

APPETIZERS

SHISHITO PEPPERS

SWEET AND SPICY PEPPERS TOSSED IN BANGOK SAUCE WITH CRISPY ONIONS AND SPICY MAYO

HOT CHICKEN WINGS

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

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

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

HOUSE MADE GERMAN STYLE SOFT BEER PRETZEL, FINISHED WITH COARSE SALT AND SERVED WITH HOUSE MUSTARD FRIED PICKLES

ALE BATTERED JALAPEÑO BRINED PICKLES. SERVED WITH HOUSE MADE RANCH

FISH TACOS

CRISPY LOCAL PACIFIC COD WITH RED AND WHITE CABBAGE COLESLAW, FRESH CUT SALSA, CILANTRO AND AVOCADO PUREE IN WARM FLOUR TORTILLAS

GOCHUJANG CAULIFLOWER

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

PARMESAN GARLIC FRIES

MOUND OF FRENCH FRIES TOSSED WITH CRISPY GARLIC, PARSLEY AND PARMESAN REGGIANO, SERVED WITH GARLIC AIOLI

EDAMAME

CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY

CHILLI SQUID

SERVED WITH TZATZIKI

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

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

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

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

CAESAR SALAD

ADD CHICKEN BREAST \$8 OR SALMON FOR \$11

CRISP ROMAINE, TORN GARLIC CROUTONS AND SHAVED PARMESAN

CLASSIC COBB SALAD

ADD CHICKEN BREAST \$8 OR SALMON FOR \$11

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

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 \$11

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 \$11

TUSCAN GREENS AND JULIENNEED CARROTS, HONEY MUSTARD DRESSING

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

PLATES

FISH AND CHIPS

ALE BATTERED ICELANDIC COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE

SEAFOOD HOT PAN FETTUCCINE

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

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:

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

CHICKEN FETTUCCINE

SAUTÉED CHICKEN WITH FRESH GARLIC, MORNAY CREAM AND FETTUCCINE

PAN FRIED BLACK BEAN CHICKEN LINGUINE

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

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

10 HOUR SMOKED BRISKET

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

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

MEDITERRANEAN SHRIMP PIZZA

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

PEPPERONI PIZZA

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

6 HOUR SMOKED CHICKEN WITH CANADIAN BBQ SAUCE, CRUNCHY COLESLAW, MAYO AND SLICED PICKLES ON SOURDOUGH

SMOKED BRISKET SANDWICH

10 HOUR SMOKED AND SLICED BRISKET WITH CANADIAN BBQ SAUCE, CRUNCHY COLESLAW, MAYO AND SLICED PICKLES ON SOURDOUGH

PLANT BASED BURGER

VEGAN UPON REQUEST

VEGETARIAN PATTY, CHEDDAR CHEESE, YBC MAYO, ICEBERG LETTUCE, TOMATO AND RED ONION ALL ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN

NASHVILLE CHICKEN SANDWICH

GLUTEN FRIENDLY UPON REQUEST

MARINATED BUTTERMILK CHICKEN BREAST FRIED AND TOSSED IN HOT SPICED BUTTER, MAYO, SHREDDED ICEBERG AND PICKLES ON BRIOCHE BUN

YBC CHEESEBURGER

HOUSE MADE CHUCK BEEF PATTY, CHEDDAR CHEESE, YBC MAYO, ICEBERG LETTUCE, TOMATO AND RED ONION ON A BRIOCHE BUN OR GLUTEN FREE BUN

TOGARASHI SALMON BURGER

GRILLED SOCKEYE SALMON WITH FRESH COLESLAW, TOGARASHI MAYO, SLICED TOMATO AND CRISPY SHALLOTS ON BRIOCHE

CHICKEN BURGER

GRILLED ASIAN CHICKEN THIGHS, LETTUCE, TOMATO AND RED ONION, WITH SHITAKE RELISH AND OUR ORIGINAL DIJON MAYO

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

DELHI BUTTER CHICKEN

TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH STEAMED JASMINE RICE

TOKYO SALMON

VEGAN UPON REQUEST

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

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

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

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.

TAKE A FLIGHT

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)

COCKTAILS

VODKA

SWEET CAROLINA **UPGRADE TO ABSOLUT FOR \$2** 2 OZ **\$16**

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

YALETOWN CAESAR **UPGRADE TO ABSOLUT FOR \$2** 1 OZ **\$13**

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

MOSCOW MULE **UPGRADE TO ABSOLUTE FOR \$2** 2 OZ **\$16**

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

ESPRESSO MARTINI **UPGRADE TO ABSOLUT FOR \$2** 2 OZ **\$16**

POLAR ICE VODKA, KAHLUA AND ESPRESSO

TEQUILA

PALOMA **UPGRADE TO ALTOS FOR \$2** 2 OZ **\$16**

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

MAKE IT SPICY \$1

THE ORIGINAL MARGARITA **UPGRADE TO ALTOS FOR \$2** 2 OZ **\$16**

OLMECA TEQUILA, COINTREAU, LIME JUICE, SIMPLE SYRUP YOUR

CHOICE: ORIGINAL, MANGO OR PASSIONFRUIT

MAKE IT SPICY \$1

GIN

PURPLE REIGN 2 OZ **\$17**

EMPRESS GIN, ELDERFLOWER LIQUEUR, LEMON JUICE AND VIOLETTE

EMPRESS SPRITZ 4 OZ **\$17**

EMPRESS GIN, ELDERFLOWER LIQUEUR, CAMPO VIEJO BRUT, AND CLUB SODA

TRIPLE BERRY 3 OZ **\$16**

BEEFEATER GIN, SOUR RASPBERRY, COINTREAU, LEMON JUICE AND SUGAR

MALFY SPRITZ 4 OZ **\$17**

MALFY GIN, COINTREAU, CAMPO VIEJO BRUT, GRAPEFRUIT JUICE AND CLUB SODA

NEGRONI **UPGRADE TO TANQUERAY FOR \$2** 3 OZ **\$16**

BEEFEATER GIN, CAMPARI, SWEET VERMOUTH, ORANGE PEEL

WHISKEY

OLD FASHIONED **UPGRADE TO BRBN FOR \$5** 2 OZ **\$16**

PIKE CREEK RYE, SUGAR, ANGOSTURA BITTERS, ORANGE PEEL

MAKE IT WITH MAPLE \$1

RYE SOUR **UPGRADE TO BRBN FOR \$5** 2 OZ **\$16**

J.P WISERS DELUXE, SIMPLE SYRUP, FRESH LIME JUICE, ON THE ROCKS

PAPER PLANE **UPGRADE TO MEZCAL FOR \$5** 3 OZ **\$17**

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

SUPPORTING CAST

APEROL SPRITZ 4 OZ **\$16**

APEROL, CAMPO VIEJO BRUT, SODA, WEDGE OF ORANGE

MOJITO **UPGRADE TO HAVANA CLUB FOR \$2** 2 OZ **\$16**

LAMB'S WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA

YOUR CHOICE: ORIGINAL, MANGO, PASSIONFRUIT, SOUR APPLE OR RASPBERRY

PISCO SOUR 2 OZ **\$17**

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

AMARETTO SOUR 2 OZ **\$15**

AMARETTO DISARONNO, RYE, LEMON JUICE AND SIMPLE SYRUP. SHAKEN WITH VEGAN FOAMER, SERVED ON THE ROCKS WITH ANGOSTURA BITTERS

SANGRIA **CHOOSE RED OR WHITE** 4 OZ **\$16**

RED OR WHITE WINE, CAMPO VIEJO BRUT, TORRES BRANDY, APPLE JUICE, ORANGE JUICE, LEMON AND SUGAR, TOPPED WITH SODA

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 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 2019, 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

WINE YEAR IS SUBJECT TO AVAILABILITY

BUBBLES 6 OZ 750 ML

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