

The Distillery

BAR + KITCHEN

BREAKFAST

Friday, Saturday + Sunday until 3:00 pm

\$10

Yogurt and Granola

Honey and orange infused yogurt, organic granola + fresh berries

Distillery Breakfast

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

Veggie Hash

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

Veggie Benny

Fresh tomato, poached eggs, hollandaise + herb potatoes

\$12

Broken Meatball Hash

Mixed peppers, tomato sauce + 2 fried eggs

Margherita Scramble

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

Distillery Scramble

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

Distillery Eggs Benny

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

Meatball Benny

Smashed meatballs, poached eggs, hollandaise + herb potatoes

Salami Omelet

Genoa salami, mushrooms, broccoli rabe + melted Parmesan glaze + sourdough toast

Distillery Coffee \$8

YDC Honey Vodka, brown sugar cubes, heavy cream

Gorgonzola Omelet

Arugula, fresh tomato, Gorgonzola + tomato conserva + sourdough toast

Breakfast Sandwich

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

Hangover Cure \$12

Fettuccine Alfredo, thick cut bacon, poached egg

Whisky Coffee \$10

YDC Whisky, brown sugar cubes, heavy cream

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 (6) \$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 (6) \$15

Garlic butter prawns (7) \$18

Crostini: olive oil toasts two \$6

Topped with your choice:

Tomato conserva + Parmesan

Roasted eggplant + olive

Whipped Gorgonzola + pear

BREAKFAST

FRIDAY to SUNDAY

10 AM - 3 PM

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

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

HAPPY HOUR

JOIN US FOR

SELECTED STARTERS

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

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) \$58

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

COFFEE

Distillery Coffee \$8

Whisky Coffee \$10

POPSICLES

Ginsicle \$8

WINE LIST

House On Tap	6 oz.	9 oz.
Chardonnay-Viognier (w)	\$11	\$15
Pinot-Gris (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
Pinot Grigio, LaStella (bc)	\$50
Riesling, Landlust (de)	\$35
Petit Chablis, WM Fevre (fr)	\$56

Bubble

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

Rosé

Bodegas Olivares (sp)	\$32
Pinot Noir Rose, 50th Parallel (bc)	\$40

House Bottle Pour	6 oz.	9 oz.
Sauvignon Blanc (w)	\$12	\$16
Riesling (w)	\$12	\$16
Pinot Grigio (w)	\$12	\$16
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
Montepulciano, "Riparosso" Illuminati (it)	\$42
Chianti Rufina Riserva, Nipozzano (it)	\$54
Chianti, Castiglioni (it)	\$40
Fortissimo, LaStella (bc)	\$65
Rosso Dei Notri, Tua Rita (it)	\$62
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)	\$50
Pinot Noir, 50th Parallel (bc)	\$60
Syrah, Painted Rock (bc)	\$75

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 -

YDC WHISKY

- \$8 -

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

Elderflower	\$14
fresh lemon, Prosecco	
Havana	\$13
Havana Club, peach, fresh lime, Prosecco	
Eden Bellini	\$13
Peach Schnapps, Prosecco, Blackberry Mure	
Kir Royal	\$13
Cassis, Prosecco	
Offering for Kali	\$13
Hibiscus syrup, Prosecco	
Classic Bellini	\$14
Aperol Spritz	\$11
Handcrafted	

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	
Sbagliato	\$13
Campari, sweet Vermouth, Prosecco	
BARREL AGED Batched cocktails aged on site in charred oak barrels for 4-8 weeks	
Vancouver	\$15
YDC Gin, Punt e Mes, Benedictine, orange bitters	
Barrel Aged Negroni	\$14
YDC Gin, Campari, Cinzano Rosso	
Barrel Aged Boulevardier	\$14
Bourbon, Campari, Cinzano Rosso	

CLASSIC COCKTAILS

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

YDC WHISKY COCKTAILS

CAFE ARANCIONE	\$15
YDC Whisky, Kablua, Grand Marnier, orange bitters	
THE SPARROW	\$14
YDC Whisky, dry Vermouth, Campari, Aperol, Laphroaig	
PAPER PLANE	\$14
YDC Whisky, Aperol, Amaro Montenegro, lemon juice	
HAPPY IN A HAZE	\$14
YDC Whisky, sweet Vermouth, lime juice, Fentimans Ginger Beer	

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
 650ml / \$14.50

The
Distillery

BAR + KITCHEN

All of the above are subject to provincial & federal taxes

HOUSE ORIGINALS

KENTUCKY SOUR	\$14
Bourbon, fresh lemon, simple syrup, Maraschino, egg white, bitters	
SCREAMING VIKING	\$14
cucumber, ginger, egg white	
THE MORE FABULOUS BAKER	\$14
Grenadine, soda	
OUR ROSE' COCKTAIL	\$13
YDC Cucumber Gin, Rose', peach syrup, fresh lemon juice	
BEATTY ST. BREEZE	\$14
YDC Cucumber Gin, rhubarb, passionfruit, grapefruit	
BLACKBERRY MANHATTAN	\$14
Blackberry infused bourbon, Cinzano Rosso, bitters	
GIN & TONIC	\$11
YDC Signature Gin, Fentimans Tonic	
BLOODIES	
Bloody Marys handcrafted with our YDC spirits	
YDC JALAPEÑO VODKA	\$10
House infused	
YDC VODKA	\$10
YDC GIN	\$10

(In the interest of environmental responsibility we are now straw free. Compostable straws are available upon request)