

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 4.8% 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

BOMB CYCLONE **\$8.50**
HAZY PALE ALE - ABV: 5.7% IBU:36 16 OZ
EXPECT A SLIGHTLY BITTER START AND A BURST OF TROPICAL FRUITS TO FINISH.

LUCY TAKES FLIGHT **\$8.50** CONTAINS TRACES OF DAIRY
MANGO MILKSHAKE IPA - ABV: 7.0% IBU:22 16 OZ
A SMOOTH, HAZY IPA WITH A TOUCH OF MANGO.

KENTISH TOWN'S FINEST **\$8.50**
PORTER - ABV: 5% IBU: 25 16 OZ
A CLASSIC OUT OF LONDON, EXPECT HINTS OF CHOCOLATE, COFFEE AND VANILLA.

THAT BAR IN PRAGUE **\$8.50**
DARK PILSNER - ABV: 4.9% IBU:14 16 OZ
A TRADITIONAL DARK LAGER DONE IN THE CZECH STYLE.

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 **\$8.50**
YOUR CHOICE OF BLOOD ORANGE & MANGO PASSIONFRUIT (330ML)

OCCASO TEQUILA SODA **\$8.50**
SALTED LIME OR SPICY WATERMELON FLAVORS (330ML)

GROWERS CIDER **\$8.50**
PEACH OR PEAR (330ML)

CLASSICS

APEROL SPRITZ 4 OZ **\$15**
APEROL, CAMPO VIEJO BRUT, SODA, WEDGE OF ORANGE

NEGRONI **\$15** UPGRADE TO TANQUERAY FOR \$2
BEEFEATER GIN, CAMPARI, SWEET VERMOUTH, ORANGE PEEL

OLD FASHIONED **\$15** UPGRADE TO BUFFALO TRACE FOR \$4
EVAN WILLIAMS BOURBON, SUGAR, ANGOSTURA BITTERS, ORANGE PEEL

WHISKEY SOUR **\$15** UPGRADE TO BUFFALO TRACE FOR \$4
EVAN WILLIAMS BOURBON, SIMPLE SYRUP, FRESH LIME JUICE, ON THE ROCKS

MOJITO **\$15** UPGRADE TO HAVANA CLUB FOR \$2
LAMB'S WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA
YOUR CHOICE: ORIGINAL, MANGO, PASSIONFRUIT, SOUR APPLE OR RASPBERRY

MOSCOW MULE **\$15** UPGRADE TO ABSOLUTE FOR \$2
POLAR ICE VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME

PALOMA **\$15** UPGRADE TO CAZADORES FOR \$2
OLMECA TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, SUGAR, SODA

THE ORIGINAL MARGARITA **\$15** UPGRADE TO CAZADORES FOR \$2
OLMECA TEQUILA, COINTREAU, LIME JUICE, SIMPLE SYRUP YOUR CHOICE: ORIGINAL, MANGO OR PASSIONFRUIT

ESPRESSO MARTINI **\$15** UPGRADE TO ABSOLUT FOR \$2
POLAR ICE VODKA, KAHLUA AND ESPRESSO

CAIPIRINHA **\$15** MAKE IT A CAIPIVODKA WITH ABSOLUT FOR -\$2
BRAZILIAN CACHACA, FRESH LIME JUICE AND SUGAR

PISCO SOUR **\$16**
EL GOBERNADOR CHILEAN PISCO, FRESH LIME JUICE AND SUGAR. SHAKEN WITH VEGAN FOAMER, ON THE ROCKS WITH ANGOSTURA BITTERS

YALETOWN CAESAR **\$12** UPGRADE TO ABSOLUT FOR \$2
A CANADIAN CLASSIC. POLAR ICE VODKA, WORCESTERSHIRE SAUCE, TABASCO AND CLAMATO JUICE

PAPER PLANE **\$15** UPGRADE TO MEZCAL FOR \$5
APEROL, AMARO MONTENEGRO, WHISKEY AND LEMON. A TRUE CLASSIC

AMARETTO SOUR **\$14**
AMARETTO DISARONNO, RYE, LEMON JUICE AND SIMPLE SYRUP, SHAKEN WITH VEGAN FOAMER, SERVED ON THE ROCKS WITH ANGOSTURA BITTERS

ORIGINALS

TRIPLE BERRY **\$15** UPGRADE TO MALFY FOR \$3
BEEFEATER GIN, SOUR RASPBERRY, COINTREAU, LEMON JUICE AND SUGAR

SWEET CAROLINA **\$15** UPGRADE TO ABSOLUT FOR \$2
POLAR ICE VODKA, PEACH SCHNAPPS, GRAPEFRUIT, LEMON JUICE AND SUGAR

MY TIE **\$15**
LAMB'S WHITE RUM, SPICED RUM, COINTREAU, LIME, ORGEAT AND DARK RUM

PICA RICO **\$15**
JALAPENO INFUSED TEQUILA, MANGO SYRUP, LIME JUICE AND COINTREAU

EMPRESS SPRITZ **\$16**
EMPRESS GIN, ELDERFLOWER LIQUEUR, CAMPO VIEJO BRUT, AND CLUB SODA

LA CURA **\$16**
OLMECA TEQUILA, LIME JUICE, PASSIONFRUIT SYRUP, SUGAR AND MEZCAL

PURPLE REIGN **\$16**
EMPRESS GIN, ELDERFLOWER LIQUEUR, LEMON JUICE AND VIOLETTE

MOCKTAILS

NOJITO **\$5** ORIGINAL, PASSIONFRUIT OR MANGO
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 BTL

PINOT NOIR **\$13 \$18 \$45**
INNSKILLIN 2021, OLIVER BC

MERLOT **\$12 \$16 \$35**
SUMAC RIDGE 2019, SUMMERLAND BC

CABERNET SAUVIGNON **\$13 \$18 \$40**
INNSKILLIN 2020, OLIVER BC

SHIRAZ **\$13 \$18 \$40**
PROPRIETOR'S RESERVE JACKSON TRIGGS 2020, OLIVER BC

MALBEC **\$13 \$18 \$40**
ALAMOS MENDOZA 2020, ARGENTINA

WHITE 6 OZ 9 OZ BTL

CHARDONNAY **\$13 \$18 \$40**
JACKSON TRIGGS 2021, OLIVER BC

PINOT GRIS **\$13 \$18 \$40**
SEE YA LATER RANCH 2021, OKANAGAN FALLS BC

SAUVIGNON BLANC **\$12 \$16 \$35**
JACKSON TRIGGS 2021, OLIVER BC

RIESLING **\$13 \$18 \$45**
SEE YA LATER RANCH 2021, OKANAGAN FALLS BC

ROSÉ **\$13 \$18 \$45**
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**
CROGNOLO 2018, ITALY

CALIFORNIA RED **\$90**
ORIN SWIFT ABSTRACT 2018, CALIFORNIA USA

SYRAH **\$50**
BURROWING OWL 2019, OLIVER BC

PETIT ROUGE **\$65**
LE VIEUX PIN 2020, OLIVER BC

SHIRAZ **\$75**
PIRRAMIMMA 2018, AUSTRALIA

CABERNET SAUVIGNON **\$60**
LOUIS M MARTINI 2017, NAPA CALIFORNIA

ROSÉ **\$60**
MAISON 9, PROVENCE FR

APPETIZERS

NASHVILLE CHICKEN CORN CHOWDER	ADD GARLIC BREAD \$4	\$12
SMOKED CHICKEN, HEARTY VEGETABLES, A HINT OF NASHVILLE HEAT, FRESH CORN, AND CROUTONS		
TEMPURA ASPARAGUS		\$13.5
ALE BATTERED ASPARAGUS FRIED UNTIL CRISPY, SERVED WITH A SPICY BANGKOK SAUCE		
HOT CHICKEN WINGS		\$19.5
BUTTERMILK MARINATED WINGS, DREGGED WITH HOUSE SPICED POTATO FLOUR, COOKED FRESH, TOSSED IN HOT SAUCE AND SERVED WITH ROQUEFORT BLUE CHEESE DIP		
HONEY SRIRACHA CHICKEN WINGS		\$19.5
BUTTERMILK MARINATED WINGS, DREGGED WITH HOUSE SPICED POTATO FLOUR, COOKED FRESH, TOSSED IN HONEY SRIRACHA SAUCE AND SERVED WITH CHIPOTLE CREAM		
YALETOWN POUTINE	ADD SMOKED CHICKEN \$8	\$18
HOUSE MADE BEEF AND CHICKEN GRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET		
BEER PRETZELS		\$15
HOUSE MADE GERMAN STYLE SOFT BEER PRETZEL, FINISHED WITH COARSE SALT AND SERVED WITH HOUSE MUSTARD		
FRIED PICKLES		\$14
ALE BATTERED JALAPEÑO BRINED PICKLES. SERVED WITH HOUSE MADE RANCH		
FISH TACOS		\$21
CRISPY LOCAL PACIFIC COD WITH RED AND WHITE CABBAGE COLESLAW, FRESH CUT SALSA, CILANTRO AND AVOCADO PURÉE IN WARM FLOUR TORTILLAS		
GOCHUJANG CAULIFLOWER		\$17
KOREAN FRIED CAULIFLOWER TOSSED IN SWEET AND SPICY CHILI SAUCE, TOPPED WITH SESAME AND CILANTRO		
PARMESAN GARLIC FRIES		\$15
MOUND OF FRENCH FRIES TOSSED WITH CRISPY GARLIC, PARSLEY AND PARMESAN REGGIANO, SERVED WITH GARLIC AIOLI		
EDAMAME		\$12
CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY		
CHILLI SQUID	SERVED WITH TZATZIKI	\$22
PINEAPPLE CUT SQUID, FRIED AND TOSSED IN JALAPEÑO, GARLIC, CILANTRO, GREEN ONIONS AND LIME JUICE		
NACHOS	WE POLITELY DECLINE ANY MODIFICATIONS FOR FASTER AND BETTER SERVICE	\$30
SMOKED CHICKEN, FRIED TORTILLA CHIPS, FRESH CUT SALSA, MOZZARELLA AND CHEDDAR, MILD SPICED PICKLED JALAPEÑOS, AVOCADO DIP AND CHILI SOUR CREAM		
INDONESIAN LETTUCE WRAPS	SUB TOFU FOR CHICKEN THIGHS FOR \$7	\$23
FRIED TOFU TOSSED WITH SWEET PEPPERS, RED ONIONS, GARLIC, CILANTRO AND JALAPEÑOS SERVED WITH SRIRACHA SOY SAUCE, FRESH LETTUCE CUPS AND PEANUT SAUCE		

SALADS

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

PLATES

FISH AND CHIPS		\$29
ALE BATTERED ICELANDIC COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE		
SEAFOOD HOT PAN FETTUCCINE		\$32
SAUTÉED PRAWNS, RED ONION, ASPARAGUS, RED PEPPER, SOCKEYE SALMON, AND ATLANTIC COD IN A SWEET LEMON CREAM SAUCE. SERVED WITH FETTUCCINE AND TOPPED WITH PARMESAN		
AJ'S UNTRADITIONAL MEAT LOAF		\$29
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		
RED'S SMOKED RIBS	1/2 RACK: \$30 FULL RACK: \$40	\$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	\$25
SKILLET BAKED MACARONI WITH GRUYÈRE, PARMESAN AND CHEDDAR CHEESE, TOPPED WITH HOUSE MADE GARLIC CROUTONS		
CHICKEN FETTUCCINE		\$27
SAUTÉED CHICKEN WITH FRESH GARLIC, MORNAY CREAM AND FETTUCCINE		
PAN FRIED BLACK BEAN CHICKEN LINGUINE		\$28
SEARED CHICKEN THIGH WITH CHINESE BLACK BEANS, GARLIC, A TOUCH OF JALAPEÑO, RED ONION, AND CILANTRO		

PIZZAS

SMOKED SALMON	ADD RANCH OR GARLIC AIOLI \$1	\$28
LOCALLY SMOKED WILD SOCKEYE SALMON, PARMESAN, GRUYÈRE CHEESE, CAPERS, RED ONION, MICROGREENS AND A DILL CREAM SAUCE DRIZZLE		
10 HOUR SMOKED TEXAS BRISKET		\$32
10 HOUR SMOKED BRISKET WITH BBQ SAUCE, PICKLES AND GRAINY MUSTARD		
ROASTED GARLIC AND KALE		\$25
FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, AND KALAMATA OLIVES		
BBQ SMOKED CHICKEN		\$29
SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO		
CLASSIC HAM AND PINEAPPLE		\$27
CHOPPED PINEAPPLE, MOZZARELLA AND PROVOLONE, BLACK FOREST HAM		
JOHNNY MAC		\$27
SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA		
LAMB SAUSAGE AND CARAMELIZED ONION		\$29
HOUSE MADE LAMB SAUSAGE, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS AND FRESH ARUGULA		
ROASTED WILD MUSHROOM AND PROVOLONE		\$27
MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE BASE AND PROVOLONE		
PLANT BASED PETE'S		\$27
PLANT BASED MEAT, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS, BLUE CHEESE SAUCE DRIZZLE		
MEDITERRANEAN SHRIMP PIZZA		\$29
GRILLED PRAWNS, TOMATO SAUCE, FETA CHEESE, RED ONION AND ROASTED ROMA TOMATOES		
PEPPERONI PIZZA		\$26
GENEROUS LAYERS OF THINLY SLICED CHORIZO AND MOZZARELLA		

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

BOWLS

SINGAPORE NOODLE BOWL		\$29
MARINATED CHICKEN THIGH WITH FRESH BOK CHOY, CHINESE SAUSAGE, CARROTS, BEAN SPOUTS, PEPPERS, AND RICE VERMICELLI NOODLES, TOSSED IN A SPICY YELLOW COCONUT CURRY		
DELHI BUTTER CHICKEN		\$28
TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH STEAMED JASMINE RICE		
TOKYO SALMON	VEGAN UPON REQUEST	\$33
WILD SALMON SAUTÉED WITH SHITAKE MUSHROOMS, FRESH BOK CHOY, SPICY GARLIC AND GINGER TOGARASHI SAUCE. TOPPED WITH TEMPURA ASPARAGUS, SERVED WITH JASMINE RICE		
THAI PAD THAI		\$29
YOUR CHOICE OF MARINATED CHICKEN THIGH OR PRAWNS, RICE NOODLES, EGGS, SZECHUAN VEGETABLES, BEAN SPROUTS, PEANUTS AND SPICY THAI SAUCE		

DESSERT

STICKY TOFFEE PUDDING	ADD AN EXTRA SCOOP OF VANILLA BEAN GELATO \$5	\$11
A RICH HOUSE MADE DESSERT TOPPED WITH TOFFEE, GELATO AND ICING SUGAR		

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

VALETOWN 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

VALETOWN 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

\$14

PARMESAN GARLIC FRIES

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

\$ 11

EDAMAME

CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY

\$ 9

GOCHUJANG CAULIFLOWER

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

\$ 13

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

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

BBQ SMOKED CHICKEN PIZZA

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

\$ 19

PEPPERONI PIZZA

GENEROUS LAYERS OF THINLY SLICED CHORIZO AND MOZZARELLA. CONTAINS GLUTEN AND DAIRY.

\$ 16

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

\$24

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

DRINKS

FRESH BEER 16 OZ

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

\$ 5

HOUSE WINE

6 OZ GLASS OF HOUSE WINE
(SUMAC RIDGE MERLOT OR JACKSON TRIGGS SAUVIGNON BLANC)

\$ 7

MOJITO

2OZ LAMB'S WHITE CANADIAN RUM, FRESH MINT, SUGAR AND FRESH LIME JUICE. TOPPED WITH CLUB SODA

\$ 10

APEROL SPRITZ

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

\$ 11

MARGARITA

1.5 OZ OLMECA TEQUILA, .5OZ TRIPLE SEC, FRESH LIME JUICE AND SUGAR, SERVED ON THE ROCKS WITH SALTED RIM

\$ 10

AMARETTO SOUR

AMARETTO DISARONNO, RYE, FRESH LEMON JUICE, SUGAR AND VEGAN FOAMER, SERVED ON THE ROCKS WITH ANGOSTURA BITTERS

\$ 10

WHISKEY SOUR BOURBON OR RYE

2OZ EVAN WILLIAMS BOURBON, FRESH LEMON JUICE, SUGAR AND VEGAN FOAMER, SERVED ON THE ROCKS WITH ANGOSTURA BITTERS

\$ 10

CAESAR VODKA, GIN OR TEQUILA

1 OZ SPIRIT, WORCESTERSHIRE SAUCE, TABASCO AND CLAMATO JUICE.

\$ 9

OCASO TEQUILA SODA CANS

SALTED LIME OR SPICY WATERMELON FLAVORS

\$ 6

REMIX VODKA SODA CANS

BLOOD ORANGE OR MANGO PASSIONFRUIT

\$ 6

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 - ALL DAY

\$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.

SUNDAY FOUR CHEESE AND PESTO - \$15

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

PEPPERONI PIZZA - \$16

GENEROUS LAYERS OF THINLY SLICED CHORIZO AND MOZZARELLA

ALL PRICING BEFORE APPLICABLE TAXES
PRICES ALREADY INCLUDE DISCOUNTED DEALS

AMAZING DEALS ARE FOR DINE-IN ONLY

ADD RANCH OR GARLIC AIOLI \$1

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

BE AWESOME AND FOLLOW US ON



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