

YALETOWN DISTILLERY BAR



**PASTA
SUNDAY
SPECIAL**

\$16

PLUS APPLICABLE TAXES

YALETOWN DISTILLERY BAR

appetizers

FRIED CAULIFLOWER	\$13.00
<i>Golden fried cauliflower with capers, lemon and parmesan</i>	
SIGNATURE FRITTA BREAD ANTIPASTO PLATTER	\$26.00
<i>Perfect for sharing. A platter of fresh creamy fior di latte bocconcini cheese topped with roasted tomatoes, balsamic onions and roasted garlic served with fluffy fried pull apart bread Add Prosciutto \$6</i>	
CALAMARI	\$17.00
<i>Classic fried calamari with fresh lemon and tzatziki</i>	
CHICKPEA FRIES	\$12.00
<i>Mediterranean chickpea fries served with paprika mayonnaise</i>	
MEATBALLS	\$16.00
<i>Veal and beef meatballs with tomato sauce and pecorino Romano</i>	
FRIED PROVOLONE	\$15.00
<i>Breaded and fried until golden provolone cheese, served with fresh tomato and a red wine reduction</i>	
GARLIC PRAWNS	\$19.50
<i>Prawns sauteed with fresh garlic, shaved scallions and crushed tomatoes</i>	
BOCCONCINI GARLIC BREAD	\$17.00
<i>Garlic bread stacked with fresh basil, and melted cheese</i>	
TOASTED PARMESAN BAGUETTE <i>4 slices</i>	\$ 7.00
<i>Crispy parmesan cheese baguette, ideal to sop up the sauce of any dish Add Marinara dipping sauce \$3</i>	

salads

Add Chicken \$9

KALE CAESAR	\$14.00
<i>Focaccia croutons, Grana Padano cheese and house made Caesar dressing</i>	
ROMA TOMATO SALAD	\$14.00
<i>Roma tomatoes, blue cheese and a house made mustard vinaigrette</i>	
ITALIAN SALAD	\$14.00
<i>Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan</i>	

pizzas

THE DON CORLEONE	\$18.00
<i>Heaps of mozzarella, roasted tomatoes, fresh basil and white sauce base</i>	
THE VENDETTA	\$18.00
<i>Spicy soppressata ham, roasted tomatoes and mozzarella on tomato sauce base</i>	
PAULIE'S PRAWNS	\$18.00
<i>Garlic prawns, red onion, parmesan, mozzarella and pesto cream sauce base</i>	
THE BROOKLYN	\$18.00
<i>Prosciutto di parma, mozzarella, peppered arugula and white sauce base</i>	
THE WISE GUY	\$18.00
<i>Roasted portobello mushrooms and meatballs (beef and veal), fior di latte bocconcini, mozzarella and rosé sauce base</i>	
BADA BING	\$18.00
<i>Wild smoked salmon, parmesan, gruyère cheese, crème fraîche and topped with fresh arugula on white sauce base</i>	
BROC 'N ROLL	\$18.00
<i>Broccolini, grilled onions, fresh garlic, roasted tomatoes, mozzarella cheese, with gremolata on tomato sauce base</i>	

pastas

SPAGHETTI BOLOGNESE	\$22.00
<i>Tomato based meat sauce, tossed with spaghetti and topped with parmesan</i>	
SPAGHETTI AND MEATBALLS	\$24.00
<i>House made veal and beef meatballs in meat sauce served over spaghetti and topped with parmesan</i>	
SPAGHETTI WITH PRAWNS	\$25.00
<i>Spaghetti with prawns in a crushed tomato, scallion and garlic butter sauce, topped with pecorino romano</i>	
RIGATONI ALLA VODKA	\$22.00
<i>Classically served rigatoni pasta in heavy cream, tomato and vodka sauce, topped with parmesan Add Chicken \$8</i>	
PESTO CHICKEN PENNE	\$24.00
<i>Pan fried chicken breast in savoury pesto cream sauce</i>	
FETTUCCINE ALFREDO	\$20.00
<i>Fettuccine noodles in rich parmesan and cream sauce Add Chicken \$9</i>	
CHICKEN AND WILD MUSHROOM BOLOGNESE	\$24.00
<i>Spaghetti noodles with roasted portobello mushrooms, ground chicken and rich cream sauce topped with parmesan</i>	
DISTILLERY PASTA	\$23.00
<i>Signature Fettuccine Alfredo, tossed with generous pieces of thick cut bacon and topped with a perfectly cooked poached egg</i>	

italian sandwiches

Served with fries

CHICKEN PARMIGIANA	\$17.50
<i>Breaded chicken breast, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese</i>	
BAKED BEEF + VEAL MEATBALL	\$18.00
<i>House made beef and veal meatballs, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese</i>	
CAPRESE	\$17.00
<i>Roasted Italian tomatoes, bocconcini cheese, pesto mayonnaise and arugula</i>	

main courses

CHICKEN PARMIGIANA	\$24.50
<i>Tenderized, breaded and fried chicken topped with marinara and melted cheese served with spaghetti pomodoro</i>	
ROAST HALF CHICKEN UNDER A BRICK	\$27.50
<i>Boneless grilled and then roasted under a brick chicken served with roasted garlic bulb, grilled lemon and spaghetti pomodoro</i>	
VEAL PARMIGIANA	\$24.50
<i>Tender breaded veal fried until golden, topped with marinara and melted cheese and served with spaghetti pomodoro</i>	
GRILLED SALMON	\$27.50
<i>Grilled wild sockeye salmon, sautéed broccolini and roasted tomatoes, served with fregula in a sundried tomato butter and basil oil</i>	

desserts

HOUSE MADE TIRAMISU	\$8.00
VANILLA BEAN GELATO	\$6.00

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

... \$5 BEERS ...

... \$5 YDC HIGHBALLS ...

happy hour

... \$6 WINE ...

... \$8 APEROL SPRITZ ...

CHICKPEA FRIES	\$7
FRIED CAULIFLOWER	\$8
MEATBALLS	\$11
TOASTED PARMESAN BAGUETTE	\$6
THE DON CORLEONE PIZZA	\$14

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

Applicable taxes not included

MENU ARTICULATED BY CHEF JARROD SWANSON

WIFI PASSWORD: GODFATHER @YALETOWNDISTILLINGCO

Parties of 6 or more will be subject to an 18% service charge

YALETOWN DISTILLERY BAR

brunch

breakfast

A Benny comes with your choice of toasted English muffin or baguette

DISTILLERY BREAKFAST	\$15.00
<i>Thick cut bacon, two free run eggs, herb potatoes and sourdough toast</i>	
EGGS BENNY	\$18.50
<i>Free run eggs, prosciutto, hollandaise on a toasted baguette and herb potatoes</i>	
HANGOVER CURE	\$19.50
<i>Fettuccine alfredo, bacon and a poached free run egg</i>	
MARGHERITA SCRAMBLE	\$17.00
<i>Roasted tomatoes, green onions, house made pesto, pearl bocconcini, herb potatoes and sourdough toast</i>	
KALE AND TOMATO BENNY	\$17.00
<i>Seared kale, seasoned tomato, poached free run eggs, parmesan, hollandaise and herb potatoes</i>	
MEATBALL BENNY	\$19.50
<i>Smashed beef and veal meatballs, poached free run eggs, parmesan, hollandaise on a toasted baguette and herb potatoes</i>	
SALMON BENNY	\$21.00
<i>Steelhead lox, arugula, poached free run eggs, hollandaise, microgreens on a toasted baguette and herb potatoes</i>	
MEATBALL HASH	\$22.00
<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>	
BREAKFAST SANDWICH	\$19.50
<i>Prosciutto, provolone cheese, paprika mayonnaise, dressed arugula, red onion, sliced Roma tomato and a free run egg on toasted sourdough</i>	
AVOCADO ON TOAST	\$17.00
<i>Fresh avocado tossed with garlic and olive oil, served with seasoned grape tomatoes on toasted sourdough</i>	
SALMON LOX ON TOAST	\$20.00
<i>Steelhead lox, lemon and dill cream, dressed arugula red onion, capers, parmesan and olive oil on toasted sourdough, served with herb potatoes</i>	
FRENCH TOAST	\$17.00
<i>Chantilly cream, YDC Whisky honey and wild berry compote</i>	

add ons

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

JOIN US FOR HAPPY HOUR

*Wed Thurs Fri 4:00pm-6:00pm
Weekends 3:00pm-6:00pm*

salads

Add Chicken \$8

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<i>Focaccia croutons, Grana Padano cheese and house made Caesar dressing</i>	
ROMA TOMATO SALAD	\$14.00
<i>Roma tomatoes, blue cheese and a house made mustard vinaigrette</i>	
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<i>Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan</i>	

italian sandwiches

Served with fries

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<i>Breaded chicken breast, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese</i>	
BAKED BEEF + VEAL MEATBALL	\$18.00
<i>House made beef and veal meatballs, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese</i>	
CAPRESE	\$17.00
<i>Roasted Italian tomatoes, bocconcini cheese, pesto mayonnaise and arugula</i>	

boozy brunch

1 oz

CLASSIC MIMOSA	\$7
<i>Fresh orange juice, Prosecco</i>	
GRAPEFRUIT MIMOSA	\$8
<i>YDC Vodka, vanilla syrup, grapefruit juice, Prosecco</i>	
FRESH GREENS MIMOSA	\$8
<i>YDC Vodka, apple, ginger, cucumber, lemon, celery, spinach, Prosecco</i>	
STRAWBERRY MILKSHAKE	\$12
<i>YDC Vodka, vanilla syrup, strawberry purée, cream, egg whites</i>	
SPICE ME UP	\$8 2 oz
<i>YDC Jalapeño infused Vodka, Baileys Irish Cream, espresso</i>	
DISTILLERY CAESARS OR BLOODIES	\$7 1 oz / \$11 2 oz
<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*

MIMOSA JUGS	\$15 32oz
<i>Orange juice, Prosecco (Serves 2)</i>	
WHISKY COFFEE	\$10
<i>YDC Whisky, coffee, whipping cream</i>	

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COCKTAILS

house originals

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

classics

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

Applicable taxes not included

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.

ydc highballs

vodka, gin, or whisky

\$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	<small>1 oz</small>
FRESH GREEN JUICE	\$9.00	<small>1 oz</small>
GRAPEFRUIT JUICE	\$9.00	<small>1 oz</small>

infusions

YDC Infused spirits and house made syrups over crushed ice

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

bubbles

For those who need a little fizzy in their life

HAVANA	\$14.00	<small>1 oz</small>
EDEN BELLINI	\$14.00	<small>2 oz</small>
ELDERFLOWER	\$14.00	<small>1 oz</small>
APEROL SPRITZ	\$14.00	<small>2 oz</small>

bloodies

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

YDC JALAPEÑO VODKA	\$11.00	<small>1 oz</small>
YDC VODKA	\$11.00	<small>1 oz</small>
YDC GIN	\$11.00	<small>1 oz</small>

beer

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

smashes

YDC Infused spirits and house made syrups over crushed ice

YDC VODKA	\$10.00	<small>1.5 oz</small>
YDC GIN	\$10.00	<small>1.5 oz</small>
MINT JULEP	\$10.00	<small>1.5 oz</small>

mules

YDC Spirit, citrus, Fentimans Ginger Beer and bitters

YDC VODKA	\$12.00	<small>2 oz</small>
YDC GIN	\$12.00	<small>2 oz</small>
WHISKY	\$12.00	<small>2 oz</small>

martinis

Served dry, medium or wet

YDC VODKA	\$14.00	<small>2 oz</small>
YDC GIN	\$14.00	<small>2 oz</small>
YDC RASPBERRY VODKA	\$14.00	<small>2 oz</small>
YDC CUCUMBER GIN	\$14.00	<small>2 oz</small>
YDC CUCUMBER VODKA	\$14.00	<small>2 oz</small>
YDC ESPRESSO VODKA	\$14.00	<small>2 oz</small>

on the rocks or straight up

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

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, BASK (new! *sugar free) (bc)	\$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
PINOT NOIR	\$16.00	\$19.00

red by the bottle

	750 ml
BARBERA, BRICCOTONDO (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
MALBEC, ALAMOS (ar)	\$36.00
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 house 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