

YALETOWN BREWING COMPANY

EST. 1994

APPETIZERS

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 \$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

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

VEGGIE BURGER

VEGAN UPON REQUEST

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**

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

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 **\$8.75**
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 **\$8.75**
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 **\$8.75**
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 **\$8.75**
A CLASSIC, WELL BALANCED PALE ALE MADE WITH CASCADE HOPS FROM THE PACIFIC NORTHWEST. 4.8% ABV 21 IBU 16 OZ

SEASONAL BEERS

86 TO INFINITY **\$8.75**
HAZY WEST COAST IPA - ABV: 5.8% IBU: 36 16 OZ
A BALANCED HAZY PERFECT FOR SUMMER AND MADE IN THE WEST COAST STYLE. USING A HEALTHY AMOUNT OF SIMCOE HOPS AS WELL AS CITRA AND MOSAIC.

RUN TO THE PILS **\$8.75**
WEST COAST PILSNER - ABV: 4.3% IBU: 22 16 OZ
BREWED WITH TRADITIONAL GERMAN PILSNER MALT AND EUROPEAN NOBLE HOPS, THEN DRY-HOPPED WITH WEST COAST CITRA AND CASCADE HOPS.

TAKE THE BAKERLOO **\$8.75**
ENGLISH BROWN - ABV: 4.6% IBU: 26 16 OZ
BREWED WITH ENGLISH MALTS, YEAST AND HOPS, CREATING A QUINTESSENTIAL DARKER PUB ALE.

SOUR TO THE PEOPLE **\$8.75**
CHERRY SOUR - ABV: 4.4% IBU: 20 16 OZ
A BALANCED CHERRY FLAVOUR THAT'S FINISHED ON CHERRIES, THEN LEFT TO AGE FOR AN EXTENDED PERIOD OF TIME.

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**
PLEASE CHECK WITH YOUR SERVER FOR AVAILABLE FLAVORS (330ML)

OCASO TEQUILA SODA **\$8.50**
PLEASE CHECK WITH YOUR SERVER FOR AVAILABLE FLAVORS (473ML)

GROWERS CIDER **\$8.50**
CHOICE OF: PEACH, PEAR OR APPLE (330ML)

DRINKS MENU

COCKTAILS

VODKA

SWEET CAROLINA **UPGRADE TO GREYGOOSE FOR \$5** 2 OZ **\$16**
ABSOLUT VODKA, PEACH SCHNAPPS, GRAPEFRUIT, LEMON JUICE AND SUGAR

YALETOWN CAESAR **UPGRADE TO GREYGOOSE FOR \$5** 1 OZ **\$13**
A CANADIAN CLASSIC. ABSOLUT VODKA, WORCESTERSHIRE SAUCE, TABASCO AND CLAMATO JUICE

MOSCOW MULE **UPGRADE TO GREYGOOSE FOR \$5** 2 OZ **\$16**
ABSOLUT VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME

ESPRESSO MARTINI **UPGRADE TO GREYGOOSE FOR \$5** 2 OZ **\$16**
ABSOLUT VODKA, KAHLUA AND ESPRESSO

TEQUILA

PALOMA **UPGRADE TO CASAMIGOS FOR \$5** 2 OZ **\$16**
ALTOS TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, SUGAR, SODA
MAKE IT SPICY \$1

THE ORIGINAL MARGARITA **UPGRADE TO CASAMIGOS FOR \$5** 2 OZ **\$16**
ALTOS 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, CINZANO PROSECCO, 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, PROSECCO, GRAPEFRUIT JUICE AND CLUB SODA

NEGRONI **UPGRADE TO TANQUERAY FOR \$2** 3 OZ **\$16**
BEEFEATER GIN, CAMPARI, SWEET VERMOUTH, ORANGE PEEL

WHISKEY

OLD FASHIONED 2 OZ **\$16**
PIKE CREEK RYE, SUGAR, ANGOSTURA BITTERS, ORANGE PEEL
MAKE IT WITH MAPLE \$1

RYE SOUR 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, PIKE CREEK AND LEMON. A TRUE CLASSIC

SUPPORTING CAST

APEROL SPRITZ 4 OZ **\$16**
APEROL, PROSECCO, SODA, WEDGE OF ORANGE

MOJITO **UPGRADE TO HAVANA CLUB FOR \$2** 2 OZ **\$16**
CAPTAIN MORGAN WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA
YOUR CHOICE: ORIGINAL, MANGO, PASSIONFRUIT, SOUR APPLE OR RASPBERRY

PISCO SOUR 2 OZ **\$17**
CAPEL RESERVADO 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, 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
SEE YA LATER RANCH 2025, OKANAGAN FALLS BC			
MERLOT	\$12	\$16	\$35
SUMAC RIDGE 2023, SUMMERLAND BC			
CABERNET SAUVIGNON	\$13	\$18	\$40
INNISKILLIN 2024, OLIVER BC			
SHIRAZ	\$13	\$18	\$40
PROPRIETOR'S RESERVE JACKSON TRIGGS 2022, OLIVER BC			
MALBEC	\$13	\$18	\$40
ALAMOS MENDOZA 2024, ARGENTINA			

WHITE

	6 OZ	9 OZ	BTL
CHARDONNAY	\$13	\$18	\$40
JACKSON TRIGGS 2024, OLIVER BC			
PINOT GRIS	\$13	\$18	\$40
SEE YA LATER RANCH 2024, OKANAGAN FALLS BC			
SAUVIGNON BLANC	\$12	\$16	\$35
JACKSON TRIGGS 2024, OLIVER BC			
RIESLING	\$13	\$18	\$45
SEE YA LATER RANCH 2023, OKANAGAN FALLS BC			
ROSÉ	\$13	\$18	\$45
SEE YA LATER RANCH 2024, OKANAGAN FALLS BC			

BOTTLES

WINE YEAR IS SUBJECT TO AVAILABILITY

	750 ML
CHARDONNAY	\$60
MISSION HILL RESERVE 2022, OLIVER BC	
PINOT GRIS	\$45
QUAILS' GATE "FIELDS & FLIGHT" 2025, OLIVER BC	
PINOT GRIS	\$55
BURROWING OWL 2023, OLIVER BC	
SAUVIGNON BLANC	\$55
CEDAR CREEK 2025, NEW ZEALAND	
NOBLE BLEND	\$45
JOIE, NARAMATA BC	
PINOT NOIR	\$54
QUAILS GATE "FIELDS & FLIGHT" 2024, OLIVER BC	
SYRAH	\$50
BURROWING OWL 2022, OLIVER BC	
CABERNET SAUVIGNON	\$75
LOUIS M MARTINI 2019, NAPA CALIFORNIA	
CABERNET FRANC	\$65
BLACK SAGE 2023, OLIVER BC	
CABERNET SAUVIGNON	\$40
CASILLERO DEL DIABLO 2023, CHILLE	
TOSCANA	\$75
CROGNOLO 2022, ITALY	
SHIRAZ	\$60
PIRRAMIMMA 2020, AUSTRALIA	
ROSÉ	\$75
WHISPERING ANGEL 2024, PROVENCE FR	
ROSÉ	\$45
QUAILS' GATE "FIELDS & FLIGHT" 2024, OLIVER BC	
ROSÉ	\$55
MAISON 9 2022, PROVENCE FR	

BUBBLES

	6 OZ	750 ML
PROSECCO	\$10	\$40
MIONETTO VEGAN PROSECCO, VENETO ITALY		
LAMBRUSCO		\$70
TOMATO WHEELS SPARKLING RED, EMILIA-ROMAGNA ITALY		
CAVA BRUT		\$45
SEGURA VIUDAS ORGANIC CAVA, CATALONIA SPAIN		

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

 YALETOWNBREWINGCO

ALL PRICING BEFORE APPLICABLE TAXES

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

\$13

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

\$13

EDAMAME

CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY

\$11

FRIED PICKLES

DEEP FRIED TEMPURA BATTERED KOSHER PICKLES, SERVED WITH RANCH DIP

\$13

FISH TACOS

THREE CRISPY LOCAL PACIFIC COD WITH MARINATED COLESLAW, FRESH CUT SALSA, AND AVOCADO PURÉE IN A WARM FLOUR TORTILLA

\$18

CLASSIC HAM AND PINEAPPLE PIZZA

CHOPPED PINEAPPLE, MOZZARELLA AND PROVOLONE AND BLACK FOREST HAM

\$19

ROASTED GARLIC AND KALE PIZZA

FIRE ROASTED TOMATOES, GARLIC, FRESH KALE AND KALAMATA OLIVES

\$17

JOHNNY MAC PIZZA

SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA

\$19

BBQ SMOKED CHICKEN PIZZA

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

\$20

PEPPERONI PIZZA

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

\$19

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

\$27

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

\$6.95

HOUSE WINE

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

\$7

MOJITO

2OZ CAPTAIN MORGAN WHITE RUM, FRESH MINT, SUGAR AND FRESH LIME JUICE. TOPPED WITH CLUB SODA

\$11

APEROL SPRITZ

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

\$12

MARGARITA

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

\$11

NEGRONI

BEEFEATER GIN, CAMPARI, SWEET VERMOUTH AND GARNISHED WITH AN ORANGE PEEL

\$11

WHISKEY SOUR

2OZ J.P WISER DELUXE, FRESH LEMON JUICE, SUGAR AND VEGAN FOAMER, SERVED ON THE ROCKS WITH ANGOSTURA BITTERS

\$11

CAESAR VODKA, GIN OR TEQUILA

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

\$10

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

3 - 6 PM MONDAY TO SATURDAY

YALETOWN BREWING COMPANY

EST. 1994

PIZZA SUNDAY & ALL DAY HAPPY HOUR

\$10 OFF EVERY PIZZA

(PRICES LISTED REFLECT THE DISCOUNT)

ADD RANCH OR GARLIC AIOLI \$1



ROASTED GARLIC AND KALE \$17

FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, MOZZARELLA, & KALAMATA OLIVES

10 HOUR SMOKED BRISKET \$25

10 HOUR SMOKED BRISKET WITH MOZZARELLA, CHEDDAR, BBQ SAUCE, PICKLES & GRAINY MUSTARD

BBQ SMOKED CHICKEN \$20

SMOKED PULLED CHICKEN WITH BBQ SAUCE, RED ONION & CILANTRO

CLASSIC HAM AND PINEAPPLE \$18

CHOPPED PINEAPPLE, MOZZARELLA, BLACK FOREST HAM

JOHNNY MAC \$19

SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA

LAMB SAUSAGE AND CARAMELIZED ONION \$22

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

ROASTED WILD MUSHROOM AND PROVOLONE \$19

MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE BASE AND MOZZARELLA

MEDITERRANEAN PRAWN PIZZA \$20

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

SUNDAY FOUR CHEESE AND PESTO \$17

CREAMY CHEESY PESTO SAUCE, FOUR CHEESE BLEND OF MOZZARELLA, PROVOLONE, GRUYERE, PARMESAN, TOPPED WITH PESTO

PEPPERONI PIZZA \$19

GENEROUS LAYERS OF THINLY SLICED CHORIZO AND MOZZARELLA

SUNDAY FEATURE ONLY!

ALL DAY HAPPY HOUR FOOD

GOCHUJANG CAULIFLOWER \$17

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

PARMESAN GARLIC FRIES. \$13

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

FISH TACOS \$18

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

CHICKEN WINGS \$16

BUTTERMILK MARINATED WINGS, DREDGED WITH HOUSE SPICED POTATO FLOUR, COOKED FRESH, TOSSED IN YOUR SAUCE OF CHOICE:

HOT WITH BLUE CHEESE DIP, SALT & PEPPER WITH BLUE CHEESE OR HONEY SRIRACHA WITH CHILI SOUR CREAM

ALL DAY HAPPY HOUR DRINKS

ALL 8 HOUSE BEERS	16 OZ	\$6.95
HOUSE RED OR WHITE WINE	6 OZ	\$7
OCASO CAN	330ML	\$6
REMIX CAN	330ML	\$6
APEROL SPRITZ	4 OZ	\$12
MARGARITA	2 OZ	\$11
CAESAR	1 OZ	\$10
VODKA, GIN OR TEQUILA		

DREAM BIG,
WORK HARD,
HAVE A BEER

