

# YALETOWN BREWING COMPANY

EST. 1994

## DRINKS MENU

### FRESH BEERS

THE YALETOWN BREWING COMPANY IS PROUD TO OFFER 8 TAPS POURING FRESH CRAFT BEER, MADE RIGHT HERE. YOU CAN'T GET MORE LOCAL.

WE BUY BC GROWN GRAIN AND PREMIUM INGREDIENTS WITH A COMMITMENT TO MAKE THE BEST BEER WE CAN. EVERY BREW. ALL OF OUR BEERS ARE ALSO UNPASTEURIZED AND PRESERVATIVE FREE! WE OFFER 4 CROWD PLEASING FLAGSHIP BEERS THAT HAVE STOOD THE TEST OF TIME AND 4 LIMITED RUN SEASONAL BEERS. IF THERE IS A SEASONAL THAT YOU FALL IN LOVE WITH, YOU'LL HAVE TO KEEP COMING BACK UNTIL YOU'VE HAD YOUR FILL BECAUSE ONCE WE'RE OUT, WE'RE OUT.

**PRO TIP:** IF WE'RE RUNNING LOW AND YOU'RE WORRIED YOU'LL MISS IT, YOU CAN BRING YOUR FAVOURITE BEER HOME BY PURCHASING A 64 OZ GROWLER. ASK YOUR SERVER FOR DETAILS!

#### FLAGSHIP BEERS

##### 604 LAGER

A LIGHT, THIRST QUENCHING LAGER BREWED WITH CANADIAN PRARIE MALT AND HOPS IMPORTED FROM GERMANY AND THE CZECH REPUBLIC  
5% ABV 12 IBU 16 OZ

\$8

##### ROUNDHOUSE WHEAT

A REFRESHING AND UNFILTERED WHEAT BEER BREWED IN TRADITIONAL BAVARIAN STYLE. THE SPECIALTY YEAST AND MALTED WHEAT COMBINE TO GIVE A FRUITY, SPICY CHARACTER  
4.8% ABV 12 IBU 16 OZ

\$8

##### LOADING BAY IPA

A STYLE ORIGINATING IN BRITAIN BUT SURPASSED IN THE NEW WORLD. OURS IS ROBUST, DRY AND FLAVOURED WITH BUCKET LOADS OF SPICY PACIFIC NORTHWEST HOPS  
6.2% ABV 48 IBU 16 OZ

\$8

##### YALETOWN ALE

A CLASSIC, WELL BALANCED PALE ALE MADE WITH CASCADE HOPS FROM THE PACIFIC NORTHWEST  
4.8% ABV 21 IBU 16 OZ

\$8

#### SEASONAL BEERS

##### LAMB AND FLAG MILD ALE

A FULL BODIED, HERBAL AND EARTHLY ENGLISH STYLE MILD ALE  
4.6% ABV 24 IBU 16 OZ

\$8

##### CONOR'S CASCADIAN DARK ALE

A DARK BROWN ALE USING A VARIETY OF HOPS FROM THE CASCADIA REGION. THIS BEER STARTS OFF SMOOTH WITH A HINT OF CHOCOLATE AND FINISHES NICELY WITH A LITTLE KICK OF HOPS  
5.7% ABV 30 IBU 16 OZ

\$8

##### SULTAN OF SUDS

BREWED WITH CANADIAN PALE 2-ROW MALT, WHEAT AND PLENTY OF FLAKED OATS IN THIS SESSIONABLE HOP FORWARD PALE ALE. MAGNUM, MOSAIC, SIMCOE AND AMARILLO HOPS WERE USED IN THE PRODUCTION OF THIS BOLD AROMATIC PALE ALE  
4.5% ABV 26 IBU 16 OZ

\$8

##### SABRO SMASH SAISON

A BELIGIAN-STYLE BLONDE ALE MADE WITH 2 ROW BARLEY AND SABRO HOPS FOR A MODERN TWIST ON A FARMHOUSE STYLE  
5.5% ABV 3 IBU 16 OZ

\$8

#### TASTER 4 PACK

##### CHOOSE YOUR OWN ADVENTURE

DO A TASTING BY SELECTING 4 OF OUR 8 BEERS TO COMPARE FLAVOUR PROFILES  
6 OZ SERVING SIZES

\$12

#### GROWLER

##### TAKEOUT BEER

CHOOSE YOUR FAVOURITE BEER TO TAKE HOME. IT STAYS FRESH FOR UP TO 48 HOURS AND YOU GET TO KEEP THE 64 OZ GLASS GROWLER BOTTLE

\$25

ALL PRICING BEFORE APPLICABLE TAXES

# YALETOWN BREWING COMPANY

EST. 1994

## DRINKS MENU

### COCKTAILS

#### CLASSICS

ALWAYS 2 OZ DOUBLES

<b>APEROL SPRITZ</b> APEROL, CINZANO PROSECCO, SODA, WEDGE OF ORANGE	<b>\$10</b>
<b>NEGRONI</b> GIN, CAMPARI, SWEET VERMOUTH, ORANGE PEEL	<b>\$13</b>
<b>OLD FASHIONED</b> WILD TURKEY BOURBON, MUDDLED SUGAR, ANGOSTURA BITTERS, WEDGE OF ORANGE	<b>\$13</b>
<b>WHISKY SOUR</b> WHISKY, SIMPLE SYRUP, LIME JUICE, WEDGE OF ORANGE	<b>\$13</b>
<b>MANHATTAN</b> WHISKY, SWEET RED VERMOUTH, ANGOSTURA BITTERS, CHERRY GARNISH	<b>\$13</b>
<b>MOSCOW MULE</b> VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME	<b>\$13</b>
<b>MINT JULEP</b> WILD TURKEY BOURBON, SIMPLE SYRUP, FRESH MINT	<b>\$13</b>

#### MARTINIS

ALWAYS 2 OZ DOUBLES

<b>GIN MARTINI</b> GIN, VERMOUTH, OLIVES - SHAKEN OR STIRRED	<b>\$13</b>
<b>VODKA MARTINI</b> VODKA, VERMOUTH, LEMON - SHAKEN OR STIRRED	<b>\$13</b>
<b>MISS CONDUCT</b> BLUEBERRY VODKA, TRIPLE SEC, PINEAPPLE JUICE, LIME	<b>\$13</b>
<b>LOVE POTION</b> RASPBERRY VODKA, BANANA LIQUEUR, PEACH SCHNAPPS, CRANBERRY JUICE, PINEAPPLE JUICE	<b>\$13</b>
<b>BLUE STEEL</b> RASPBERRY VODKA, BLUE CURACAO, SUGAR, LIME	<b>\$13</b>
<b>BLUE COSMOPOLITAN</b> BLUEBERRY VODKA, GRAND MARNIER, CRANBERRY JUICE, LIME	<b>\$13</b>

PRICES DO NOT INCLUDE 5% GST AND 10% LIQUOR PST

#### RUM

SINGLE 1 OZ \$10 DOUBLE 2 OZ \$13

<b>HURRICANE</b> J WRAY WHITE RUM, APPLETON ESTATE DARK RUM, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE	<b>\$ 10</b>
<b>CHERRY COLA</b> J WRAY WHITE RUM, AMARETTO, COCA-COLA, CHERRY GARNISH	<b>\$ 10</b>
<b>JAMAICAN ME CRAZY</b> APPLETON ESTATE DARK RUM, TRIPLE SEC, PINEAPPLE JUICE, CRANBERRY JUICE, LIME	<b>\$ 10</b>
<b>EMERALD CITY</b> MALIBU COCONUT RUM, BLUE CURACAO, LIME JUICE, LEMON-LIME SODA	<b>\$ 10</b>
<b>MOJITO</b> J WRAY WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA YOUR CHOICE OF ORIGINAL, SOUR RASPBERRY OR BLACK CURRANT	<b>\$ 10</b>

#### TEQUILA

SINGLE 1 OZ \$10 DOUBLE 2 OZ \$13

<b>MARGARITA</b> CUERVO SILVER TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP	<b>\$ 10</b>
<b>JUAN COLLINS</b> CUERVO SILVER TEQUILA, LIME JUICE, SODA	<b>\$ 10</b>
<b>PALOMA</b> CUERVO SILVER TEQUILA, GRAPEFRUIT JUICE, SODA	<b>\$ 10</b>
<b>MATADOR</b> CUERVO SILVER TEQUILA, PINEAPPLE JUICE, LIME JUICE	<b>\$ 10</b>
<b>TEQUILA SUNRISE</b> CUERVO SILVER TEQUILA, ORANGE JUICE, GRENADINE	<b>\$ 10</b>

PRICES DO NOT INCLUDE 5% GST AND 10% LIQUOR PST

# YALETOWN BREWING COMPANY

EST. 1994

## WINE MENU

### RED

#### PINOT NOIR

INNISKILLIN 2016, OLIVER

#### MERLOT

SUMAC RIDGE 2017, SUMMERLAND

#### CABERNET SAUVIGNON

INNISKILLIN 2015, OLIVER

#### SHIRAZ

PROPRIETOR'S RESERVE JACKSON TRIGGS 2015, OLIVER

#### MALBEC

ALAMOS, MENDOZA ARGENTINA

6 OZ

\$11

9 OZ

\$15

HALF LITRE

\$32

\$10

\$14

\$29

\$10

\$14

\$29

\$11

\$15

\$32

\$11

\$15

\$32

#### BOTTLE

#### BURGUNDY

FAIVELY BOURGOGNE PAULEE 2016, FRANCE

#### PINOT NOIR

DUCK POND 2016, OREGON

#### MERLOT

THE VELVET DEVIL CHARLES SMITH WINES 2015, WASHINGTON

#### MERLOT

FORTISSIMO LA STELLA 2017

#### CARMÉNÈRE

MONTE S 2016, CHILE

#### CABERNET SAUVIGNON

LA FRENZ 2017, NARAMATA

\$65

\$58

\$53

\$52

\$54

\$50

#### SANGIOVESE

SETTI PONTI 2016, ITALY

#### NOTA BENE

BLACK HILLS 2016, OLIVER

#### SYRAH

BURROWING OWL 2018, OLIVER

#### PETIT ROUGE

LE VIEUX PIN 2016, OLIVER

#### SHIRAZ

PIRRAMIMMA 2015, AUSTRALIA

#### CABERNET SAUVIGNON

LOUIS M MARTINI 2017, NAPA CALIFORNIA

\$85

\$85

\$50

\$50

\$64

\$72

### WHITE

#### CHARDONNAY

JACKSON TRIGGS 2018, OLIVER

#### PINOT GRIS

SEE YA LATER RANCH 2016, OKANAGAN FALLS

#### SAUVIGNON BLANC

JACKSON TRIGGS 2017, OLIVER

#### RIESLING

SEE YA LATER RANCH 2015, OKANAGAN FALLS

#### ROSÉ

SEE YA LATER RANCH 2018, OKANAGAN FALLS

6 OZ

\$10

9 OZ

\$14

HALF LITRE

\$29

\$11

\$15

\$32

\$10

\$14

\$29

\$10

\$14

\$29

\$11

\$15

\$32

#### BOTTLE

#### RIESLING

KUNG FU GIRL CHARLES SMITH WINES 2019, WASHINGTON

#### SAUVIGNON BLANC

BURROWING OWL 2016, OLIVER

#### NOBLE BLEND

JOIE 2016, NARAMATA

\$50

\$52

\$50

#### SOKOL BLOSSER

LUCKY NO.9 WHITE EDITION, DUNDEE OREGON

#### PINOT GRIS

BURROWING OWL 2016, OLIVER

#### PINOT GRIGIO

LA STELLA 2018, OSOYOOS

#### CHENIN BLANC

BADENHORST FAMILY WINES 2017, SOUTH AFRICA

\$52

\$52

\$50

\$56

### BUBBLES

#### LAMARCA PROSECCO

6 OZ

\$15

#### CINZANO PROSECCO

5OZ

\$9

BOTTLE

\$35

VINTAGE YEAR MAY BE SUBJECT TO CHANGE, PLEASE ASK YOUR SERVER FOR DETAILS  
PRICES DO NOT INCLUDE 5% GST AND 10% LIQUOR PST

# SUPPORT OUR LOCAL HEROES

\$1.00 FROM EVERY BOTTLE OF YALETOWN  
HAND SANITIZER SOLD GOES DIRECTLY TO  
VGH AND UBC HOSPITAL FOUNDATION

PLEASE ASK YOUR SERVER IF YOU'D LIKE ONE ADDED TO YOUR BILL



**\$7.50**  
PLUS APPLICABLE TAX



\$14

BURGERS



*Best lunch in Galetown*

**12-2PM MONDAY TO FRIDAY**

\$14 BEEF OR VEGGIE BURGER

\$16 BACON CHEDDAR BURGER



## APPETIZERS

<b>TOMATO AND YALETOWN GIN SOUP</b>	V	\$11
SAN MARZANO TOMATOES, LOCAL YALETOWN DISTILLING COMPANY GIN, HEAVY CREAM		
<b>TEMPURA ASPARAGUS</b>	VE V DF	\$12
ALE BATTERED ASPARAGUS FRIED UNTIL CRISPY, SERVED WITH A SPICY BANGKOK SAUCE		
<b>HOT CHICKEN WINGS</b>		\$18
24 HOUR SOUTHERN BUTTERMILK MARINATED, SPICED POTATO FLOUR DREDGED WINGS, FRESH COOKED, TOSSED IN HOT SAUCE AND SERVED WITH ROQUEFORT BLUE CHEESE DIP		
<b>HONEY SRIRACHA CHICKEN WINGS</b>		\$18
24 HOUR SOUTHERN BUTTERMILK MARINATED, SPICED POTATO FLOUR DREDGED WINGS, FRESH COOKED, TOSSED IN HONEY SRIRACHA SAUCE AND SERVED WITH CHIPOTLE CREAM		
<b>YALETOWN POUTINE</b> <small>ADD SMOKED CHICKEN \$7</small>		\$16
HOUSE MADE BEEF AND SHALLOT GRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET		
<b>BEER PRETZELS</b>	V	\$13
HOUSE MADE GERMAN STYLE SOFT BEER PRETZEL, FINISHED WITH COARSE ROCK SALT AND SERVED WITH GRAINY MUSTARD		
<b>KAYLIN &amp; HOBBS FRIED PICKLES</b>	V	\$11.5
LIGHTLY ALE TEMPURA BATTERED JALAPEÑO BRINED PICKLES FROM OUR PALS AT KAILYN & HOBBS ON GRANVILLE ISLAND. SERVED WITH HOUSE MADE RANCH		
<b>FISH TACOS</b>		\$17
CRISPY LOCAL PACIFIC COD WITH RED AND WHITE CABBAGE COLESLAW, FRESH CUT SALSA, CILANTRO AND AVOCADO PURÉE IN WARM FLOUR TORTILLAS		
<b>CHILI CHEESE YAM FRIES</b>		\$15
SEASONED YAM FRIES, MEXICAN STYLE GREEN CHILI, MONTEREY JACK AND CHEDDAR CHEESE, FRESH CUT SALSA, CILANTRO AND AVOCADO PURÉE. SERVED WITH GARLIC AIOLI		
<b>GARLIC FRIES</b>	V	\$11.5
A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI		
<b>EDAMAME</b>	VE V DF	\$11
CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY		
<b>CHILE SQUID</b>		\$19
PINEAPPLE CUT SQUID, FRIED AND TOSSED IN JALAPEÑO, GARLIC, CILANTRO AND FRESH LIME JUICE. SERVED WITH TZATZIKI		
<b>FRIED SHRIMP</b>		\$16.5
BUTTERMILK BATTERED SHRIMP, FRIED, TOSSED IN OUR TEXAS RUB SERVED WITH GARLIC AIOLI		

## SALADS

<b>SPICY ASIAN CHICKEN SALAD</b>		\$22.5
ICEBERG LETTUCE, CRISPY NOODLES, SAVOY CABBAGE, PEA SHOOTS, CILANTRO, JULIENNEED RED PEPPERS, CUCUMBER, EDAMAME BEANS AND CARROTS TOSSED IN AN ASIAN VINAIGRETTE WITH SPICY MARINATED CHICKEN THIGH AND PEANUT SAUCE DRIZZLE		
<b>CAESAR SALAD</b>		\$15
ROMAINE HEARTS, TORN GARLIC CROUTONS AND SHAVED PARMESAN		
<b>BBQ STEAK SALAD</b>		\$25.5
SLICED MARINATED FLAT IRON STEAK DRIZZLED IN BBQ SAUCE TOPPED WITH BLUE CHEESE, ON TOP OF ARUGULA, SHAVED RED ONION, GRAPE TOMATOES, SLICED AVOCADO, AND HOUSE MADE MUSTARD VINAIGRETTE		
<b>SUPER FOOD SALAD</b> <small>VEGAN UPON REQUEST</small>	V GF	\$21
KALE, ICEBERG LETTUCE, QUINOA, CHICKPEAS, CUCUMBER, BROCCOLI AND RED ONION, TOSSED IN A MINT SCALLION VINAIGRETTE, TOPPED WITH FETA CHEESE AND AVOCADO PURÉE <small>ADD GLUTEN FREE CHICKEN OR WILD SOCKEYE SALMON \$10</small>		
<b>BLT WEDGE SALAD</b>		\$16.5
ICEBERG LETTUCE WEDGE, BACON, RED ONION, TOMATO, BLUE CHEESE DRESSING AND CRUMBLE		

## BUNS

<small>SERVED WITH FRIES OR GREENS. SUBSTITUTE LETTUCE CUPS \$2, CAESAR SALAD \$2, POUTINE \$4, YAM FRIES \$2.5, GARLIC FRIES \$2, ADD GARLIC AIOLI \$1 OR GRAVY \$3</small>		
<b>SMOKED CHICKEN SANDWICH</b>		\$19.5
6 HOUR SMOKED CHICKEN WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY RANCH COLESLAW, SLICED PICKLES, AND JALAPEÑO ON SOURDOUGH		
<b>SMOKED BRISKET SANDWICH</b>		\$22
10 HOUR SMOKED AND SLICED BRISKET WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY RANCH COLESLAW, SLICED PICKLES AND JALAPEÑO ON SOURDOUGH		
<b>IMPOSSIBLE BURGER</b> <small>VEGAN UPON REQUEST</small>	V	\$20
IMPOSSIBLE VEGETARIAN PATTY, AMERICAN CHEDDAR CHEESE, ICEBERG LETTUCE, TOMATO AND RED ONION ALL ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN		
<b>NASHVILLE SANDWICH</b> <small>GLUTEN FRIENDLY UPON REQUEST</small>		\$21
MARINATED BUTTERMILK CHICKEN BREAST FRIED AND TOSSED IN HOT SPICED BUTTER, WITH MAYONNAISE, SHREDDED ICEBERG, PICKLES AND JALAPEÑOS ON BRIOCHE BUN		
<b>YBC CHEESEBURGER</b>		\$20
HOUSE MADE CHUCK BEEF PATTY, AMERICAN CHEDDAR CHEESE, ICEBERG LETTUCE, TOMATO AND RED ONION ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN		
<b>ALASKAN COD SANDWICH</b>		\$21
BEER BATTERED ALASKAN COD, ARUGULA, SLICED TOMATO, FRIED TORTILLA STRIPS AND SRIRACHA MAYONNAISE ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN		
<b>GRILLED CHEESE WITH TOMATO AND GIN SOUP</b>	V	\$16.5
CRISPY SOURDOUGH BREAD WITH MELTED WHITE CHEDDAR, GRUYÈRE, MOZZARELLA, AND PROVOLONE, SERVED WITH OUR SIGNATURE TOMATO AND YALETOWN GIN SOUP		

## PIZZAS

<b>ADD RANCH OR GARLIC AIOLI</b>		\$1
<b>BAJA CARNE ASADA</b>		\$26
MARINATED FLAT IRON STEAK, BBQ SAUCE, CHEDDAR, MOZZARELLA, FRESH CUT SALSA, CILANTRO, AVOCADO PURÉE AND FRESH LETTUCE		
<b>SAIGON DUCK</b>		\$24
DUCK CONFIT, SPICY WHITE SAUCE BASE, PEA SHOOTS, RED ONIONS, CARROTS, RED PEPPERS, CILANTRO, SESAME SEEDS, AND PEANUT SAUCE		
<b>SMOKED SALMON</b>		\$24
LOCALLY SMOKED WILD SOCKEYE SALMON, WHITE SAUCE BASE, PARMESAN, GRUYÈRE CHEESE, CAPERS, RED ONION, MICROGREENS AND A DILL CREAM SAUCE		
<b>10 HOUR SMOKED TEXAS BRISKET</b>		\$27
10 HOUR SMOKED BRISKET WITH BBQ SAUCE, KAILYN & HOBBS JALAPEÑO PICKLES AND GRAINY MUSTARD		
<b>ROASTED GARLIC AND KALE</b>	V	\$23
FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, AND KALAMATA OLIVES		
<b>BBQ SMOKED CHICKEN</b>		\$26
SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO		
<b>CLASSIC HAM AND PINEAPPLE</b>		\$24
SLICED PINEAPPLE, MOZZARELLA AND HAM		
<b>SPICY CAPICOLA AND MUSHROOM</b>		\$24
SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA		
<b>LAMB SAUSAGE AND CARAMELIZED ONION</b>		\$25
HOUSE MADE LAMB SAUSAGE, WHITE SAUCE BASE, ROASTED TOMATOES, CARAMELIZED ONIONS AND FRESH ARUGULA		
<b>ROASTED WILD MUSHROOM AND PROVOLONE</b>	V	\$24
MUSHROOMS ROASTED IN GARLIC BUTTER, ROSÉ SAUCE BASE AND PROVOLONE		
<b>BROCCOLI, GARLIC AND CHEESE</b>	V	\$24
FRESH BROCCOLI, WHITE SAUCE BASE, GARLIC, CHEDDAR CHEESE AND FETA		
<b>IMPOSSIBLE NOT TO LOVE</b>	V	\$25
IMPOSSIBLE MEAT, WHITE SAUCE BASE, ROASTED TOMATOES, CARAMELIZED ONIONS, BLUE CHEESE SAUCE DRIZZLE		
<b>DUCK ROYAL</b>		\$26
DUCK CONFIT, BLUE CHEESE SAUCE, WALNUTS, DRIED CRANBERRIES, PEPPERED ARUGULA		

## BOWLS

<b>JAKARTA BOWL</b>		\$24
FLANK STEAK TOSSED WITH SWEET PEPPERS, JALAPEÑOS, RED ONION, FRESH CILANTRO, SWEET INDONESIAN SOY SAUCE AND PEANUTS ON JASMINE RICE		
<b>SINGAPORE NOODLE BOWL</b>		\$24
MARINATED CHICKEN THIGH WITH FRESH BOY CHOY, CARROTS, PEPPERS, AND RICE VERMICELLI NOODLES, TOSSED IN A SPICY YELLOW COCONUT CURRY		
<b>DELHI BUTTER CHICKEN</b>		\$23
TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH STEAMED JASMINE RICE		
<b>BALI BOWL</b>	VE	\$23
FRIED TOFU TOSSED WITH SWEET PEPPERS, JALAPEÑOS, RED ONION, FRESH CILANTRO, SWEET INDONESIAN SOY SAUCE AND PEANUTS SERVED WITH JASMINE RICE AND LETTUCE CUPS		
<b>TOKYO SALMON</b> <small>SUBSTITUTE FRIED TOFU FOR A VEGAN OPTION</small>		\$26
WILD SOCKEYE SALMON SAUTÉED WITH SHITAKE MUSHROOMS, FRESH BOK CHOY, SPICY GARLIC AND GINGER TOGARASHI SAUCE, TOPPED WITH TEMPURA ASPARAGUS, SERVED WITH JASMINE RICE		
<b>THAI PAD THAI</b>		\$24
YOUR CHOICE OF MARINATED CHICKEN THIGH OR PRAWNS, RICE NOODLES, EGGS, SZECHUAN VEGETABLES, BEAN SPROUTS, PEANUTS AND SPICY THAI SAUCE		

## COMFORTS

<b>FISH AND CHIPS</b>		\$25
LIGHTLY ALE TEMPURA BATTERED FLAKY COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE		
<b>MAC AND CHEESE</b> <small>ADD BLUE CHEESE, BACON OR BROCCOLI \$3</small>		\$22
SKILLET BAKED MACARONI WITH GRUYÈRE, PARMESAN AND CHEDDAR CHEESE TOPPED WITH HOUSE MADE GARLIC CROUTONS		
<b>SMOKED CHICKEN DINNER FOR 1</b> <small>SERVED PICNIC STYLE</small>		\$27.5
SLOW SMOKED HALF CHICKEN, MAC AND CHEESE, BBQ BEANS, COLESLAW, HOUSE MADE CORNBREAD MUFFIN WITH SRIRACHA HONEY, SLICED PICKLES, SIDE OF BBQ SAUCE		
<b>SMOKED CHICKEN DINNER FOR 2</b> <small>SERVED TAKEOUT STYLE</small>		\$45
SLOW SMOKED WHOLE CHICKEN, MAC AND CHEESE, BBQ BEANS, COLESLAW, HOUSE MADE CORNBREAD MUFFINS WITH SRIRACHA HONEY, SLICED PICKLES, SIDE OF BBQ SAUCE		

## DESSERT

<b>STICKY TOFFEE PUDDING FOR 2</b> <small>ADD AN EXTRA SCOOP OF VANILLA BEAN GELATO \$6</small>	V	\$ 11
THAT'S RIGHT, FOR 2. WE DO ONE DESSERT AND WE DO IT RIGHT. THIS MASSIVE TOFFEE CAKE SMOTHERED IN TOFFEE SAUCE, TOPPED WITH VANILLA BEAN GELATO, IS BAKED IN HOUSE WITH SO MUCH LOVE IT FEEDS 2 PEOPLE. BUT, NO JUDGMENT ORDERING IT FOR YOURSELF.		

# YALETOWN BREWING COMPANY

EST. 1994

# HAPPY HOUR

## 2-5 PM

## FOOD EVERYDAY

### BEER PRETZELS

HOUSE MADE GERMAN STYLE SOFT BEER PRETZELS, FINISHED WITH COARSE ROCK SALT AND SERVED WITH GRAINY MUSTARD

\$9

### YALETOWN POUTINE ADD SMOKED CHICKEN \$8

HOUSE MADE BEEF AND SHALLOT GRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET

\$11

### GARLIC FRIES

A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI

\$9

### FISH TACOS

TWO CRISPY LOCAL PACIFIC COD WITH MARINATED COLESLAW, FRESH CUT SALSA, AND AVOCADO PURÉE IN A WARM FLOUR TORTILLA

\$10

### CAESAR SALAD ADD CHICKEN \$9

ROMAINE HEARTS, TORN GARLIC CROUTONS AND SHAVED PARMESAN

\$11

### SMOKED CHICKEN WITH ROASTED ONION PIZZA

SMOKED FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION, CILAN

\$16

### SPICY CAPICOLA AND MUSHROOM PIZZA

SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA

\$16

ADD RANCH OR GARLIC AIOLI \$1

ALL PRICING BEFORE APPLICABLE TAXES

## DRINKS

### FRESH BEER 16 OZ

604 LAGER, LOADING BAY IPA, ROUNDHOUSE WHEAT, YALETOWN ALE OR ONE OF OUR HAND CRAFTED ROTATING SEASONAL BREWS

\$5

### WHITE WINE

6 OZ GLASS OF HOUSE WHITE WINE

\$6

### RED WINE

6 OZ GLASS OF HOUSE RED WINE

\$6

### REMIX VODKA SODA CANS

YOUR CHOICE OF LEMON LIME, BLOOD ORANGE AND TANGERINE, RASPBERRY LEMON OR MANGO PASSIONFRUIT

\$5

### APEROL SPRITZ

2 OZ APEROL, 2 OZ CINZANO PROSECCO, SODA, WEDGE OF ORANGE

\$8

PRICES DO NOT INCLUDE 5% GST AND 10% LIQUOR PST

# JOIN US FOR PIZZA SUNDAY ALL PIES \$16 AND BEERS \$5

AMAZING DEALS ARE FOR DINE-IN ONLY

# YALETOWN BREWING COMPANY

EST. 1994

## YBC KIDS MENU

FOR KIDS 12 AND UNDER

### FOOD

#### KIDS BURGER

PLAIN BUN SERVED WITH FRIES

ADD CHEDDAR \$1

\$13.99

#### CHEESE PIZZA

TOMATO SAUCE AND CHEESE

ADD PEPPERONI \$1

\$13.99

#### CHICKEN STRIPS

SERVED WITH FRIES AND PLUM SAUCE

\$13.99

#### CAESAR SALAD

ROMAINE HEARTS, TORN GARLIC CROUTONS AND SHAVED PARMESAN

ADD CHICKEN \$9

\$13.99

#### SCOOP OF VANILLA GELATO

LOCAL MARIO'S GELATO VANILLA BEAN GELATO

\$ 6.00

### DRINKS

#### DAD'S ROOTBEER

\$ 3.50

#### APPLE JUICE

\$ 3.25

#### ORANGE JUICE

\$ 3.25

#### PINEAPPLE JUICE

\$ 3.25

#### SHIRLEY TEMPLE

\$ 3.50

#### HOT CHOCOLATE

\$ 4.50

#### FOUNTAIN POP

COKE, SPRITE, ICED TEA, GINGERALE

\$ 3.00

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