

APPETIZERS

ROUNDHOUSE CHOWDER NEW ENGLAND STYLE CLAM CHOWDER, SPRINKLED WITH CHILI SALT AND GREEN ONIONS	\$12
TEMPURA ASPARAGUS ALE BATTERED ASPARAGUS FRIED UNTIL CRISPY, SERVED WITH A SPICY BANGKOK SAUCE	\$13.5
HOT CHICKEN WINGS BUTTERMILK MARINATED WINGS, DREGDED WITH HOUSE SPICED POTATO FLOUR, COOKED FRESH, TOSSED IN HOT SAUCE AND SERVED WITH ROQUEFORT BLUE CHEESE DIP	\$19.5
HONEY SRIRACHA CHICKEN WINGS BUTTERMILK MARINATED WINGS, DREGDED WITH HOUSE SPICED POTATO FLOUR, COOKED FRESH, TOSSED IN HONEY SRIRACHA SAUCE AND SERVED WITH CHIPOTLE CREAM	\$19.5
YALETOWN POUTINE ADD SMOKED CHICKEN \$8 HOUSE MADE BEEF AND CHICKEN GRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET	\$18
BEER PRETZELS HOUSE MADE GERMAN STYLE SOFT BEER PRETZEL, FINISHED WITH COARSE SALT AND SERVED WITH HOUSE MUSTARD	\$15
FRIED PICKLES ALE BATTERED JALAPEÑO BRINED PICKLES. SERVED WITH HOUSE MADE RANCH	\$14
FISH TACOS CRISPY LOCAL PACIFIC COD WITH RED AND WHITE CABBAGE COLESLAW, FRESH CUT SALSA, CILANTRO AND AVOCADO PUREE IN WARM FLOUR TORTILLAS	\$21
GOCHUJANG CAULIFLOWER KOREAN FRIED CAULIFLOWER TOSSED IN SWEET AND SPICY CHILI SAUCE, TOPPED WITH SESAME AND CILANTRO	\$17
PARMESAN GARLIC FRIES MOUND OF FRENCH FRIES TOSSED WITH CRISPY GARLIC, PARSLEY AND PARMESAN REGGIANO, SERVED WITH GARLIC AIOLI	\$15
EDAMAME CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY	\$12
CHILLI SQUID SERVED WITH TZATZIKI PINEAPPLE CUT SQUID, FRIED AND TOSSED IN JALAPEÑO, GARLIC, CILANTRO, GREEN ONIONS AND LIME JUICE.	\$22
COCONUT CURRY MUSSELS CHINESE SAUSAGE SAUTEED WITH GARLIC AND A SPICY CURRY PASTE, FRESH MUSSELS, COCONUT MILK, CILANTRO AND SERVED WITH NAAN.	\$30
NACHOS WE POLITELY DECLINE ANY MODIFICATIONS FOR FASTER AND BETTER SERVICE SMOKED CHICKEN, FRIED TORTILLA CHIPS, FRESH CUT SALSA, MOZZARELLA AND CHEDDAR, MILD SPICED PICKLED JALAPEÑOS, AVOCADO DIP AND CHILI SOUR CREAM	\$30
INDONESIAN LETTUCE WRAPS SUB TOFU FOR CHICKEN THIGHS FOR \$7 FRIED TOFU TOSSED WITH SWEET PEPPERS, RED ONIONS, GARLIC, CILANTRO AND JALAPEÑOS SERVED WITH SRIRACHA SOY SAUCE, FRESH LETTUCE CUPS AND PEANUT SAUCE	\$23

SALADS

SPICY ASIAN CHICKEN SALAD 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	\$26
CAESAR SALAD ADD CHICKEN BREAST \$8 OR SALMON FOR \$10 CRISP ROMAINE, TORN GARLIC CROUTONS AND SHAVED PARMESAN	\$16
CLASSIC COBB SALAD ADD CHICKEN BREAST \$8 OR SALMON FOR \$10 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	\$24
SEAFOOD SALAD HONEY MUSTARD GREENS, BLUE CHEESE, GRAPE TOMATOES, SOFT BOILED EGG, AVOCADO, PRAWN SKEWER AND GRILLED SOCKEYE SALMON	\$32
VEGETARIAN CHOPPED SALAD ADD CHICKEN BREAST \$8 OR SALMON FOR \$10 CHOPPED MIXED GREENS, CHICKPEAS, RED ONION, GRUYERE CHEESE, CUCUMBER, GRAPE TOMATOES MIXED TOGETHER WITH ITALIAN VINAIGRETTE DRESSING AND TOPPED WITH KALAMATA OLIVES.	\$23
GARDEN GREENS SALAD ADD CHICKEN BREAST \$8 OR SALMON FOR \$10 TUSCAN GREENS AND JULIENNED CARROTS, HONEY MUSTARD DRESSING	\$14
BUDDHA BOWL VEGAN MASSAGED KALE, CARROTS, EDAMAME, SLICED AVOCADO, CUCUMBER, GRAPE TOMATOES, RED ONION AND ORGANIC QUINOA WITH CRISPY FRIED TOFU AND SESAME GINGER DRESSING	\$26

BOWLS

SINGAPORE NOODLE BOWL MARINATED CHICKEN THIGH WITH FRESH BOK CHOY, CHINESE SAUSAGE, CARROTS, BEAN SPOUTS, PEPPERS, AND RICE VERMICELLI NOODLES, TOSSED IN A SPICY YELLOW COCONUT CURRY	\$29
DELHI BUTTER CHICKEN TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH STEAMED JASMINE RICE	\$28
TOKYO SALMON VEGAN UPON REQUEST WILD SALMON SAUTEED WITH SHIITAKE MUSHROOMS, FRESH BOK CHOY, SPICY GARLIC AND GINGER TOGARASHI SAUCE, TOPPED WITH TEMPURA ASPARAGUS, SERVED WITH JASMINE RICE	\$33
THAI PAD THAI YOUR CHOICE OF MARINATED CHICKEN THIGH OR PRAWNS. RICE NOODLES, EGGS, SZECHUAN VEGETABLES, BEAN SPROUTS, PEANUTS AND SPICY THAI SAUCE	\$29
VALENCIA BOWL PAN SEARED CHORIZO WITH CHICKEN AND PRAWNS, RED PEPPERS, ONIONS TOSSED IN ESPELETTE TOMATO SAUCE AND FREGULA, FRESH MUSSELS AND FINISHED WITH A SQUEEZE OF LEMON	\$34

PIZZAS

SMOKED SALMON ADD RANCH OR GARLIC AIOLI \$1 LOCALLY SMOKED WILD SOCKEYE SALMON, PARMESAN, GRUYÈRE CHEESE, CAPERS, RED ONION, MICROGREENS AND A DILL CREAM SAUCE DRIZZLE	\$28
10 HOUR SMOKED TEXAS BRISKET 10 HOUR SMOKED BRISKET WITH BBQ SAUCE, PICKLES AND GRAINY MUSTARD	\$32
ROASTED GARLIC AND KALE FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, AND KALAMATA OLIVES	\$25
BBQ SMOKED CHICKEN SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO	\$29
CLASSIC HAM AND PINEAPPLE CHOPPED PINEAPPLE, MOZZARELLA AND PROVOLONE, BLACK FOREST HAM	\$27
JOHNNY MAC SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA	\$27
LAMB SAUSAGE AND CARAMELIZED ONION HOUSE MADE LAMB SAUSAGE, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS AND FRESH ARUGULA	\$29
ROASTED WILD MUSHROOM AND PROVOLONE MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE BASE AND PROVOLONE	\$27
PLANT BASED PETE'S PLANT BASED MEAT, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS, BLUE CHEESE SAUCE DRIZZLE	\$27
MEDITERRANEAN SHRIMP PIZZA GRILLED PRAWNS, TOMATO SAUCE, FETA CHEESE, RED ONION AND ROASTED ROMA TOMATOES.	\$29

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	
SMOKED CHICKEN SANDWICH 6 HOUR SMOKED CHICKEN WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY COLESLAW, MAYO AND SLICED PICKLES ON SOURDOUGH	\$24
SMOKED BRISKET SANDWICH 10 HOUR SMOKED AND SLICED BRISKET WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY COLESLAW, MAYO AND SLICED PICKLES ON SOURDOUGH	\$26
PLANT BASED BURGER VEGAN UPON REQUEST VEGETARIAN PATTY, AMERICAN CHEDDAR CHEESE, YBC MAYO, ICEBERG LETTUCE, TOMATO AND RED ONION ALL ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN	\$22.5
NASHVILLE SANDWICH GLUTEN FRIENDLY UPON REQUEST MARINATED BUTTERMILK CHICKEN BREAST FRIED AND TOSSED IN HOT SPICED BUTTER, MAYO, SHREDDED ICEBERG AND PICKLES ON BRIOCHE BUN	\$24
YBC CHEESEBURGER HOUSE MADE CHUCK BEEF PATTY, AMERICAN CHEDDAR CHEESE, YBC MAYO, ICEBERG LETTUCE, TOMATO AND RED ONION ON A BRIOCHE BUN OR GLUTEN FREE BUN	\$22.5
TOGARASHI SALMON BURGER GRILLED SOCKEYE SALMON WITH FRESH COLESLAW, TOGARASHI MAYO, SLICED TOMATO AND CRISPY SHALLOTS ON BRIOCHE	\$28
GRILLED CHEESE WITH YALETOWN CHOWDER CRISPY SOURDOUGH BREAD WITH MELTED WHITE CHEDDAR, AMERICAN CHEDDAR, GRUYÈRE, AND PARMESAN, SERVED WITH OUR SIGNATURE YALETOWN CHOWDER	\$22
CHICKEN BURGER GRILLED ASIAN CHICKEN THIGHS, LETTUCE, TOMATO AND RED ONION, WITH SHITAKE RELISH AND OUR ORIGINAL DIJON MAYO	\$24

PLATES

FISH AND CHIPS ALE BATTERED ICELANDIC COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE	\$29
SEAFOOD FETTUCINE SAUTEED PRAWNS WITH GARLIC AND ONION, WILD SOCKEYE SALMON, COD AND HOUSEMADE CHOWDER, GRANA PADANO AND GARLIC BREAD.	\$33
AJ'S UNTRADITIONAL MEAT LOAF 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	\$29
RED'S SMOKED RIBS 1/2 RACK: \$30 FULL RACK: \$40 TEXAS SMOKED BABY BACK PORK RIBS, FROM OUR PIT IN EAST VAN, SERVED WITH RED'S BBQ SAUCE AND FRENCH FRIES	
MAC AND CHEESE ADD BLUE CHEESE OR BACON FOR \$3, ADD CHORIZO FOR \$5 SKILLET BAKED MACARONI WITH GRUYÈRE, PARMESAN AND CHEDDAR CHEESE, TOPPED WITH HOUSE MADE GARLIC CROUTONS	\$25
CHICKEN FETTUCINE SAUTEED CHICKEN WITH FRESH GARLIC, MORNAY CREAM AND FETTUCINE	\$27

DESSERT

STICKY TOFFEE PUDDING ADD AN EXTRA SCOOP OF VANILLA BEAN GELATO \$5 A RICH HOUSE MADE DESSERT TOPPED WITH TOFFEE, GELATO AND ICING SUGAR	\$11
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PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% SERVICE CHARGE

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

IT'S BIGGER THAN HIP HOPS \$8.50

DOUBLE DRY HOPPED NEW ENGLAND IPA - ABV: 6.7% IBU: 40 16 OZ
AA HAZY NEIPA BREWED AND DRY HOPPED TWICE WITH THE HIPPEST OF HOPS: CITRA, GALAXY AND MOSAIC.

WHEN MARZEN ATTACKS \$8.50

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

AREQUIPA THEN SOUTH \$8.50

GUAVA COCONUT SOUR - ABV:4.7% IBU:15 16 OZ
BREWED AS A TRADITIONAL SOUR, THEN LEFT TO SIT ON A HEFTY AMOUNT OF GUAVA, COCONUT AND A HINT OF LIME, THIS BEER GIVES US SOME SERIOUS SUMMER PUCKER VIBES.

SAISONS IN THE SUN \$8.50

GINGER SAISON - ABV: 5.3% IBU:28 16 OZ
BREWED WITH A TRADITIONAL SAISON YEAST, LOTS OF GINGER AND FINISHED WITH A HINT OF FRUITY WEST COAST HOPS, THIS IS A GREAT BEER TO FINISH A RUN WITH.

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

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, PASSIONFRUIT 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



YALETOWN BREWING COMPANY BRUNCH

<p>CLASSIC BENEDICT Add thick cut bacon for \$6 Sliced honey ham served on an english muffin, with two poached eggs and house made hollandaise</p> <p>EGGS ROYALE BENEDICT Smoked sockeye salmon, served on an english muffin, fresh arugula with two poached eggs, house made hollandaise and microgreens</p> <p>BREWERS BREAKFAST 3 free run eggs cooked at any style, thick cut bacon, hash browns and crispy sourdough toast</p> <p>BLUEBERRY FRENCH TOAST 3 sizeable pieces of French toast with homemade blueberry compote, chantilly whip cream and fresh mint</p> <p>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</p> <p>CAESAR SALAD Add grilled chicken breast for \$9 Romaine lettuce, torn garlic croutons and shaved Parmesan cheese and homemade caesar dressing</p> <p>ROUNDHOUSE CHOWDER Add 2 pieces of garlic bread for \$4 New England style clam chowder, sprinkled with chilli salt and green onions</p> <p>GRILLED CHEESE WITH CLAM CHOWDER Crispy sourdough bread with melted white cheddar, gruyère, mozzarella, and provolone, served with our signature clam chowder</p> <p>BLACKOUT BREAKFAST BURGER Grilled chuck patty, Nathans all beef frank hot dog, fried free run egg, cheddar cheese, LTO with Sriracha mayo</p> <p>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</p> <p>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</p>	<p>\$20 SMOKED BRISKET BENEDICT \$24 10 hour smoked brisket with Texas BBQ sauce, served on an english muffin, with two poached eggs and house made hollandaise</p> <p>\$23 WILD ROCKET AND TOMATO BENEDICT Add thick cut bacon for \$6 \$20 Lightly sautéed arugula, fresh sliced tomato, served on an english muffin, with two poached eggs, house made hollandaise and micro greens</p> <p>\$20 SANTA FE EGGS Add thick cut bacon for \$6 \$19.5 3 fried free run eggs with homemade Baja green chili, cheddar cheese, fresh cut salsa on hash, served with a quesadilla</p> <p>\$21.5 AVOCADO ON CRISPY SOURDOUGH TOAST \$18 Avocado spread over crispy toasted sourdough toast with two poached eggs and micro greens</p> <p>\$25 BUDDHA BOWL \$26 Massaged kale, carrots, edamame, sliced avocado, cucumber, grape tomatoes, red onion and organic quinoa with crispy fried tofu and sesame ginger dressing</p> <p>\$16 HOT OR HONEY SRIRACHA WINGS \$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</p> <p>\$12 MAC AND CHEESE Add bacon or blue cheese for \$3, add Chorizo for \$5 \$25 skillet baked macaroni with gruyère, parmesan and cheddar cheese, topped with house made garlic croutons</p> <p>\$22 MORNING AFTER SANDWICH \$23 Toasted crispy sourdough, over easy free run egg, thick cut bacon, sliced tomato, red onion, iceberg lettuce, cheddar cheese with mayo and hot sauce.</p> <p>\$28 YBC CHEESEBURGER Add bacon for \$3 \$22.5 House made chuck beef patty, American cheddar cheese, iceberg lettuce, tomato and red onion on a brioche bun or gluten free bun for \$1</p> <p>\$22.5 NASHVILLE CHICKEN SANDWICH \$24 Marinated buttermilk chicken breast, fried and tossed in hot spiced butter, with mayonnaise, shredded iceberg and pickles on brioche bun</p> <p>\$26</p>
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CHEF JARROD SWANSON

DRINKS

<p>ROCKETFUEL BEERSAR 16oz sleeve 604 house Lager, jalapeno infused Polar Ice Vodka, Worcestershire sauce, Tabasco, lime juice, clamato juice and a steak spice rim \$12</p> <p>YBC CLASSIC CAESAR 1 oz Jalapeno infused Polar Ice Vodka, Worcestershire sauce, Tabasco, lime juice, clamato juice and a steak spice rim \$12</p> <p>THE IRISH 1oz Jameson Irish Whiskey, Railtown coffee and whipped cream \$12</p> <p>CAROLINES AND COFFEE 1oz Carolan's Irish Cream and Railtown coffee \$12</p> <p>APEROL SPRITZ 5oz Aperol, prosecco, club soda and orange wedge \$13</p>	<p>MORNING SHAFT 2oz Polar Ice Vodka, Kahlúa and Carolan's, shaken with espresso and served on ice \$12</p> <p>SPICED UP GRAPEFRUIT MIMOSA 6oz Jalapeno infused Polar Ice Vodka, simple syrup, prosecco and grapefruit juice \$12</p> <p>I NEED A MIMOSA 6oz DEAL!!! Brunch classic. Prosecco served with orange juice \$6</p> <p>PINEAPPLE MIMOSA 6oz Polar Ice Vodka, prosecco and pineapple juice \$12</p> <p>MIMOSA JUG 36oz DEAL!!! Prosecco and orange juice. Simple as that. 6 servings. \$24</p>
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PRICES DO NOT INCLUDE 5% GST AND 10% LIQUOR PST

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	\$ 10	GOCHUJANG CAULIFLOWER KOREAN FIRED CAULIFLOWER TOSSED IN SWEET AND SPICY CHILI SAUCE, TOPPED WITH SESAME SEEDS AND CILANTRO	\$ 13
YALETOWN POUTINE <small>ADD SMOKED CHICKEN \$8</small> HOUSE MADE BEEF AND SHALLOT GRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET	\$14	NACHOS <small>WE POLITELY DECLINE ANY MODIFICATIONS FOR FASTER AND BETTER SERVICE</small> SMOKED CHICKEN, FRIED TORTILLA CHIPS, FRESH CUT SALSA, MOZZARELLA AND CHEDDAR, AND MILD SPICED PICKLED JALAPEÑOS, GREEN ONION AND AVOCADO DIP	\$24
PARMESAN GARLIC FRIES A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI	\$ 11	FISH TACOS THREE CRISPY LOCAL PACIFIC COD WITH MARINATED COLESLAW, FRESH CUT SALSA, AND AVOCADO PURÉE IN A WARM FLOUR TORTILLA	\$ 16
CLASSIC HAM AND PINEAPPLE PIZZA CHOPPED PINEAPPLE, MOZZARELLA AND PROVOLONE AND BLACK FOREST HAM	\$ 17	EDAMAME CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY	\$ 9
ROASTED GARLIC AND KALE PIZZA FIRE ROASTED TOMATOES, GARLIC, FRESH KALE AND KALAMATA OLIVES	\$ 15	JOHNNY MAC PIZZA SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA	\$ 17
PLANT BASED PETE'S PIZZA PLANT BASED MEAT, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS AND BLUE CHEESE SAUCE DRIZZLE	\$ 17	BBQ SMOKED CHICKEN PIZZA SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO	\$ 19

DRINKS

FRESH BEER 16 OZ 604 LAGER, LOADING BAY IPA, ROUNDHOUSE WHEAT, YALETOWN ALE OR ONE OF OUR HAND CRAFTED ROTATING SEASONAL BREWS	\$ 5	MARGARITA 1.5 OZ OLMECA TEQUILA, .5OZ TRIPLE SEC, FRESH LIME JUICE AND SUGAR, SERVED ON THE ROCKS WITH SALTED RIM	\$ 10
HOUSE WINE 6 OZ GLASS OF HOUSE WINE (MERLOT OR SAUVIGNON BLANC)	\$ 7	NEGRONI 1OZ BEEFEATER GIN, 1OZ CAMPARI, 1OZ SWEET VERMOUTH	\$ 11
OCASO TEQUILA SODA CANS SALTED LIME OR SPICY WATERMELON FLAVORS	\$ 6	CAESAR <small>VODKA, GIN OR TEQUILA</small> 1OZ SPIRIT, WORCESTERSHIRE SAUCE, TABASCO AND CLAMATO JUICE	\$ 9
REMIX VODKA SODA CANS BLOOD ORANGE OR MANGO PASSIONFRUIT	\$ 6	APEROL SPRITZ 2 OZ APEROL, 2 OZ CINZANO PROSECCO, SODA, WEDGE OF ORANGE	\$ 11
MOJITO 2OZ LAMB'S WHITE CANADIAN RUM, FRESH MINT, SUGAR AND FRESH LIME JUICE. TOPPED WITH CLUB SODA	\$ 10	WHISKEY SOUR <small>BOURBON OR RYE</small> 2OZ 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 - 5 PM 7 DAYS A WEEK

YALETOWN BREWING COMPANY

EST. 1994

PIZZA SUNDAY

EVERY SUNDAY 2PM - CLOSE

\$10 OFF EVERY PIZZA

ROASTED GARLIC AND KALE - \$15

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

SMOKED SALMON - \$18

LOCALLY SMOKED WILD SOCKEYE SALMON, PARMESAN, GRUYÈRE CHEESE, CAPERS, RED ONION, MICRO GREENS AND A DILL CREAM SAUCE DRIZZLE

10 HOUR SMOKED TEXAS BRISKET - \$22

10 HOUR SMOKED BRISKET WITH BBQ SAUCE, PICKLES AND GRAINY MUSTARD

BBQ SMOKED CHICKEN - \$19

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

CLASSIC HAM AND PINEAPPLE - \$17

CHOPPED PINEAPPLE, MOZZARELLA AND PROVOLONE, BLACK FOREST HAM

JOHNNY MAC - \$17

SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA

LAMB SAUSAGE AND CARAMELIZED ONION - \$19

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

ROASTED WILD MUSHROOM AND PROVOLONE - \$17

MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE BASE AND PROVOLONE

PLANT BASED PETE'S - \$17

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

MEDITERRANEAN PRAWN PIZZA - \$19

POACHED PRAWNS, TOMATO SAUCE, FETA CHEESE, RED ONION AND ROASTED ROMA TOMATOES.

ADD RANCH OR GARLIC AIOLI \$1

ALL PRICING BEFORE APPLICABLE TAXES
PRICES ALREADY INCLUDE DISCOUNTED DEALS

AMAZING DEALS ARE FOR DINE-IN ONLY

All draft beers \$6.50 All Day!

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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