

# YALETOWN BREWING COMPANY

EST. 1994

## APPETIZERS

<b>HOT CHICKEN WINGS</b> BUTTERMILK MARINATED WINGS, DREDGED WITH HOUSE SPICED POTATO FLOUR, COOKED FRESH, TOSSED IN HOT SAUCE AND SERVED WITH ROQUEFORT BLUE CHEESE DIP	<b>\$21</b>
<b>HONEY SRIRACHA CHICKEN WINGS</b> BUTTERMILK MARINATED WINGS, DREDGED WITH HOUSE SPICED POTATO FLOUR, COOKED FRESH, TOSSED IN HONEY SRIRACHA SAUCE AND SERVED WITH CHIPOTLE CREAM	<b>\$21</b>
<b>YALETOWN POUTINE</b> <b>ADD SMOKED CHICKEN OR BRISKET \$8</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>\$19.5</b>
<b>BEER PRETZELS</b> HOUSE MADE GERMAN STYLE SOFT BEER PRETZEL, FINISHED WITH COARSE SALT AND SERVED WITH HOUSE MUSTARD	<b>\$15.5</b>
<b>FRIED PICKLES</b> ALE BATTERED JALAPEÑO BRINED PICKLES. SERVED WITH HOUSE MADE RANCH	<b>\$15.5</b>
<b>FISH TACOS</b> CRISPY LOCAL PACIFIC COD WITH RED AND WHITE CABBAGE COLESLAW, FRESH CUT SALSA, CILANTRO AND AVOCADO PURÉE IN WARM FLOUR TORTILLAS	<b>\$22.5</b>
<b>GOCHUJANG CAULIFLOWER</b> KOREAN FRIED CAULIFLOWER TOSSED IN SWEET AND SPICY CHILI SAUCE, TOPPED WITH SESAME AND CILANTRO	<b>\$18.5</b>
<b>PARMESAN GARLIC FRIES</b> MOUND OF FRENCH FRIES TOSSED WITH CRISPY GARLIC, PARSLEY AND PARMESAN REGGIANO, SERVED WITH GARLIC AIOLI	<b>\$16.5</b>
<b>EDAMAME</b> CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY	<b>\$13.5</b>
<b>CHILLI SQUID</b> <b>SERVED WITH TZAZIKI</b> PINEAPPLE CUT SQUID, FRIED AND TOSSED IN JALAPEÑO, GARLIC, CILANTRO, GREEN ONIONS AND LIME JUICE	<b>\$23</b>

## SALADS

<b>SPICY ASIAN CHICKEN SALAD</b> 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	<b>\$28</b>
<b>CAESAR SALAD</b> <b>ADD CHICKEN BREAST \$8 OR SALMON FOR \$11</b> CRISP ROMAINE, TORN GARLIC CROUTONS AND SHAVED PARMESAN	<b>\$18</b>
<b>CLASSIC COBB SALAD</b> <b>ADD CHICKEN BREAST \$8 OR SALMON FOR \$11</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>\$26</b>
<b>SEAFOOD SALAD</b> HONEY MUSTARD GREENS, BLUE CHEESE, GRAPE TOMATOES, SOFT BOILED EGG, AVOCADO, PRAWN SKEWER AND GRILLED SOCKEYE SALMON	<b>\$34</b>
<b>GARDEN GREENS SALAD</b> <b>ADD CHICKEN BREAST \$8 OR SALMON FOR \$11</b> TUSCAN GREENS AND JULIENNED CARROTS, HONEY MUSTARD DRESSING	<b>\$15</b>
<b>BUDDHA BOWL</b> <b>VEGAN</b> MASSAGED KALE, CARROTS, EDAMAME, SLICED AVOCADO, CUCUMBER, GRAPE TOMATOES, RED ONION AND ORGANIC QUINOA WITH CRISPY FRIED TOFU AND SESAME GINGER DRESSING	<b>\$28</b>

## PLATES

<b>FISH AND CHIPS</b> ALE BATTERED ICELANDIC COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE	<b>\$30</b>
<b>SEAFOOD HOT PAN FETTUCCINE</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>\$35</b>
<b>RED'S SMOKED HALF RACK OF RIBS</b> SMOKED BABY BACK PORK RIBS, FROM OUR PIT IN EAST VAN, SERVED WITH RED'S BBQ SAUCE AND FRENCH FRIES	<b>\$32</b>
<b>MAC AND CHEESE</b> <b>ADD BLUE CHEESE OR BACON FOR \$3, ADD CHORIZO FOR \$5</b> SKILLET BAKED MACARONI WITH GRUYÈRE, PARMESAN AND CHEDDAR CHEESE, TOPPED WITH HOUSE MADE GARLIC CROUTONS	<b>\$26</b>
<b>CHICKEN FETTUCCINE</b> SAUTÉED CHICKEN WITH FRESH GARLIC, MORNAY CREAM AND FETTUCCINE	<b>\$29</b>
<b>PAN FRIED BLACK BEAN CHICKEN LINGUINE</b> SEARED CHICKEN THIGH WITH CHINESE BLACK BEANS, GARLIC, A TOUCH OF JALAPEÑO, RED ONION, AND CILANTRO	<b>\$29</b>

## PIZZAS

<b>10 HOUR SMOKED BRISKET</b> 10 HOUR SMOKED BRISKET WITH BBQ SAUCE, PICKLES AND GRAINY MUSTARD	<b>\$35</b>
<b>ROASTED GARLIC AND KALE</b> FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, AND KALAMATA OLIVES	<b>\$27</b>
<b>BBQ SMOKED CHICKEN</b> SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO	<b>\$30</b>
<b>CLASSIC HAM AND PINEAPPLE</b> CHOPPED PINEAPPLE, MOZZARELLA AND PROVOLONE, BLACK FOREST HAM	<b>\$29</b>
<b>JOHNNY MAC</b> SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA	<b>\$29</b>
<b>LAMB SAUSAGE AND CARAMELIZED ONION</b> HOUSE MADE LAMB SAUSAGE, MORNAY SAUCE, ROASTED TOMATOES, CARAMELIZED ONIONS AND FRESH ARUGULA	<b>\$32</b>
<b>ROASTED WILD MUSHROOM AND PROVOLONE</b> MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE BASE AND PROVOLONE	<b>\$29</b>
<b>4 CHEESE</b> MOZZARELLA AND PROVOLONE WITH PARMESAN AND GRUYERE CHEESE, HOMEMADE PESTO, AND ROASTED GARLIC	<b>\$27</b>
<b>MEDITERRANEAN SHRIMP PIZZA</b> GRILLED PRAWNS, TOMATO SAUCE, FETA CHEESE, RED ONION AND ROASTED ROMA TOMATOES	<b>\$30</b>
<b>PEPPERONI PIZZA</b> GENEROUS LAYERS OF THINLY SLICED PEPPERONI AND MOZZARELLA	<b>\$29</b>

## 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**

<b>SMOKED CHICKEN SANDWICH</b> 6 HOUR SMOKED CHICKEN WITH CANADIAN BBQ SAUCE, CRUNCHY COLESLAW, MAYO AND SLICED PICKLES ON SOURDOUGH	<b>\$26</b>
<b>SMOKED BRISKET SANDWICH</b> 10 HOUR SMOKED AND SLICED BRISKET WITH CANADIAN BBQ SAUCE, CRUNCHY COLESLAW, MAYO AND SLICED PICKLES ON SOURDOUGH	<b>\$30</b>
<b>VEGGIE BURGER</b> <b>VEGAN UPON REQUEST</b> VEGETARIAN PATTY, CUCUMER, TZAZIKI, FETA CHEESE, HOT SAUCE TOMATO AND RED ONION ALL ON A BRIOCHE BUN OR GLUTEN FREE BUN	<b>\$24</b>
<b>NASHVILLE CHICKEN SANDWICH</b> <b>GLUTEN FRIENDLY UPON REQUEST</b> MARINATED BUTTERMILK CHICKEN BREAST FRIED AND TOSSED IN HOT SPICED BUTTER, MAYO, SHREDDED ICEBERG AND PICKLES ON BRIOCHE BUN	<b>\$26</b>
<b>YBC CHEESEBURGER</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>\$25</b>
<b>TOGARASHI SALMON BURGER</b> GRILLED SOCKEYE SALMON WITH FRESH COLESLAW, TOGARASHI MAYO, SLICED TOMATO AND CRISPY SHALLOTS ON BRIOCHE	<b>\$30</b>
<b>CHICKEN BURGER</b> GRILLED ASIAN CHICKEN THIGHS, LETTUCE, TOMATO AND RED ONION, WITH SHITAKE RELISH AND OUR ORIGINAL DIJON MAYO	<b>\$26</b>

## BOWLS

<b>SINGAPORE NOODLE BOWL</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>\$31</b>
<b>DELHI BUTTER CHICKEN</b> TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH STEAMED JASMINE RICE	<b>\$29</b>
<b>THAI PAD THAI</b> YOUR CHOICE OF MARINATED CHICKEN THIGH OR PRAWNS, RICE NOODLES, EGGS, SZECHUAN VEGETABLES, BEAN SPROUTS, PEANUTS AND SPICY THAI SAUCE	<b>\$30</b>

## DESSERT

<b>STICKY TOFFEE PUDDING</b> <b>ADD AN EXTRA SCOOP OF VANILLA BEAN GELATO \$5</b> A RICH HOUSE MADE DESSERT TOPPED WITH TOFFEE, GELATO AND ICING SUGAR	<b>\$14</b>
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**PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% SERVICE CHARGE**

CHEF TEGUH BUDI

@YALETOWNBREWINGCO

WIFI PASSWORD: FRESHBEER

# 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 \$9.50

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 \$9.50

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 \$9.50

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 \$9.50

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 \$9.50

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 \$9.50

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 \$9.50

ENGLISH BROWN - ABV: 4.6% IBU: 26 16 OZ  
BREWED WITH ENGLISH MALTS, YEAST AND HOPS, CREATING A QUINTESSENTIAL DARKER PUB ALE.

#### A PROPER HYDRATION BREAK \$9.50

RASPBERRY WHEAT - ABV: 4.9% IBU: 10 16 OZ  
A SUMMER CLASSIC IN THESE PARTS: A TAKE ON OUR TRADITIONAL WHEAT ALE, BUT WITH AMPLE AMOUNTS OF RASPBERRIES.

### 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 \$9.50

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

#### OCASO TEQUILA SODA \$9.50

PLEASE CHECK WITH YOUR SERVER FOR AVAILABLE FLAVORS (473ML)

#### GROWERS CIDER \$9.50

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, 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

## MOCKTAILS

#### NOJITO ORIGINAL, PASSIONFRUIT OR MANGO \$7

SUGAR, LIME JUICE, FRESH MINT AND CLUB SODA

#### RUBY SUNSET BREEZE \$8

GRAPEFRUIT JUICE, GRENADINE AND LIME JUICE

## 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 SUBJECTED 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

CROGNOLLO 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

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 YALETOWNBREWINGCO

ALL PRICING BEFORE APPLICABLE TAXES