

# 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

**CANADIAN TUXEDO** **\$8.50**

MAPLE DOUGHNUT SOUR - ABV: 4.7% IBU:18 16 OZ  
TAKE AS MANY GREAT CANADIAN THINGS, PUT THEM TOGETHER, AND YOU GET THIS SWEET AND SOUR TREAT. EXPECT A MAPLE NOSE AND FRUIT FINISH.

**THE BOREAL FOREST** **\$8.50**

SPRUCE TIP IPA - ABV: 5.9% IBU:55 16 OZ  
A WEST COAST IPA BREWED WITH LOCALLY SOURCED BC SPRUCE TIPS

**PATRICK BROTHERS** **\$8.50**

NITRO STOUT- ABV: 4.7% IBU: 32 16 OZ  
SMOOTH AND DARK; MADE WITH HOPS, YEAST, MALTS, AND ROASTED BARLEY FROM THE BRITISH ISLES,

**COASTAL SEA WOLF** **\$8.50**

DRY HOPPED PILSNER - ABV: 4.0% IBU:34 16 OZ  
A CRISP, EUROPEAN-STYLE LAGER, THEN DRY-HOPPED WITH WEST COAST CITRA, MOSAIC AND CASCADE HOPS.

#### 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 & GRAPEFRUIT LIME (330ML)

**OCASO 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** **\$16** UPGRADE TO BUFFALO TRACE FOR \$4

EVAN WILLIAMS, SUGAR, ANGOSTURA BITTERS, ORANGE PEEL

**RYE SOUR** **\$15** UPGRADE TO BUFFALO TRACE FOR \$4

J.P WISERS DELUXE, 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 ALTOS FOR \$2

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

**THE ORIGINAL MARGARITA** **\$15** UPGRADE TO ALTOS 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**

INNISKILLIN 2021, OLIVER BC

**MERLOT** **\$12 \$16 \$35**

SUMAC RIDGE 2019, SUMMERLAND BC

**CABERNET SAUVIGNON** **\$13 \$18 \$40**

INNISKILLIN 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 2018, CHILE

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

LA FRENZ 2019, NARAMATA BC

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

CROGNOLLO 2018, ITALY

**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

**BUBBLES** 6 OZ 750 ML

**CAMPO VIEJO BRUT** **\$10 \$40**

APPETIZERS

<b>CHICKEN CORN CHOWDER</b>	<b>ADD GARLIC BREAD \$4</b>	<b>\$12</b>
SMOKED CHICKEN, HEARTY VEGETABLES, A HINT OF HEAT, FRESH CORN, AND CROUTONS		
<b>TEMPURA ASPARAGUS</b>		<b>\$13.5</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, DREGGED 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, DREGGED 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>\$18</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>\$15</b>
HOUSE MADE GERMAN STYLE SOFT BEER PRETZEL, FINISHED WITH COARSE SALT AND SERVED WITH HOUSE MUSTARD		
<b>FRIED PICKLES</b>		<b>\$14</b>
ALE BATTERED JALAPEÑO BRINED PICKLES. SERVED WITH HOUSE MADE RANCH		
<b>FISH TACOS</b>		<b>\$21</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>\$15</b>
MOUND OF FRENCH FRIES TOSSED WITH CRISPY GARLIC, PARSLEY AND PARMESAN REGGIANO, SERVED WITH GARLIC AIOLI		
<b>EDAMAME</b>		<b>\$12</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>NACHOS</b>	<b>WE POLITELY DECLINE ANY MODIFICATIONS FOR FASTER AND BETTER SERVICE</b>	<b>\$30</b>
SMOKED CHICKEN, FRIED TORTILLA CHIPS, FRESH CUT SALSA, MOZZARELLA AND CHEDDAR, MILD SPICED PICKLED JALAPEÑOS, AVOCADO DIP AND CHILI SOUR CREAM		
<b>INDONESIAN LETTUCE WRAPS</b>	<b>SUB TOFU FOR CHICKEN THIGHS FOR \$7</b>	<b>\$23</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>\$26</b>
ICEBERG LETTUCE TOPPED WITH CRISPY SHALLOTS, SAVOY CABBAGE, PEA SHOOTS, CILANTRO, JULIENNEED 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 \$8 OR SALMON FOR \$10</b>	<b>\$16</b>
CRISP ROMAINE, TORN GARLIC CROUTONS AND SHAVED PARMESAN		
<b>CLASSIC COBB SALAD</b>	<b>ADD CHICKEN BREAST \$8 OR SALMON FOR \$10</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>\$32</b>
HONEY MUSTARD GREENS, BLUE CHEESE, GRAPE TOMATOES, SOFT BOILED EGG, AVOCADO, PRAWN SKEWER AND GRILLED SOCKEYE SALMON		
<b>VEGETARIAN CHOPPED SALAD</b>	<b>ADD CHICKEN BREAST \$8 OR SALMON FOR \$10</b>	<b>\$23</b>
CHOPPED MIXED GREENS, CHICKPEAS, RED ONION, GRUYERE CHEESE, CUCUMBER, GRAPE TOMATOES MIXED TOGETHER WITH ITALIAN VINAIGRETTE DRESSING AND TOPPED WITH KALAMATA OLIVES		
<b>GARDEN GREENS SALAD</b>	<b>ADD CHICKEN BREAST \$8 OR SALMON FOR \$10</b>	<b>\$14</b>
TUSCAN GREENS AND JULIENNEED CARROTS, HONEY MUSTARD DRESSING		
<b>BUDDHA BOWL</b>	<b>VEGAN</b>	<b>\$26</b>
MASSAGED KALE, CARROTS, EDAMAME, SLICED AVOCADO, CUCUMBER, GRAPE TOMATOES, RED ONION AND ORGANIC QUINOA WITH CRISPY FRIED TOFU AND SESAME GINGER DRESSING		

PLATES

<b>FISH AND CHIPS</b>		<b>\$29</b>
ALE BATTERED ICELANDIC COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE		
<b>SEAFOOD HOT PAN FETTUCCINE</b>		<b>\$32</b>
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		
<b>AJ'S UNTRADITIONAL MEAT LOAF</b>		<b>\$29</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>
SMOKED BABY BACK PORK RIBS, FROM OUR PIT IN EAST VAN, SERVED WITH RED'S BBQ SAUCE AND FRENCH FRIES		
<b>MAC AND CHEESE</b>	<b>ADD BLUE CHEESE OR BACON FOR \$3, ADD CHORIZO FOR \$5</b>	<b>\$25</b>
SKILLET BAKED MACARONI WITH GRUYÈRE, PARMESAN AND CHEDDAR CHEESE, TOPPED WITH HOUSE MADE GARLIC CROUTONS		
<b>CHICKEN FETTUCCINE</b>		<b>\$27</b>
SAUTÉED CHICKEN WITH FRESH GARLIC, MORNAY CREAM AND FETTUCCINE		
<b>PAN FRIED BLACK BEAN CHICKEN LINGUINE</b>		<b>\$28</b>
SEARED CHICKEN THIGH WITH CHINESE BLACK BEANS, GARLIC, A TOUCH OF JALAPEÑO, RED ONION, AND CILANTRO		

PIZZAS

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

BUNS

<b>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>		
<b>SMOKED CHICKEN SANDWICH</b>		<b>\$24</b>
6 HOUR SMOKED CHICKEN WITH CANADIAN BBQ SAUCE, CRUNCHY COLESLAW, MAYO AND SLICED PICKLES ON SOURDOUGH		
<b>SMOKED BRISKET SANDWICH</b>		<b>\$26</b>
10 HOUR SMOKED AND SLICED BRISKET WITH CANADIAN 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, CHEDDAR CHEESE, YBC MAYO, ICEBERG LETTUCE, TOMATO AND RED ONION ALL ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN		
<b>SPICY CHICKEN SANDWICH</b>	<b>GLUTEN FRIENDLY UPON REQUEST</b>	<b>\$24</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>\$22.5</b>
HOUSE MADE CHUCK BEEF PATTY, CHEDDAR CHEESE, YBC MAYO, ICEBERG LETTUCE, TOMATO AND RED ONION ON A BRIOCHE BUN OR GLUTEN FREE BUN		
<b>TOGARASHI SALMON BURGER</b>		<b>\$28</b>
GRILLED SOCKEYE SALMON WITH FRESH COLESLAW, TOGARASHI MAYO, SLICED TOMATO AND CRISPY SHALLOTS ON BRIOCHE		
<b>GRILLED CHEESE WITH CHICKEN CHOWDER</b>		<b>\$22</b>
CRISPY SOURDOUGH BREAD WITH MELTED WHITE CHEDDAR,ORANGE CHEDDAR, GRUYÈRE, AND PARMESAN, SERVED WITH OUR SIGNATURE CHICKEN CORN CHOWDER		
<b>CHICKEN BURGER</b>		<b>\$24</b>
GRILLED ASIAN CHICKEN THIGHS, LETTUCE, TOMATO AND RED ONION, WITH SHITAKE RELISH AND OUR ORIGINAL DIJON MAYO		

BOWLS

<b>SINGAPORE NOODLE BOWL</b>		<b>\$29</b>
MARINATED CHICKEN THIGH WITH FRESH BOK CHOY, CHINESE SAUSAGE, CARROTS, BEAN SPOUTS, PEPPERS, AND RICE VERMICELLI NOODLES, TOSSED IN A SPICY YELLOW COCONUT CURRY		
<b>DELHI BUTTER CHICKEN</b>		<b>\$28</b>
TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH STEAMED JASMINE RICE		
<b>TOKYO SALMON</b>	<b>VEGAN UPON REQUEST</b>	<b>\$33</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>\$29</b>
YOUR CHOICE OF MARINATED CHICKEN THIGH OR PRAWNS, RICE NOODLES, EGGS, SZECHUAN VEGETABLES, BEAN SPROUTS, PEANUTS AND SPICY THAI SAUCE		

DESSERT

<b>STICKY TOFFEE PUDDING</b>	<b>ADD AN EXTRA SCOOP OF VANILLA BEAN GELATO \$5</b>	<b>\$11</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

# 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

### 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

\$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, YALETOWN ALE OR ONE OF OUR HAND CRAFTED ROTATING SEASONAL BREWS

\$6

### HOUSE WINE

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

\$ 7

### MOJITO

20Z 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, .50Z COINTREAU, 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

20Z J.P WISER DELUXE, 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

PLEASE CHECK WITH YOUR SERVER FOR AVAILABLE FLAVORS

\$ 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 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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