

The Distillery

BAR + KITCHEN

BREAKFAST

Friday, Saturday + Sunday until 3:00 pm

\$10 each

Distillery Scramble

Italian sausage, peppers, broccoli rabe, Grano Padano + herb potatoes

Margherita Scramble

Roasted tomatoes, green onions, pesto, pearl bocconcini + herb potatoes

Broken Meatball Hash

Mixed peppers, tomato sauce + 2 fried eggs

Veggie Hash

Forno-roasted mushrooms, broccoli rabe, roasted tomatoes + 2 fried eggs

Distillery Breakfast

Thick cut bacon or grilled Canadian back bacon, 2 fried eggs + herb potatoes

Distillery Eggs Benny

Grilled Canadian back bacon, poached eggs, Hollandaise + herb potatoes

Yogurt and Granola

Honey and orange infused yogurt, organic granola + fresh berries

Meatball Benny

Smashed meatballs, poached eggs, Hollandaise + herb potatoes

Salami Omelet

Genoa salami, mushrooms, broccoli rabe + melted Parmesan glaze

Gorgonzola Omelet

Arugula, fresh tomato, Gorgonzola + tomato conserva

Yesterday's Lasagna

Served cold with a side salad + a draft beer

Hangover Cure

Fettuccine Alfredo, thick cut bacon, poached egg + YDC vodka shot

Breakfast Sandwich

Scrambled eggs, grilled Canadian back bacon, cheddar + herb potatoes paprika mayonnaise

BREAKFAST SIDES

\$3 each

Hollandaise

Shoestring fries

Herb potatoes

\$4 each

2 eggs

Canadian back bacon

\$5 each

Piccolo arugula salad

Thick cut bacon slice

STARTERS

Fried Cauliflower	\$9
Calamari fritti	\$14
Carpaccio	\$16
Shrimp cocktail	\$16
Tomato + YDC gin soup	\$8
Fresh mussels pinot	\$16
Baked stuffed Cornetti peppers	\$15
Sicilian chickpea fries	\$9
Stuffed mushroom caps	\$15
Crispy pork cheeks	\$13
Distillery meatballs	\$14
Fried Provolone cheese	\$12
Hummus + flat bread	\$9
Prosciutto di Parma + Buffalo mozzarella	\$18
Risotto + mozzarella fritters	\$15
Garlic butter prawns	\$16
Crostini: olive oil toasts	two \$5
Topped with your choice:	
Tomato conserva + Parmesan	
Roasted eggplant + olive	
Whipped Gorgonzola + pear	

HAPPY HOUR
JOIN US FOR SELECTED
1/2 PRICE STARTERS

Mon - Thurs 4 - 6PM | Fri - Sun 3 - 6PM

BASKET OF CHEESE BREAD

- \$6 -

SALADS

Beefsteak Tomato	sm. \$12
Caesar	sm. \$9 lg. \$14
Simple mixed greens	sm. \$6 lg. \$10
Kitchen leftovers (ask the guy)	sm. \$10 lg. \$16

FORNO FLATBREADS

\$14 each

Margherita Tomato, pesto + mozzarella
Puttanesca Olives, capers, anchovy, onion + spicy tomato
Parma Prosciutto, mozzarella + arugula
Bianca Pear, toasted hazelnuts, Gorgonzola cream + Parmesan
Fichi Prosciutto, figs, ricotta + arugula
Calabrese Salami, sweet peppers, hot peppers + Pecorino
Meatball Smashed beef meatballs, tomato sauce + Parmesan
Vongole Clams, sausage, garlic, broccoli rabe + Pecorino
Funghi Mushrooms, fresh sage + Provolone

HEROS / ETC.

Chicken Parmigiana	\$14
Baked beef + veal meatball	\$15
Caprese	\$16
Chicken	\$14
The Distillery Burger Pancetta + Provolone	\$17

Served with fries or salad

PASTA (Gluten Free Pasta available \$2)

Spaghetti + meat sauce	\$17
Spaghetti, meatballs (beef + veal) + meat sauce	\$19
Spaghetti + clams, white wine, garlic + parsley	\$18
Spaghetti Puttanesca	\$17
Spaghetti, prawns, garlic, chilies, fresh tomato, broccoli raab + olive oil	\$21
Spaghetti with roasted eggplant, ricotta, basil + spicy tomato	\$17
Penne alla YDC vodka: prosciutto + peas in a tomato-vodka cream sauce	\$19
Penne with chicken, lemon + a pesto Parmesan cream	\$19
Orecchiette with Italian sausage, tomato, arugula, chili + fresh mozzarella	\$18
Orecchiette with broccoli rabe, roasted tomatoes, garlic, chili, anchovy toasted garlic breadcrumbs + Pecorino (no anchovy is okay)	\$17
Fettuccine with Gorgonzola, cream sauce, pears + toasted hazelnuts	\$17
Fettuccine with chicken, prosciutto, mushrooms + peas	\$19

MAIN COURSES (available after 5:00 pm)

The Distillery steak, 6 oz., grilled medium rare	\$23
Chicken Parmigiana	\$23
Chicken Milanese	\$22
Boneless half chicken grilled under a brick	\$26
Veal Parmigiana	\$24
Veal Milanese	\$23
Veal Saltimbocca	\$26
Veal Chop, 16 oz., grilled medium rare	\$39
Veal Scaloppine, Marsala wine sauce + mushrooms	\$26
Prime Rib steak Florentine, 28 oz., grilled medium rare (for two)	\$52
Shrimp Scampi with saffron risotto	\$28
Salmon in a bag	\$25

SIDES

Broccoli rabe	\$4
Saffron risotto	\$5
Piccolo arugula salad	\$5
Piccolo spaghetti pomodoro	\$4
Half baguette	\$5
Garlic bread	\$5
Buffalo mozzarella	\$9
Mushrooms	\$3
Olives	\$4
Flatbread	\$5
Hummus	\$4

DESSERTS

Affogato	\$5
Olive oil gelato	\$7
Cheesecake	\$8
Tiramisu	\$8
Chocolate Mousse	\$8

Distillery Coffee	\$7
Honey Vodka, brown sugar cubes, heavy cream	

BREAKFAST
FRIDAY to SUNDAY
10 AM - 3 PM



WINE LIST

House On Tap	6 oz.	9 oz.	1/2 Bottle
The Quest (w).....	\$10	\$14	\$20
Sauvignon Blanc (w).....	\$10	\$14	\$21
Cabernet-Merlot (r).....	\$10	\$14	\$20
Syrah (r).....	\$13	\$17	\$26

House Bottle Pour	6 oz.	9 oz.
Prosecco (w).....	\$12	
Pinot Grigio (w).....	\$10	\$14
Chardonnay (w).....	\$11	\$15
Rosé (r).....	\$13	\$16
Cabernet Sauvignon (r).....	\$13	\$16
Malbec (r).....	\$11	\$15
Chianti (r).....	\$11	\$15
Zinfandel (r).....	\$13	\$16
Cabernet Franc (r).....	\$14	\$17
Pinot Noir (r).....	\$14	\$17

50% OFF
BOTTLES OF WINE-ON-TAP
Monday & Tuesday

White

Soave, Bolla	\$32
Chardonnay, Ravenswood	\$32
Sauvignon Blanc, Kim Crawford	\$44
Pinot Grigio, Tommasi	\$40
Pinot Grigio, Danzante	\$34

Red

Barbera, Briccotondo	\$42
Barbaresco, Produttori Del	\$96
Valpolicella, Tommasi	\$62
Cabernet Franc, Bordertown	\$55
Chianti Rufina Riserva, Nipozzano	\$52
Chianti, Castiglioni	\$38
Sangiovese, La Mozza	\$54

Rosé

Rosé of Pinot Noir, J Vineyards	\$44
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Bubble

Prosecco Frizzante, Villa Teresa	\$38
Prosecco, La Marca	\$40
Champagne, Louis Roederer Brut	\$140
Champagne, Veuve	\$140

Montepulciano, "Riparosso" Illuminati	\$36
Cabernet Sauvignon, Columbia Winery	\$42
Tenuta Campo al Mare, Bolgheri	\$75
'Super Tuscan', Tua Rita Rosso Dei Notri	\$62
Zinfandel, Ravenswood	\$36
Malbec, Alamos	\$36
Pinot Noir, Spierhead	\$55

Shots

HOUSE ORIGINALS

7 SECONDS

YDC Honey Vodka + Tabasco

VERTIGO

YDC Vodka, lemon, simple syrup, Crème de Mure

CHOCOLATE BERRY

YDC Cranberry Vodka, Creme de Cacao

PASSION DROP

YDC Vodka, passion fruit, lemon, simple syrup

FLATLINER

Sambuca, Tabasco, Tequila

BOOMERANG

Jagermeister, bourbon

THE DESTROYER

Sambuca, Absinth, Goslings

KAMIKAZE

YDC Vodka, Cointreau, lime

KIJIJI

YDC Gin, cucumber, ginger

- \$7 -

YALETOWN DISTILLING CO.

- WELL CHILLED -

CRANBERRY VODKA

MANDARIN VODKA

HONEY VODKA

- HOUSE INFUSED -

RASPBERRY VODKA

CUCUMBER VODKA

BLUEBERRY VODKA

ESPRESSO VODKA

JALAPEÑO VODKA

1 OZ.

- \$5 -



S M A S H E S

Booze, herbs + citrus poured over crushed ice

YDC Vodka	\$10... dbl \$13
Hibiscus syrup, fresh lemon, bitters	
YDC Gin	\$10... dbl \$13
Rhubarb syrup, bitters	
Caipiroska	\$12
YDC Cranberry Vodka, fresh lime, sugar	
Bourbon	\$10... dbl \$13
Rosemary, fresh lemon, bitters	
Mint Julep	\$12
Bourbon, mint, simple syrup, soda	



M U L E S

Spirit, citrus, Fentimans ginger beer + bitters

YDC Vodka	\$9
YDC Gin	\$9
Whiskey	\$9
Milano	\$13
YDC Vodka, Aperol, fresh lime, Fentimans Ginger Beer	
Moscow	\$12
YDC Vodka, fresh lime, Fentimans Ginger Beer	



B U B B L E S

For those who need a little fizz in their life

Elderflower.....	\$13
St. Germain Elderflower, fresh lemon, Prosecco	
Havana	\$12
Havana Club, peach, fresh lime, Prosecco	
Eden Belini	\$12
Peach Schnapps, Prosecco, Blackberry Mure	
Kir Royal	\$12
Cassis, Prosecco	
Offering for Kali	\$12
Hibiscus syrup, Prosecco	
Classic Belini	\$12
Aperol Spritz	\$10
On tap	



M A R T I N I S

Dry / Medium / Wet

YDC Vodka	\$12
YDC Gin	\$12
YDC Cucumber Gin	\$12
YDC Raspberry Vodka ...	\$12
Vesper	\$13
YDC Gin, YDC Vodka, Lillet Blanc	
Espresso	\$13
YDC Vodka, Kahlua, espresso	



N E G R O N I S

It's what we do

Classic Negroni	\$12
YDC Gin, Campari, Cinzano Rosso	
Boulevardier	\$13
Bourbon, Campari, Cinzano Rosso	
G G Negroni	\$12
YDC Gin, Aperol, sweet + dry Vermouth	
Sbagliato	\$12
Campari, sweet Vermouth, Prosecco	
Barrel Aged Negroni	\$14
YDC Gin, Campari, Cinzano Rosso, Punt E Mes	



CLASSIC COCKTAILS

FRENCH 75	\$12
YDC Gin, fresh lemon, simple syrup, Prosecco	
CLOVER CLUB	\$13
YDC Gin, fresh lemon, raspberry puree, simple syrup, egg white	
HEMINGWAY DAIQUIRI	\$12
Rum, fresh lime, Maraschino, grapefruit, simple syrup	
PISCO SOUR	\$13
Pisco, fresh lime, sugar, egg white	
AVIATION	\$12
Gin, fresh lemon, Maraschino, Violette	
OLD FASHIONED	\$13
Bourbon, sugar, bitters	
PEFECT MANHATTAN	\$13
Rye or bourbon, sweet + dry Vermouth, Angostura bitters	
SCOFFLAW	\$13
Bourbon, dry Vermouth, fresh lemon, Grenadine	
HANKY PANKY	\$12
YDC Gin, Punt e mes, Fernet Branca	
GODFATHER	\$12
Johnny Walker Red, Disaronno	
BRAMBLE	\$12
YDC Gin, fresh lemon, sugar, Blackberry Mure	
THE VIEUX CARRE	\$13
Cognac, Rye, Vermouth, Benedictine	

BARREL AGED COCKTAILS

Batched cocktails aged on site in charred oak barrels for 4-8 weeks

VANCOUVER	\$14
YDC Gin, Punt e Mes, Benedictine, orange bitters	
BARREL AGED NEGRONI	\$14
YDC Gin, Campari, Cinzano Rosso, Punt E Mes	
ROTATING BARREL	\$14
ask the guy	

B E E R

D R A F T

Lager, Pale Ale, Seasonal
\$7.50

B O T T L E D

Peroni, Heineken, Stella Artois, Anchor Steam Ale, Kronenbourg Blanc, Corona, Parallel 49 Gypsy Tears, Strongbow
\$7.50
Guinness, Four Winds IPA, Hoegaarden
\$8.00

L A R G E F O R M A T

Left Field Cider 500ml
Driftwood Fat Tug IPA, Persephone Red Ale, Phillips Longboat Chocolate Porter
650ml | \$14.50

HOUSE ORIGINALS

KENTUCKY SOUR	\$13
Bourbon, fresh lemon, simple syrup, Maraschino, egg white, bitters	
SCREAMING VIKING	\$13
YDC Gin, fresh lemon + lime, Elderflower syrup, cucumber, ginger, egg white	
THE MORE FABULOUS BAKER	\$13
YDC Vodka, passionfruit puree, orange flower water, Grenadine, soda	
THE PENTHOUSE	\$13
YDC Vodka, fresh lemon, raspberry, chocolate, egg white	
BEATTY ST. BREEZE	\$13
YDC Cucumber Gin, rhubarb, passionfruit, grapefruit	
BLACKBERRY MANHATTAN	\$13
Blackberry infused bourbon, Cinzano Rosso, bitters	
GIN & TONIC	\$10
YDC Signature Gin, Fentimans Tonic	
B L O O D I E S	
The most famous of the savoury cocktails, Caesars or Bloody Marys handcrafted with our YDC spirits	
YDC JALAPEÑO VODKA	\$8
House infused	
YDC VODKA	\$8
YDC GIN	\$8

The
Distillery
B A R + K I T C H E N

All of the above are subject to provincial & federal taxes