**

Romaine lettuce, torn garlic croutons and shaved Parmesan cheese and homemade caesar dressing

### SPICY ASIAN CHICKEN SALAD

Iceberg lettuce topped with crispy shallots, savoy cabbage, pea shoots, cilantro, julienne red peppers, cucumber, edamame beans and carrots tossed in an asian vinaigrette with spicy marinated chicken thigh and peanut sauce drizzle

### ROUNDHOUSE CHOWDER

**Add 2 pieces of garlic bread for \$4**

New England style clam chowder, sprinkled with chilli salt and green onions

### GRILLED CHEESE WITH CLAM CHOWDER

Crispy sourdough bread with melted white cheddar, gruyère, mozzarella, and provolone, served with our signature clam chowder

### BLACKOUT BREAKFAST BURGER

Grilled chuck patty, Nathans all beef frank hot dog, fried free run egg, cheddar cheese, LTO with Sriracha mayo

### IMPOSSIBLE BURGER

Plant based patty, American cheddar cheese, iceberg lettuce, tomato and red onion, all on a brioche bun or our gluten free bun for \$1

\$19.5	<b>SMOKED BRISKET BENEDICT</b>	\$23
	10 hour smoked brisket with Texas BBQ sauce, served on an english muffin, with two poached eggs and house made hollandaise	
\$22	<b>WILD ROCKET AND TOMATO BENEDICT</b> <b>Add thick cut bacon for \$6</b>	\$20
	Lightly sautéed arugula, fresh sliced tomato, served on an english muffin, with two poached eggs, house made hollandaise and micro greens	
\$20	<b>SANTA FE EGGS</b> <b>Add thick cut bacon for \$6</b>	\$18.5
	3 fried free run eggs with homemade Baja green chili, cheddar cheese, fresh cut salsa on hash, served with a quesadilla	
\$21.5	<b>AVOCADO ON CRISPY SOURDOUGH TOAST</b>	\$18
	Avocado spread over crispy toasted sourdough toast with two poached eggs and micro greens	
\$24.5	<b>BROADWAY JOE'S SPECIAL</b>	\$27
	San Francisco classic, sautéed ground chuck with togarashi, arugula, fresh mushrooms and scrambled egg, topped with hoisin and greens and served with garlic toast	
\$16	<b>BUDDHA BOWL</b>	\$25
	Massaged kale, carrots, edamame, sliced avocado, cucumber, grape tomatoes, red onion and organic quinoa with crispy fried tofu and sesame ginger dressing	
\$25	<b>HOT OR HONEY SRIRACHA WINGS</b>	\$19.5
	Marinated for 24 hours in southern buttermilk, spiced potato floured wings, fresh cooked, tossed in either <u>hot</u> or <u>honey sriracha</u> sauce and served with dip	
\$12	<b>MAC AND CHEESE</b> <b>Add bacon, broccoli or blue cheese for \$3</b>	\$24
	skillet baked macaroni with gruyère, parmesan and cheddar cheese, topped with house made garlic croutons	
\$20	<b>MORNING AFTER SANDWICH</b>	\$22
	Toasted crispy sourdough, over easy free run egg, thick cut bacon, sliced tomato, red onion, iceberg lettuce, cheddar cheese with mayo and hot sauce.	
\$27	<b>YBC CHEESEBURGER</b> <b>Add bacon for \$3</b>	\$21.5
	House made chuck beef patty, American cheddar cheese, iceberg lettuce, tomato and red onion on a brioche bun or gluten free bun for \$1	
\$22.5	<b>NASHVILLE CHICKEN SANDWICH</b>	\$23
	Marinated buttermilk chicken breast, fried and tossed in hot spiced butter, with mayonnaise, shredded iceberg and pickles on brioche bun	

CHEF JARROD SWANSON

## DRINKS

### ROCKETFUEL BEERSAR

604 house Lager, jalapeno infused Polar Ice Vodka, Worcestershire sauce, Tabasco, lime juice, clamato juice and a steak spice rim

16oz sleeve

\$12

### YBC CLASSIC CAESAR

Jalapeno infused Polar Ice Vodka, Worcestershire sauce, Tabasco, lime juice, clamato juice and a steak spice rim

1 oz

\$12

### THE IRISH

Jameson Irish Whiskey, Railtown coffee and whipped cream

1oz

\$12

### CAROLINES AND COFFEE

Carolan's Irish Cream and Railtown coffee

1oz

\$12

### APEROL SPRITZ

Aperol, prosecco, club soda and orange wedge

5oz

\$13

### MORNING SHAFT

Polar Ice Vodka, Kahlúa and Carolan's, shaken with espresso and served on ice

2oz

\$12

### SPICED UP GRAPEFRUIT MIMOSA

Jalapeno infused Polar Ice Vodka, simple syrup, prosecco and grapefruit juice

6oz

\$12

### I NEED A MIMOSA

Brunch classic. Prosecco served with orange juice

6oz

\$10

### PINEAPPLE MIMOSA

Polar Ice Vodka, prosecco and pineapple juice

6oz

\$12

### MIMOSA JUG (36oz)

Prosecco and orange juice. Simple as that. 6 servings.

18oz

\$24

PRICES DO NOT INCLUDE 5% GST AND 10% LIQUOR PST

 YALETOWNBREWINGCO

# YALETOWN BREWING COMPANY

EST. 1994

## HAPPY HOUR

### FOOD

#### BEER PRETZELS

HOUSE MADE GERMAN STYLE SOFT BEER PRETZELS, FINISHED WITH COARSE ROCK SALT AND SERVED WITH GRAINY MUSTARD

\$9

#### YALETOWN POUTINE ADD SMOKED CHICKEN \$8

HOUSE MADE BEEF AND SHALLOT GRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET

\$11

#### PARMESAN GARLIC FRIES

A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI

\$9

#### CLASSIC HAM AND PINEAPPLE PIZZA

CHOPPED PINEAPPLE, MOZZARELLA AND PROVOLONE AND BLACK FOREST HAM

\$15

#### ROASTED GARLIC AND KALE PIZZA

FIRE ROASTED TOMATOES, GARLIC, FRESH KALE AND KALAMATA OLIVES

\$15

#### PLANT BASED PETE'S PIZZA

PLANT BASED MEAT, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS AND BLUE CHEESE SAUCE DRIZZLE

\$15

#### GOCHUJANG CAULIFLOWER

KOREAN FIRED CAULIFLOWER TOSSED IN SWEET AND SPICY CHILI SAUCE, TOPPED WITH SESAME SEEDS AND CILANTRO

\$13

#### NACHOS WE POLITELY DECLINE ANY MODIFICATIONS FOR FASTER AND BETTER SERVICE

SMOKED CHICKEN, FRIED TORTILLA CHIPS, FRESH CUT SALSA, MOZZARELLA AND CHEDDAR, AND MILD SPICED PICKLED JALAPEÑOS, GREEN ONION AND AVOCADO DIP

\$23

#### FISH TACOS

THREE CRISPY LOCAL PACIFIC COD WITH MARINATED COLESLAW, FRESH CUT SALSA, AND AVOCADO PURÉE IN A WARM FLOUR TORTILLA

\$15

#### EDAMAME

CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY

\$7

#### JOHNNY MAC PIZZA

SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA

\$15

#### BBQ SMOKED CHICKEN PIZZA

SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO

\$15

### DRINKS

#### FRESH BEER 16 OZ

604 LAGER, LOADING BAY IPA, ROUNDHOUSE WHEAT, YALETOWN ALE OR ONE OF OUR HAND CRAFTED ROTATING SEASONAL BREWS

\$5

#### HOUSE WINE

6 OZ GLASS OF HOUSE WINE (MERLOT OR SAUVIGNON BLANC)

\$7

#### OCASO TEQUILA SODA CANS

SALTED LIME OR SPICY WATERMELON FLAVORS

\$6

#### REMIX VODKA SODA CANS

BLOOD ORANGE OR MANGO PASSIONFRUIT

\$6

#### MOJITO

20Z LAMB'S WHITE CANADIAN RUM, FRESH MINT, SUGAR AND FRESH LIME JUICE. TOPPED WITH CLUB SODA

\$10

#### MARGARITA

1.5 OZ OLMECA TEQUILA, .50Z TRIPLE SEC, FRESH LIME JUICE AND SUGAR, SERVED ON THE ROCKS WITH SALTED RIM

\$10

#### NEGRONI

10Z BEEFEATER GIN, 10Z CAMPARI, 10Z SWEET VERMOUTH

\$11

#### CAESAR VODKA, GIN OR TEQUILA

10Z SPIRIT, WORCESTERSHIRE SAUCE, TABASCO AND CLAMATO JUICE

\$9

#### APEROL SPRITZ

2 OZ APEROL, 2 OZ CINZANO PROSECCO, SODA, WEDGE OF ORANGE

\$11

#### WHISKEY SOUR BOURBON OR RYE

20Z WILD TURKEY BOURBON, FRESH LEMON JUICE, SUGAR AND VEGAN EGG WHITES, SERVED ON THE ROCKS

\$10

PRICES DO NOT INCLUDE 5% GST AND 10% LIQUOR PST

# 2-5PM 7 DAYS A WEEK 8PM-CLOSE MON-THU

**YALETOWN BREWING COMPANY**

EST. 1994

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# PIZZA SUNDAY

## EVERY SUNDAY 2PM - CLOSE

### \$15 PIZZAS:

#### ROASTED GARLIC AND KALE

FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, AND KALAMATA OLIVES

#### BBQ SMOKED CHICKEN

SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO

#### CLASSIC HAM AND PINEAPPLE

CHOPPED PINEAPPLE, MOZZARELLA AND PROVOLONE, BLACK FOREST HAM

#### JOHNNY MAC

SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA

#### LAMB SAUSAGE AND CARAMELIZED ONION

HOUSE MADE LAMB SAUSAGE, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS AND FRESH ARUGULA

#### ROASTED WILD MUSHROOM AND PROVOLONE

MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE BASE AND PROVOLONE

#### PLANT BASED PETE'S

PLANT BASED MEAT, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS, BLUE CHEESE SAUCE DRIZZLE

#### FOUR CHEESE AND PESTO\*\*

CREAMY CHEESY PESTO SAUCE, FOUR CHEESE BLEND, TOPPED WITH PESTO

ADD RANCH OR GARLIC AIOLI \$1

\*\*SUNDAY FEATURE ONLY

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ALL PRICING BEFORE APPLICABLE TAXES  
PRICES DO NOT INCLUDE 5% GST AND 10% LIQUOR PST

AMAZING DEALS ARE FOR DINE-IN ONLY

## *All draft beers \$6.50 All Day!*

# YALETOWN BREWING COMPANY

EST. 1994

## YBC KIDS MENU

FOR KIDS 12 AND UNDER

### FOOD

#### KIDS BURGER

PLAIN BUN SERVED WITH FRIES

ADD CHEDDAR \$1

\$13.99

#### CHEESE PIZZA

TOMATO SAUCE AND CHEESE

ADD PEPPERONI \$1

\$13.99

#### CHICKEN STRIPS

SERVED WITH FRIES AND PLUM SAUCE

\$13.99

#### CAESAR SALAD

ROMAINE HEARTS, TORN GARLIC CROUTONS AND SHAVED PARMESAN

ADD CHICKEN \$9

\$13.99

#### SCOOP OF VANILLA GELATO

LOCAL MARIO'S GELATO VANILLA BEAN GELATO

\$ 6.00

### DRINKS

#### DAD'S ROOTBEER

\$ 3.50

#### APPLE JUICE

\$ 3.25

#### ORANGE JUICE

\$ 3.25

#### PINEAPPLE JUICE

\$ 3.25

#### SHIRLEY TEMPLE

\$ 3.50

#### HOT CHOCOLATE

\$ 4.50

#### FOUNTAIN POP

COKE, SPRITE, ICED TEA, GINGERALE

\$ 3.00

### BRUNCH

SATURDAY AND SUNDAY 10AM TO 2PM

#### KIDS BREAKFAST

1 EGG WITH A SOURDOUGH TOAST, CRISPY BACON AND HASHBROWNS

\$13.99

#### KIDS FRENCH TOAST

2 PIECES OF FRENCH TOAST WITH CHANTILLY WHIP CREAM AND SYRUP

\$13.99

BE AWESOME AND FOLLOW US ON



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