

YALETOWN BREWING COMPANY

EST. 1994

APPETIZERS

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

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

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 \$8**

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, JULIENED 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 JULIENED 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: **\$32** FULL RACK: **\$42**

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

\$21

\$21

\$19.5

\$15.5

\$15.5

\$22.5

\$18.5

\$16.5

\$13.5

\$23

\$32

\$24

\$28

\$18

\$26

\$34

\$25

\$15

\$28

\$30

\$35

\$33

\$42

\$26

\$29

\$29

PIZZAS

ADD RANCH OR GARLIC AIOLI **\$1**

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

4 CHEESE

MOZZARELLA AND PROVOLONE WITH PARMESAN AND GRUYERE CHEESE, HOMEMADE PESTO, AND ROASTED GARLIC

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

\$26

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

SMOKED BRISKET SANDWICH

\$30

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

VEGGIE BURGER

VEGAN UPON REQUEST

\$24

VEGETARIAN PATTY, CUCUMER, TZAZIKI, FETA CHEESE, HOT SAUCE TOMATO AND RED ONION ALL ON A BRIOCHE BUN OR GLUTEN FREE BUN

NASHVILLE CHICKEN SANDWICH **GLUTEN FRIENDLY UPON REQUEST**

\$26

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

YBC CHEESEBURGER

\$25

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

\$30

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

CHICKEN BURGER

\$26

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

BOWLS

SINGAPORE NOODLE BOWL

\$31

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

\$29

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

TOKYO SALMON **VEGAN UPON REQUEST**

\$35

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

\$30

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**

\$14

A RICH HOUSE MADE DESSERT TOPPED WITH TOFFEE, GELATO AND ICING SUGAR

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