

start

BEER AND ONION SOUP \$10.99

Yaletown Brewing Company's version of French onion soup, heaps of caramelized onions in Yaletown Ale beer and onion broth topped with a cheesy crostini

WILD SALMON CHOWDER \$8.99

Wild salmon, Yukon gold potatoes, bacon, shallots, tomatoes, fresh dill and a dash of cream

TEMPURA ASPARAGUS \$9.99 (VE) (V) (DF)

Beer battered asparagus fried until crispy served with a ginger garlic dipping sauce

CHICKEN WINGS \$14.99

Southern buttermilk battered wings, fresh cooked. Your choice of:
Hot with Roquefort blue cheese
Mumbai Curry with honey and a Raita dip

BEER PRETZELS \$10.99 (V)

Handmade soft German beer pretzels crafted from our Mainland Lager, served with house mustard and stout cheddar dip

KAYLIN & HOBBS FRIED PICKLES \$10.99 (V) (GF) (DF)

Lightly ale-tempura battered crispy jalapeño brined pickles from our pals at Kaylin & Hobbs Pickles on Granville Island. Served with homemade ranch

SOUTH PACIFIC SPICY FRIED SQUID \$14.99 (GF) (DF)

Pineapple cut and spiced with garlic, shallots, jalapeños and Indonesian chili sauce

SPICY GREEN BEANS \$9.99 (DF)

Thai chili infused oyster sauce and zested with lime

FISH CAKES \$11.99 (DF)

Southern spiced panko crusted cod and salmon cakes. Served with lemongrass aioli and spicy fresh cut cucumber salsa

HOUSE CUT POTATO WEDGES \$10.99 (GF)

Local Yukon Gold potatoes split and crispy topped with chili-lime sour cream, cheddar, tomatoes, onion and crispy bacon

BONELESS DRY RIBS \$11.99 (DF)

Boneless local Sakura Farms Pork Steak, marinated with our own blend of spices and served with a sweet and spicy dip

SHORT RIB SLIDERS \$13.99 Add a fourth slider \$4

Tender pulled beef, tangy Yaletown Pale Ale BBQ sauce served on a pretzel bun

SALT AND PEPPER SHRIMP \$13.99 (DF)

Simply sautéed with house dried lemon pepper and crispy shallots

EDAMAME \$8.99 (VE) (V) (DF)

Classic soybean pods with sea salt and sweet soy

TEMPURA TUNA MAKI ROLL \$14.99

Nori and sushi rice cradling albacore tuna, lightly ale-tempura battered and topped with Daikon sprouts and Tobiko, wasabi lime mayo

STEAMED MUSSELS \$19.99 Add fries and truffled garlic aioli \$4

A classic Italian white wine and tomato marinara with red wine cured dry chorizo sausage

salad

BLT WEDGE \$14.99 (GF)

Quartered fresh iceberg topped with fresh tomatoes, red onions, smoked bacon and Roquefort blue cheese reduction

CAESAR \$13.99

Romaine hearts, torn garlic croutons and shaved Parmesan

SUPER FOOD SALAD \$18.99 (VE) (V) (GF) (DF)

Kale, quinoa, mixed greens and roasted beets tossed in mint scallion dressing topped with cranberries and toasted pumpkin seeds

CHOPPED SALAD \$17.99

Authentic Genoa salami, smoked ham, Gruyère, chickpeas, crisp vegetables, house made croutons and Dijon vinaigrette. Available vegetarian on request

STEAK SALAD FIORENTINA \$20.99

Medium rare Flat Iron steak, 24 hour marinated, with fresh arugula and radicchio, Parmesan cheese, tender tomato confit and warm vinaigrette

SALMON NICOISE \$20.99

Wild Sockeye Salmon over cubed Yukon Gold potatoes and crisp garden green beans, hard-boiled egg, Greek olives, anchovy filet, tender tomato confit and warm vinaigrette

foot wide pizza

FOUR CHEESE \$17.99 (V)

Red sauce, Gruyere, Provolone, Parmesan, fresh Mozzarella and house basil pesto

DUCK CONFIT \$19.99

Tender confit duck leg, toasted walnuts, Roquefort blue cheese, dried cranberries and fresh arugula

ITALIAN \$17.99

Authentic Genoa Salami, black olives and basil

PULLED PORK \$17.99

5 hour slow cooked pork shoulder and our Yaletown Ale infused tangy BBQ sauce with cheddar cheese and green onions, topped with sour cream

ALTERED HAWAIIAN \$18.99

Smoked ham with a fresh cut jalapeño-pineapple salsa

WILD MUSHROOM \$18.99 (V)

Rosé base, Shiitake, oyster, button, portobellini, and cremini mushrooms sautéed in garlic butter, melted Provolone

GRILLED SHRIMP \$19.99

Sundried tomato pesto, red onion, Feta cheese and zesty gremolata

SPINACH AND APPLE \$17.99 (V) Add chopped smoked bacon \$3

Béchamel based with fresh spinach, grilled apple rings, Parmesan and Gruyère, topped with horseradish apple sauce

THE 'JOHNNY MAC' \$17.99

Cappicola and mushrooms

BBQ CHICKEN \$18.99

Bullseye BBQ sauce, smoked caciocavallo cheese, red onions and fresh cilantro

bun

Served with hand cut fries or greens, on a golden brioche bun. Substitute for lettuce cups \$2 Substitute Walla-Walla onion rings for \$3, Caesar salad for \$2 or our house made soup for \$2

PULLED PORK SANDWICH \$15.99

5 hour slow cooked pork shoulder and our Yaletown Ale infused tangy BBQ sauce with a crunchy ranch slaw

PORTOBELLO SANDWICH \$15.99 (V)

6 hour balsamic marinated portobello, Provolone, fresh spinach, tomato, and truffled garlic aioli

LAMB SANDWICH \$16.99 Served on fresh forno baked naan

Lemon and oregano marinated lamb with classic tzatziki, tapenade and fresh cut Greek salad salsa

CHICKEN SCHNITZEL \$16.99

Breaded whole chicken breast with smoked bacon, sharp white cheddar and Dijon mayonnaise

TEMPURA PRAWN \$15.99

Lightly battered prawns with slow cooked shiitake relish, fresh Asian slaw and a spiced wasabi-lime mayonnaise

CHICKEN BURGER \$15.99

Grilled skin-on 24-hour marinated chicken thighs with slow cooked Shiitake relish and Dijon mayonnaise

VEGETARIAN BLACK BEAN CHILI \$14.99 (V) Served open-faced, sloppy joe style

Topped with avocado salsa, chili-lime sour cream, Cheddar and a Walla-Walla onion ring

THE BACKYARD BURGER \$14.99 Smoked bacon and sharp white Cheddar add \$3

Homemade all ground chuck beef burger with fresh iceberg, tomato, and YBC burger sauce

PACIFIC HANDMADE HALIBUT BURGER \$17.99

Homemade chopped Halibut patty with capered tartar sauce

bowl

TOKYO \$23.99 (DF) Substitute medium rare 6oz Flat Iron steak

Wild Sockeye Salmon sautéed with Shiitake mushrooms, fresh bok choy, spicy garlic-ginger togarashi sauce, topped with tempura asparagus, served with jasmine rice

VALENCIA \$22.99 (GF)

'Paella' style chicken, shrimp and mussels with dry cured chorizo and saffron rice

GOAT CHEESE RAVIOLI \$17.99 (V)

Goat cheese stuffed ravioli with broccoli, tomato, onion and fennel served in a creamy garlic butter sauce and topped with Feta cheese

ST. PETERSBURG \$19.99

Sliced beef tenderloin tip Stroganoff with sautéed mushrooms, onions and cornichons over fresh fettuccini and topped with sour cream

SEARED WILD TUNA \$26.99

Oceanwise Albacore Tuna, sesame seed crusted and seared rare, edamame, corn, carrot all in a light soy cream broth

JAKARTA \$19.99 (DF)

Lamb tossed with sweet peppers, jalapeños, red onions, fresh cilantro, peanuts and sweet Indonesian soy over jasmine rice

DELHI BUTTER CHICKEN \$19.99

Tender chicken breast simmered in traditional Indian butter chicken sauce with Fenugreek, served with steamed jasmine rice and naan bread

SINGAPORE \$19.99 (DF)

Chicken with fresh bok choy, carrots, peppers and rice vermicelli tossed in a spicy yellow coconut cream curry

plate

MAC AND CHEESE \$17.99 (V) Add blue cheese, bacon or chorizo \$3

Baked three white cheese macaroni with a crisp panko shell

FISH AND CHIPS \$22.99 (DF)

Lightly ale-tempura battered Cod, hand cut fries, fresh Asian slaw and capered tartar sauce

BAKED WILD SOCKEYE SALMON \$25.99

Garlic and parsley crust, sundried tomato butter sauce, creamy mashed potato and seasonal vegetable

HALF CHICKEN \$26.99

Crispy pan-seared boneless half chicken with hand cut fries and YBC peppercorn sauce

BRAISED BEEF SHORT RIBS \$26.99

Ridiculously tender boneless 5 hour braised short rib, braising jus over creamy mashed potatoes and seasonal vegetable

GRILLED AGED BONE-IN RIBEYE \$39.99

16oz Certified Angus AAA cut, seasoned and grilled to order with hand cut fries and YBC peppercorn sauce

DUCK CONFIT \$28.99

Classic slow roasted duck leg, fresh cut potato and mushroom hash, skinned orange slices, walnuts and arugula with warm vinaigrette

PORK CHOP \$27.99

10oz centre cut chop, grilled to medium, creamy mashed potato and a sweet Walla-Walla onion ring topped with a horseradish applesauce

MEATLOAF \$19.99

Individually baked in a cast iron pot and topped with Mainland Lager infused BBQ sauce, served with fresh cut potato and mushroom hash topped with a poached egg

little hands

12 years and littler, all for \$10.99

KIDS BURGER plain bun with fries. Add cheddar \$1

CHEESE PIZZA (V) tomato sauce and cheese. Add pepperoni \$1

FISH AND CHIPS (DF) Cod, tartar sauce, no coleslaw

GRILLED CHEESE (V) served with fries

CHICKEN STRIPS served with fries and plum sauce



If you find something on our menu that you would prefer vegetarian, we will accommodate you to the best of our ability. Menu articulated by Jarrod Swanson

(VE) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free WIFI Password: freshbeer