

# 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

Distillery Coffee ..... \$8  
YDC Honey Vodka, brown sugar cubes, heavy cream

Gorgonzola Omelet

Arugula, fresh tomato, Gorgonzola + tomato conserva

Breakfast Sandwich

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

Hangover Cure ..... \$10  
Fettuccine Alfredo, thick cut bacon, poached egg

## BREAKFAST SIDES

\$3 each

\$4 each

\$5 each

Hollandaise

2 eggs

Piccolo arugula salad

Shoestring fries

Canadian back bacon

Thick cut bacon slice

Herb potatoes

## STARTERS

Fried Cauliflower ..... \$10

Calamari fritti ..... \$15

Carpaccio ..... \$16

Shrimp cocktail (7) ..... \$16

Tomato + YDC gin soup ..... \$8

Fresh mussels pinot ..... \$16

Baked stuffed Cornetti peppers (4) ..... \$15

Sicilian chickpea fries ..... \$10

Stuffed mushroom caps (5) ..... \$15

Crispy pork ..... \$13

Distillery meatballs (5) ..... \$14

Fried Provolone cheese ..... \$12

Hummus + flat bread ..... \$10

Prosciutto di Parma + Buffalo mozzarella ..... \$18

Risotto + mozzarella fritters (5) ..... \$15

Garlic butter prawns (5) ..... \$18

Crostini: olive oil toasts ..... two \$6

Topped with your choice:

Tomato conserva + Parmesan

Roasted eggplant + olive

Whipped Gorgonzola + pear

## HAPPY HOUR

JOIN US FOR  
SELECTED STARTERS

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

## BASKET OF CHEESE BREAD

- \$8 -

### SALADS

Beefsteak tomato	\$12	
Caesar	individual \$9	bowl \$14
Simple mixed greens	individual \$6	bowl \$10
Kitchen leftovers (ask the guy)	individual \$10	bowl \$16

### ADD

Chicken	..... \$8
Prawns	..... \$9
Salmon	..... \$10

### 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

### ADD

Prosciutto	..... \$6
Salami	..... \$3
Sausage	..... \$6

### HEROES / ETC.

(knife + fork)

Chicken Parmigiana ..... \$14

Baked beef + veal meatball ..... \$15

Caprese (Buffalo mozzarella) ..... \$16

Chicken ..... \$14

The Distillery Burger Pancetta + Provolone ..... \$17

Served with fries or salad

### PASTA (Gluten Free Pasta available \$2)

Spaghetti + meat sauce ..... \$18

Spaghetti, meatballs (beef + veal) + meat sauce ..... \$19

Spaghetti + clams, white wine, garlic + parsley ..... \$19

Spaghetti Puttanesca ..... \$18

Spaghetti with prawns, garlic, chilies, fresh tomato, broccoli rabe + olive oil ..... \$23

Spaghetti with roasted eggplant, ricotta, basil + spicy tomato sauce ..... \$17

Penne alla YDC vodka: prosciutto + peas in a tomato-vodka cream sauce ..... \$20

Penne with chicken, lemon + a pesto Parmesan cream sauce ..... \$21

Orecchiette with Italian sausage, tomato, arugula, chili + fresh mozzarella ..... \$19

Orecchiette with broccoli rabe, roasted tomatoes, garlic, chili, anchovy, toasted garlic breadcrumbs + Pecorino (no anchovy is okay) ..... \$18

Fettuccine with Gorgonzola, cream sauce, pears + toasted hazelnuts ..... \$19

Fettuccine with chicken, prosciutto, mushrooms + peas ..... \$21

Distillery Special

Fettuccine Alfredo, thick cut bacon, poached egg ..... \$19

### MAIN COURSES (available after 5:00 pm)

The Distillery steak, 6 oz., grilled medium rare ..... \$24

Chicken Parmigiana ..... \$24

Chicken Milanese ..... \$23

Boneless half chicken grilled under a brick ..... \$26

Veal Parmigiana ..... \$25

Veal Milanese ..... \$24

Veal Saltimbocca ..... \$27

Veal Chop, 16 oz., grilled medium rare ..... \$41

Veal Scaloppine, Marsala wine sauce + mushrooms ..... \$27

Salmon in a bag ..... \$26

Prime Rib steak Florentine, 28 oz., grilled medium rare (for two) ..... \$52

Shrimp Scampi with saffron risotto ..... \$28

### SIDES

Broccoli rabe ..... \$4

Saffron risotto ..... \$6

Piccolo arugula salad ..... \$5

Piccolo spaghetti pomodoro ..... \$4

Half baguette ..... \$5

Garlic bread ..... \$5

Buffalo mozzarella ..... \$12

Mushrooms ..... \$3

Olives ..... \$4

Flatbread ..... \$5

Hummus ..... \$5

### DESSERTS

Affogato ..... \$8

Olive oil gelato ..... \$7

Cheesecake ..... \$8

Tiramisu ..... \$8

Chocolate Mousse ..... \$8

## WINE LIST

House On Tap .....	6 oz.	9 oz.
Chardonnay-Viognier (w).....	\$11	\$15
Sauvignon Blanc (w).....	\$12	\$16
Cabernet-Merlot (r).....	\$11	\$15
Syrah-Cabernet Sauvignon (r).....	\$15	\$18

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

### White

Chardonnay, Ravenswood (us).....	\$40
Sauvignon Blanc, Kim Crawford (nz).....	\$48
Pinot Grigio, Anterra (it).....	\$40
Pinot Grigio, Tommasi (it).....	\$46
Viognier, CC Jentsch (bc).....	\$45
Petit Chablis, WM Fevre (fr).....	\$56
Riesling, Landlust (de).....	\$35
Pinot Gris, Spierhead (bc).....	\$48

### Bubble

Prosecco, LaMarca Piccolo (it).....	\$15
Prosecco, LaMarca (it).....	\$50
Prosecco Frizzante, Villa Teresa (it).....	\$42
Champagne, Louis Roederer Brut (fr).....	\$150
Champagne, Veuve (fr).....	\$150
Champagne, Dom Perignon (fr).....	\$450

### Rosé

Bodegas Olivares (sp).....	\$32
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House Bottle Pour .....	6 oz.	9 oz.
Pinot Grigio (w).....	\$12	\$16
Riesling (w).....	\$12	\$16
Pinot Gris (w).....	\$14	\$17
Chardonnay (w).....	\$13	\$17
Rosé.....	\$12	\$16
Cabernet Sauvignon (r).....	\$14	\$18
Malbec (r).....	\$12	\$16
Chianti (r).....	\$13	\$17
Zinfandel (r).....	\$14	\$17
Pinot Noir (r).....	\$16	\$19

### Red

Barbera, Briccotondo (it).....	\$45
Barbaresco, Produttori Del (it).....	\$92
Valpolicella, Tommasi (it).....	\$66
Cabernet Franc, Bordertown (bc).....	\$55
Chianti Rufina Riserva, Nipozzano (it).....	\$54
Chianti, Castiglioni (it).....	\$40
Sangiovese, La Mozza (it).....	\$58
Montepulciano, "Riparosso" Illuminati (it).....	\$38
Cabernet Sauvignon, Columbia Winery (us).....	\$46
Tenuta Campo al Mare, Bolgheri (it).....	\$75
Zinfandel, Ravenswood (us).....	\$44
Malbec, Alamos (ar).....	\$36
Pinot Noir, Spierhead (bc).....	\$55
Chianti, Piccini Fiasco (it).....	\$34

## 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

#### COSMO

YDC Cranberry Vodka, Cointreau, lime

#### KIJIJI

YDC Gin, cucumber, ginger

- \$8 -

### YALETOWN DISTILLING CO.

#### - WELL CHILLED -

CRANBERRY VODKA

MANDARIN VODKA

ESPRESSO VODKA

HONEY VODKA

#### - HOUSE INFUSED -

RASPBERRY VODKA

CUCUMBER VODKA

BLUEBERRY VODKA

JALAPEÑO VODKA

1 OZ.

- \$6 -

## SMASHES

Booze, herbs + citrus poured over crushed ice

YDC Vodka.....	\$14
Hibiscus syrup, fresh lemon, bitters	
YDC Gin.....	\$14
Rhubarb syrup, bitters	
Caipiroska.....	\$13
YDC Cranberry Vodka, fresh lime, sugar	
Bourbon.....	\$14
Rosemary, fresh lemon, bitters	
Mint Julep.....	\$13
Bourbon, mint, simple syrup, soda	

## MULES

Spirit, citrus, Fentimans Ginger Beer + bitters

YDC Vodka.....	\$14
YDC Gin.....	\$14
Whiskey.....	\$14
Milano.....	\$14
YDC Vodka, Aperol, fresh lime, Fentimans Ginger Beer	
Moscow.....	\$14
YDC Vodka, fresh lime, Fentimans Ginger Beer	
Apertivo.....	\$14
YDC Aperitif, lime, Fentimans Ginger Beer	

## BUBBLES

For those who need a little fizz in their life

Elderflower.....	\$14
St. Germain Elderflower, fresh lemon, Prosecco	
Havana.....	\$13
Havana Club, peach, fresh lime, Prosecco	
Eden Belini.....	\$13
Peach Schnapps, Prosecco, Blackberry Mure	
Kir Royal.....	\$13
Cassis, Prosecco	
Offering for Kali.....	\$13
Hibiscus syrup, Prosecco	
Classic Belini.....	\$14
Aperol Spritz.....	\$11
On tap	

## MARTINIS

Dry / Medium / Wet

YDC Vodka.....	\$13
YDC Gin.....	\$13
YDC Cucumber Gin.....	\$13
YDC Raspberry Vodka.....	\$13
Vesper.....	\$14
YDC Gin, YDC Vodka, Lillet Blanc	
Espresso.....	\$14
YDC Vodka, Kablua, espresso	

## NEGRONIS

It's what we do

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

## CLASSIC COCKTAILS

<b>FRENCH 75</b> .....	\$13
YDC Gin, fresh lemon, simple syrup, Prosecco	
<b>CLOVER CLUB</b> .....	\$14
YDC Gin, fresh lemon, raspberry puree, simple syrup, egg white	
<b>HEMINGWAY DAIQUIRI</b> .....	\$13
Rum, fresh lime, Maraschino, grapefruit, simple syrup	
<b>PISCO SOUR</b> .....	\$14
Pisco, fresh lime, sugar, egg white	
<b>AVIATION</b> .....	\$13
Gin, fresh lemon, Maraschino, Violette	
<b>OLD FASHIONED</b> .....	\$14
Bourbon, sugar, bitters	
<b>PERFECT MANHATTAN</b> .....	\$14
Rye or bourbon, sweet + dry Vermouth, Angostura bitters	
<b>SIDECAR</b> .....	\$14
Cognac, triple sec, lemon juice	
<b>MAI TAI</b> .....	\$14
White rum, dark rum, orgeat syrup, Cointreau, lime juice	
<b>GODFATHER</b> .....	\$13
Johnny Walker Red, Disaronno	
<b>BRAMBLE</b> .....	\$13
YDC Gin, fresh lemon, sugar, Blackberry Mure	
<b>THE VIEUX CARRE</b> .....	\$14
Cognac, Rye, Vermouth, Benedictine	

## BARREL AGED COCKTAILS

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

<b>VANCOUVER</b> .....	\$15
YDC Gin, Punt e Mes, Benedictine, orange bitters	
<b>BARREL AGED NEGRONI</b> .....	\$14
YDC Gin, Campari, Cinzano Rosso	
<b>BARREL AGED BOULEVARDIER</b> .....	\$14
Bourbon, Campari, Cinzano Rosso	

## BEER

### DRAFT

Lager, Pale Ale, Seasonal  
16oz. / \$7.50

### BOTTLED

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

### LARGE FORMAT

Left Field Cider 500ml  
Driftwood Fat Tug IPA  
Phillips Longboat Chocolate Porter

## HOUSE ORIGINALS

<b>KENTUCKY SOUR</b> .....	\$14
Bourbon, fresh lemon, simple syrup, Maraschino, egg white, bitters	
<b>SCREAMING VIKING</b> .....	\$14
YDC Gin, fresh lemon + lime, Elderflower syrup, cucumber, ginger, egg white	
<b>THE MORE FABULOUS BAKER</b> .....	\$14
YDC Vodka, passionfruit puree, orange flower water, Grenadine, soda	
<b>THE PENTHOUSE</b> .....	\$14
YDC Vodka, fresh lemon, raspberry, chocolate, egg white	
<b>BEATTY ST. BREEZE</b> .....	\$14
YDC Cucumber Gin, rhubarb, passionfruit, grapefruit	
<b>BLACKBERRY MANHATTAN</b> .....	\$14
Blackberry infused bourbon, Cinzano Rosso, bitters	
<b>GIN &amp; TONIC</b> .....	\$11
YDC Signature Gin, Fentimans Tonic	
<b>BLOODIES</b>	
The most famous of the savoury cocktails, Caesars or Bloody Marys handcrafted with our YDC spirits	
<b>YDC JALAPEÑO VODKA</b> .....	\$10
House infused	
<b>YDC VODKA</b> .....	\$10
<b>YDC GIN</b> .....	\$10

The  
**Distillery**  
BAR + KITCHEN

All of the above are subject to provincial & federal taxes