

# YALETOWN DISTILLERY BAR

## BRUNCH

Saturday & Sunday 10:00am - 3:00pm

### appetizers

FRIED CAULIFLOWER .....	\$12
FIOR DI LATTE AND FRIED BREAD .....	\$27
CALAMARI .....	\$15
CHICKPEA FRIES .....	\$10
MEATBALLS .....	\$15
FRIED PROVOLONE CHEESE .....	\$14
GARLIC PRAWNS .....	\$18
BOCCONCINI GARLIC BREAD .....	\$16
TOASTED PARMESAN BAGUETTE (4 slices) .....	\$6

### salads

KALE CAESAR .....	\$13
<i>Focaccia croutons, Grana Padano cheese and house made Caesar dressing</i>	
ROMA TOMATO SALAD .....	\$13
<i>Roma tomatoes, blue cheese and a house made mustard vinaigrette</i>	
ITALIAN SALAD .....	\$13
<i>Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan</i>	

### pastas

SPAGHETTI BOLOGNESE .....	\$22
SPAGHETTI AND MEATBALLS .....	\$24
SPAGHETTI WITH PRAWNS .....	\$24
RIGATONI ALLA VODKA .....	\$22
PESTO CHICKEN PENNE .....	\$24
FETTUCINE ALFREDO .....	\$22
CHICKEN CONFIT AND WILD MUSHROOM .....	\$23
DISTILLERY PASTA .....	\$23
<i>Fettuccine Alfredo, thick cut bacon and a poached egg</i>	

## PASTA SUNDAY

\$15 Pasta after 3:00pm

### pizzas

DISTILLERY PIZZA .....	\$15
<i>White sauce, roasted tomatoes, mozzarella and fresh basil</i>	
PARMA .....	\$15
<i>White sauce, prosciutto di parma, mozzarella and peppered arugula</i>	
PRAWN AND PESTO .....	\$15
<i>Garlic prawns, pesto, red onion, parmesan and mozzarella</i>	
SOPPRESSETA .....	\$15
<i>Tomato sauce, spicy soppresseta ham, roasted tomatoes and mozzarella</i>	
WILD FUNGI AND MEATBALL .....	\$15
<i>Roasted portobellos, beef and veal meatballs, fior di latte and mozzarella</i>	
SMOKED SALMON .....	\$15
<i>Wild smoked salmon, parmesan, gruyère cheese, crème fraîche and arugula</i>	

### main courses

CHICKEN PARMIGIANA .....	\$25
ROAST HALF CHICKEN UNDER A BRICK .....	\$27
VEAL PARMIGIANA .....	\$26
GRILLED SALMON WITH SUNDRIED TOMATO BUTTER .....	\$26

### desserts

GELATO .....	\$6
CHOCOLATE MOUSSE .....	\$7

### JOIN US FOR HAPPY HOUR

Wed Thurs Fri 4:00 - 6:00pm  
Weekend 3:00 - 6:00pm

... \$5 BEERS ...

... \$5 YDC HIGHBALLS ...

### happy hour

... \$6 WINE ...

... \$8 APEROL SPRITZ ...

CHICKPEA FRIES .....	\$6
FRIED CAULIFLOWER .....	\$7
MEATBALLS .....	\$10
TOASTED PARMESAN BAGUETTE .....	\$5
DISTILLERY PIZZA .....	\$12

HOUSE RED WINE .....	\$6 6 oz
HOUSE WHITE WINE .....	\$6 6 oz
DRAFT <i>Lager, Pale Ale, Seasonal</i> .....	\$5 16 oz
YDC HIGHBALLS .....	\$5 1 oz
APEROL SPRITZ .....	\$8 4 oz

Applicable taxes not included

# YALETOWN DISTILLERY BAR

BRUNCH IS SERVED

Saturday & Sunday 10:00am - 3:00pm

## brunch

### breakfast

<b>DISTILLERY BREAKFAST</b> .....	<b>\$13</b>
<i>Thick cut bacon, two free run eggs, herb potatoes and sourdough toast</i>	
<b>EGGS BENNY</b> .....	<b>\$17</b>
<i>Free run eggs, prosciutto, hollandaise on a toasted baguette and herb potatoes</i>	
<b>HANGOVER CURE</b> .....	<b>\$17</b>
<i>Fettuccine alfredo, bacon and a poached free run egg</i>	
<b>MARGHERITA SCRAMBLE</b> .....	<b>\$16</b>
<i>Roasted tomatoes, green onions, house made pesto, pearl bocconcini, herb potatoes and sourdough toast</i>	
<b>KALE AND TOMATO BENNY</b> .....	<b>\$16</b>
<i>Seared kale, seasoned tomato, poached free run eggs, parmesan, hollandaise and herb potatoes</i>	
<b>MEATBALL BENNY</b> .....	<b>\$17</b>
<i>Smashed beef and veal meatballs, poached free run eggs, parmesan, hollandaise on a toasted baguette and herb potatoes</i>	
<b>SALMON BENNY</b> .....	<b>\$18</b>
<i>Steelhead lox, arugula, poached free run eggs, hollandaise, microgreens on a toasted baguette and herb potatoes</i>	
<b>DISTILLERY HASH</b> .....	<b>\$19</b>
<i>Forno roasted beef and veal meatballs sautéed with broccoli raab, mushrooms, Italian tomatoes, potatoes, house made tomato sauce topped with two free run eggs and hollandaise. Served with toasted baguette</i>	
<b>BREAKFAST SANDWICH</b> .....	<b>\$19</b>
<i>Prosciutto, provolone cheese, paprika mayonnaise, dressed arugula, red onion, sliced Roma tomato and a free run egg on toasted sourdough</i>	
<b>AVOCADO ON TOAST</b> .....	<b>\$15</b>
<i>Fresh avocado tossed with garlic and olive oil, served with seasoned grape tomatoes on toasted sourdough</i>	
<b>SALMON LOX ON TOAST</b> .....	<b>\$17</b>
<i>Steelhead lox, lemon and dill cream, dressed arugula red onion, capers, parmesan and olive oil on toasted sourdough</i>	
<b>FRENCH TOAST</b> .....	<b>\$15</b>
<i>Chantilly cream, YDC Whisky honey and wild berry compote</i>	

### add ons

<b>THICK CUT BACON</b> .....	<b>\$5</b>
<b>PROSCIUTTO DI PARMA</b> .....	<b>\$6</b>
<b>SMOKED SALMON</b> .....	<b>\$7</b>
<b>SIDE HERB POTATOES</b> .....	<b>\$4</b>
<b>FREE RUN EGG</b> .....	<b>\$3</b>
<b>SLICED ROMA TOMATO IN OLIVE OIL</b> .....	<b>\$4</b>

### JOIN US FOR HAPPY HOUR

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Weekends 3:00pm - 6:00pm

### salads

<b>KALE CAESAR</b> .....	<b>\$13</b>
<i>Focaccia croutons, Grana Padano cheese and house made Caesar dressing</i>	
<b>ROMA TOMATO SALAD</b> .....	<b>\$13</b>
<i>Roma tomatoes, blue cheese and a house made mustard vinaigrette</i>	
<b>ITALIAN SALAD</b> .....	<b>\$13</b>
<i>Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan</i>	

### italian sandwiches

<b>CHICKEN PARMIGIANA</b> .....	<b>\$17</b>
<b>BAKED BEEF + VEAL MEATBALL</b> .....	<b>\$16</b>
<b>CAPRESE</b> .....	<b>\$15</b>

### boozy brunch

1 oz

<b>CLASSIC MIMOSA</b> .....	<b>\$7</b>
<i>Fresh orange juice, Prosecco</i>	
<b>MIDNIGHT MIMOSA</b> .....	<b>\$8</b>
<i>YDC Vodka, fresh charcoal lemonade, Prosecco</i>	
<b>GRAPEFRUIT MIMOSA</b> .....	<b>\$8</b>
<i>YDC Vodka, vanilla syrup, grapefruit juice, Prosecco</i>	
<b>FRESH GREENS MIMOSA</b> .....	<b>\$8</b>
<i>YDC Vodka, apple, ginger, cucumber, lemon, celery, spinach, Prosecco</i>	
<b>STRAWBERRY MILKSHAKE</b> .....	<b>\$12</b>
<i>YDC Vodka, vanilla syrup, strawberry purée, cream, egg whites</i>	
<b>SPICE ME UP</b> .....	<b>\$8 2 oz</b>
<i>YDC Jalapeño infused Vodka, Baileys Irish Cream, espresso</i>	
<b>DISTILLERY CAESARS OR BLOODIES</b> .....	<b>\$5 1 oz / \$9 2 oz</b>
<i>The most famous of the savoury cocktails, Caesars or Bloody Marys are handcrafted with our own YDC Vodka or Gin</i>	

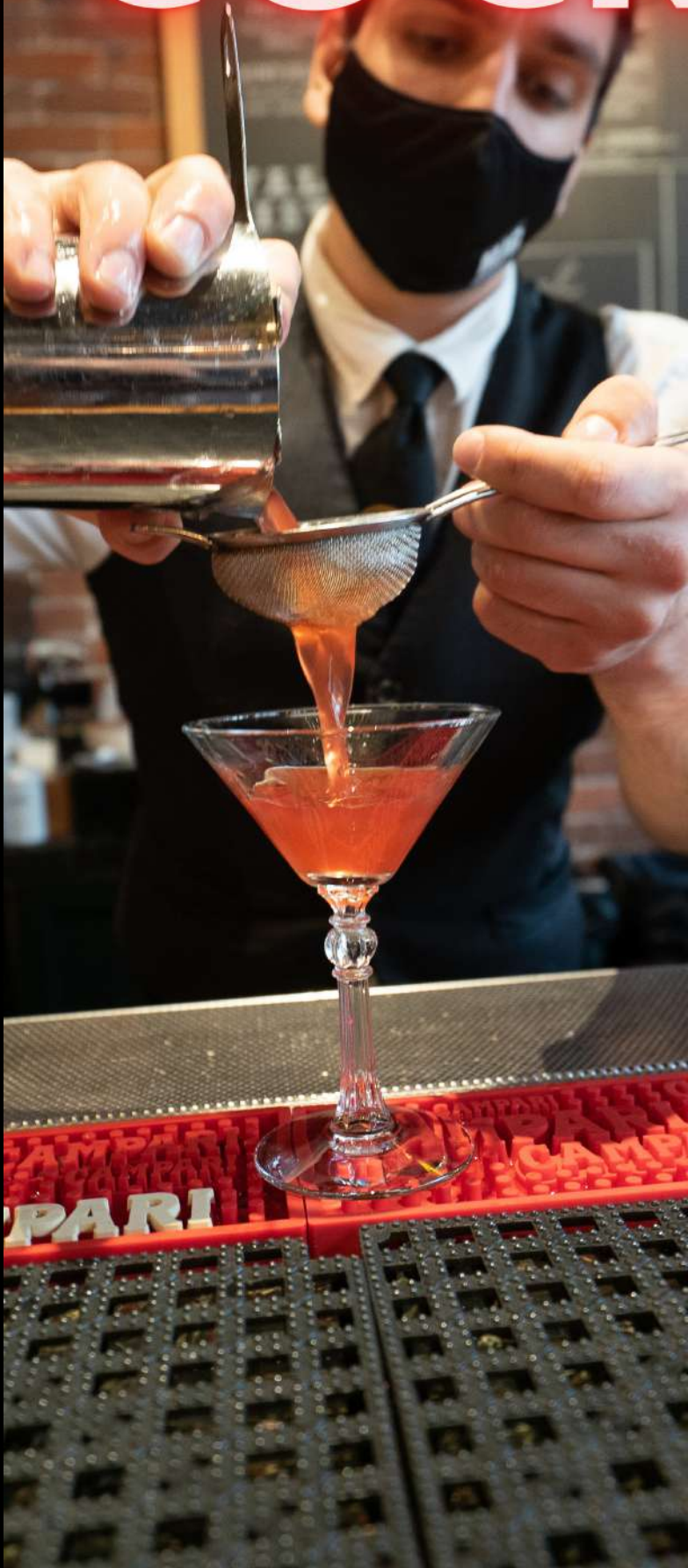
### make it infused

YDC Jalapeño Vodka  
YDC Cucumber Vodka  
YDC Cucumber Gin

<b>MIMOSA JUGS</b> .....	<b>\$12</b>
<i>Orange juice, Prosecco (serves 2)</i>	
<b>WHISKY COFFEE</b> .....	<b>\$10</b>
<i>YDC Whisky, coffee, whipping cream</i>	

Applicable taxes not included

# COCKTAILS



## classics

<b>FRENCH 75</b> .....	<b>\$15</b>	<b>2 03</b>
<i>YDC Gin, fresh lemon, simple syrup, Prosecco</i>		
<b>CLOVER CLUB</b> .....	<b>\$15</b>	<b>2 03</b>
<i>YDC Gin, fresh lemon, raspberry purée, simple syrup, egg whites</i>		
<b>HEMINGWAY DAIQUIRI</b> .....	<b>\$15</b>	<b>2 03</b>
<i>Rum, fresh lime, Maraschino, grapefruit, simple syrup</i>		
<b>PISCO SOUR</b> .....	<b>\$15</b>	<b>2 03</b>
<i>Pisco, fresh lime, sugar, egg whites</i>		
<b>AVIATION</b> .....	<b>\$15</b>	<b>2 03</b>
<i>YDC Gin, fresh lemon, Maraschino, Violette</i>		
<b>OLD FASHIONED</b> .....	<b>\$15</b>	<b>2 03</b>
<i>Bourbon, Demerara sugar, bitters</i>		
<b>CLASSIC NEGRONI</b> .....	<b>\$15</b>	<b>3 03</b>
<i>YDC Gin, Campari, sweet vermouth</i>		
<b>PERFECT MANHATTAN</b> .....	<b>\$15</b>	<b>3 03</b>
<i>Rye or Bourbon, sweet and dry vermouth, Angostura bitters</i>		
<b>SIDECAR</b> .....	<b>\$15</b>	<b>2 03</b>
<i>Cognac, Triple Sec, lemon juice</i>		
<b>MAI TAI</b> .....	<b>\$15</b>	<b>2 03</b>
<i>White rum, dark rum, orange syrup, Cointreau, lime juice</i>		
<b>GODFATHER</b> .....	<b>\$15</b>	<b>2.5 03</b>
<i>Johnny Walker Red, Disaronno</i>		
<b>BRAMBLE</b> .....	<b>\$15</b>	<b>2 03</b>
<i>YDC Gin, fresh lemon, sugar crème de Mûre</i>		
<b>VIEUX CARRE</b> .....	<b>\$15</b>	<b>2 03</b>
<i>Cognac, Rye, vermouth, Benedictine</i>		
<b>BOULEVARDIER</b> .....	<b>\$15</b>	<b>3 03</b>
<i>Bourbon, Campari, sweet vermouth</i>		
<b>SBAGLIATO</b> .....	<b>\$15</b>	<b>2 03</b>
<i>Campari, sweet vermouth, Prosecco</i>		

## house originals

<b>KENTUCKY SOUR</b> .....	<b>\$15</b>	<b>2 03</b>
<i>Bourbon, fresh lemon, simple syrup, Maraschino, egg whites, bitters</i>		
<b>SCREAMING VIKING</b> .....	<b>\$15</b>	<b>2 03</b>
<i>YDC Gin, fresh lemon &amp; lime, elderflower syrup, cucumber, ginger, egg whites</i>		
<b>THE MORE FABULOUS BAKER</b> .....	<b>\$15</b>	<b>2 03</b>
<i>YDC Vodka, passionfruit purée, orange flower water, grenadine, soda</i>		
<b>BEATTY ST. BREEZE</b> .....	<b>\$15</b>	<b>2 03</b>
<i>YDC Cucumber Gin, rhubarb, passionfruit, grapefruit</i>		
<b>BLACKBERRY MANHATTAN</b> .....	<b>\$14</b>	<b>3 03</b>
<i>Blackberry infused Bourbon, sweet vermouth, bitters</i>		
<b>GIN &amp; FENTIMANS TONIC</b> .....	<b>\$10</b>	<b>1 03</b>
<i>YDC Signature Gin, Fentimans tonic bottle, cucumber</i>		
<b>THE SPARROW</b> .....	<b>\$15</b>	<b>3 03</b>
<i>YDC Whisky, sweet vermouth, Campari, Aperol, Laphroaig</i>		
<b>HAPPY IN A HAZE</b> .....	<b>\$15</b>	<b>2 03</b>
<i>YDC Whisky, sweet vermouth, lime juice, Fentimans ginger beer</i>		

### THE YALETOWN DISTILLERY BAR since 2013

The Yaletown Distillery Bar is proud to serve spirits made onsite with 100% local ingredients. The Yaletown Distilling Company located in the historic Soho Building, that you're in now, produces our range of YDC Gin, Vodka and Whisky.

Applicable taxes not included

## ydc highballs

# \$6.50

1 oz

YOUR CHOICE OF YDC SPIRIT AND NON ALCOHOLIC MIX

*Recommended*

YDC VODKA & SODA

YDC GIN & TONIC

YDC WHISKY & GINGER ALE

## fresh juice & booze

*Build your own healthy libation*

YOUR CHOICE OF YDC VODKA, YDC GIN OR YDC WHISKY

FRESH ORANGE JUICE	\$9.00	1 oz
FRESH GREEN JUICE	\$9.00	1 oz
CHARCOAL LEMONADE	\$9.00	1 oz
GRAPEFRUIT JUICE	\$9.00	1 oz

## infusions

*YDC Infused spirits and house made syrups over crushed ice*

BLUEBERRY VODKA	\$10.00	1.5 oz
<i>Basil syrup and lemon juice</i>		
RASPBERRY VODKA	\$10.00	1.5 oz
<i>Rhubarb syrup and lemon juice</i>		
ESPRESSO VODKA	\$10.00	1.5 oz
<i>Vanilla syrup and heavy cream</i>		
JALAPEÑO VODKA	\$10.00	1.5 oz
<i>Passionfruit, rosemary syrup and lime juice</i>		
CUCUMBER GIN	\$10.00	1.5 oz
<i>Ginger syrup and lemon juice</i>		
CUCUMBER VODKA	\$10.00	1.5 oz
<i>Ginger syrup and lime juice</i>		

## bubbles

*For those who need a little fizz in their life*

HAVANA	\$14.00	1 oz
EDEN BELLINI	\$14.00	2 oz
ELDERFLOWER	\$14.00	1 oz
APEROL SPRITZ	\$14.00	2 oz

## bloodies

*The most famous of the savoury cocktails, Caesar or Bloody Marys are handcrafted with our own YDC spirits*

YDC JALAPEÑO VODKA	\$11.00	1 oz
YDC VODKA	\$11.00	1 oz
YDC GIN	\$11.00	1 oz

## beer

DRAFT Lager, Pale Ale, Seasonal	\$7.75	16 oz
<b>bottled</b>		
PERONI	\$7.75	330 ml
STELLA ARTOIS	\$7.75	330 ml
CORONA	\$7.75	330 ml
STRONGBOW	\$7.75	440 ml
KRONENBOURG BLANC	\$8.00	330 ml
GUINNESS	\$8.00	330 ml
FOUR WINDS IPA	\$8.00	440 ml

## smashes

*YDC Infused spirits and house made syrups over crushed ice*

YDC VODKA	\$10.00	1.5 oz
YDC GIN	\$10.00	1.5 oz
MINT JULEP	\$10.00	1.5 oz

## mules

*YDC Spirit, citrus, Fentimans Ginger Beer and bitters*

YDC VODKA	\$12.00	2 oz
YDC GIN	\$12.00	2 oz
WHISKY	\$12.00	2 oz

## martinis

*Served dry, medium or wet*

YDC VODKA	\$14.00	2 oz
YDC GIN	\$14.00	2 oz
YDC RASPBERRY VODKA	\$14.00	2 oz
YDC CUCUMBER GIN	\$14.00	2 oz
YDC CUCUMBER VODKA	\$14.00	2 oz
YDC ESPRESSO VODKA	\$14.00	2 oz

## on the rocks or straight up

GLENLIVET 12	\$11.00	1 oz
DALMORE	\$16.00	1 oz
LAPHROAIG	\$16.00	1 oz
BALVENIE	\$17.00	1 oz
MACALLAN	\$17.00	1 oz
TALISKER	\$17.00	1 oz
LAGAVULIN	\$19.00	1 oz
GLENLIVET 18	\$21.00	1 oz
OBAN	\$21.00	1 oz
HENNESSEY, VSOP	\$17.00	1 oz
COURVOISIER	\$14.00	1 oz
POIRE WILLIAM GIFFARD	\$16.00	1 oz
WILD TURKEY	\$9.00	1 oz
MAKER'S MARK	\$11.00	1 oz
BASIL HAYDEN	\$11.00	1 oz
WOODFORD	\$11.00	1 oz
BOOKERS	\$13.00	1 oz

# WINE

## white by the glass

	6 oz	9 oz
HOUSE WHITE .....	\$12.00	\$16.00
RIESLING .....	\$12.00	\$16.00
PINOT GRIGIO.....	\$12.00	\$16.00
CHARDONNAY.....	\$13.00	\$17.00
ROSÉ .....	\$12.00	\$16.00

## white by the bottle

	750 ml
CHARDONNAY, JACKSON TRIGGS (bc) .....	\$49.00
SAUVIGNON BLANC, KIM CRAWFORD (nz) .....	\$52.00
PINOT GRIGIO, INNISKILLIN (bc) .....	\$40.00
PINOT GRIGIO, TOMMASI (it) .....	\$46.00
PINOT GRIGIO, LASTELLA (bc) .....	\$50.00
SAUVIGNON BLANC, SUMAC RIDGE (bc) .....	\$37.00
RIESLING, GEHRINGER (bc) .....	\$39.00

## bubbles

	750 ml
PROSECCO, LA MARCA (it) .....	\$50.00
PROSECCO FRIZZANTE, VILLA TERESA (it) .....	\$42.00
CHAMPAGNE, VEUVE (fr) .....	\$150.00

## rosé all day

	750 ml
ROSÉ BODEGAS, OLIVARES (sp) .....	\$33.00
ROSÉ PINOT NOIR BLEND, 50TH PARALLEL (bc) .....	\$49.00

## red by the glass

	6 oz	9 oz
HOUSE RED .....	\$12.00	\$16.00
CABERNET SAUVIGNON .....	\$14.00	\$18.00
MALBEC .....	\$12.00	\$16.00
ZINFANDEL .....	\$14.00	\$17.00
PINOT NOIR .....	\$16.00	\$19.00

## red by the bottle

	750 ml
BARBERA, BRICOTONDO (it) .....	\$49.00
MONTEPULCIANO, "RIPAROSSO" ILLUMINATI (it) .....	\$49.00
CHIANTI RUFINA RISERVA, NIPOZZANO (it) .....	\$59.00
MERLOT, SUMAC RIDGE(bc) .....	\$59.00
FORTISSIMO, LASTELLA (bc) .....	\$69.00
CABERNET SAUVIGNON, INNISKILLIN (bc).....	\$46.00
ZINFANDEL, RAVENSWOOD (us) .....	\$49.00
MALBEC, ALAMOS (ar) .....	\$36.00
PINOT NOIR, SPEARHEAD (bc) .....	\$59.00
PINOT NOIR, SEE YA LATER RANCH (bc) .....	\$60.00

### JOIN US FOR HAPPY HOUR

Wed Thurs Fri 4:00-6:00pm

Weekends 3:00-6:00pm

# \$6

glasses of wine

### THE YALETOWN DISTILLERY BAR + KITCHEN

Please ask your server for wine pairing suggestions  
or vintage details and we'll be happy to help.

Applicable taxes not included