

YALETOWN DISTILLERY BAR

A circular inset image showing a close-up of a pasta dish. The pasta is spaghetti, topped with a rich, meaty sauce, melted cheese, and fresh green herbs. The dish is presented on a white plate.

PASTA SUNDAY SPECIAL

\$16

PLUS APPLICABLE TAXES

BRUNCHSaturday & Sunday
10:00am - 2:45pm**YALETOWN DISTILLERY BAR****PASTA SUNDAY**\$16 Pasta after 3:00pm
Dine in only**Appetizers**

FRIED CAULIFLOWER	\$15.50
<i>Golden fried cauliflower with capers, lemon and parmesan</i>	
SIGNATURE FRITTA BREAD ANTIPASTO PLATTER	\$30.00
<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	\$19.50
<i>Classic fried calamari with fresh lemon and tzatziki</i>	
CHICKPEA FRIES	\$14.50
<i>Mediterranean chickpea fries served with paprika mayonnaise</i>	
MEATBALLS	\$18.00
<i>Veal and beef meatballs with tomato sauce and pecorino Romano</i>	
FRIED PROVOLONE	\$18.50
<i>Breaded and fried until golden provolone cheese, served with fresh tomato and a red wine reduction</i>	
GARLIC PRAWNS	\$22.00
<i>Prawns sauteed with fresh garlic, shaved scallions and crushed tomatoes</i>	
BOCCONCINI GARLIC BREAD	\$19.50
<i>Garlic bread stacked with fresh basil, and melted cheese</i>	
TOASTED PARMESAN BAGUETTE ^{4 slices}	\$ 9.00
<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	\$16.00
<i>Focaccia croutons, Grana Padano cheese and house made Caesar dressing</i>	
ROMA TOMATO SALAD	\$16.00
<i>Roma tomatoes, blue cheese and a house made mustard vinaigrette</i>	
ITALIAN SALAD	\$16.00
<i>Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan</i>	

Pizzas

THE DON CORLEONE	\$20.50
<i>Heaps of mozzarella, roasted tomatoes, fresh basil and white sauce base</i>	
THE VENETTA	\$20.50
<i>Spicy soppressata ham, roasted tomatoes and mozzarella on tomato sauce base</i>	
PAULIE'S PRAWNS	\$20.50
<i>Garlic prawns, red onion, parmesan, mozzarella and pesto cream sauce base</i>	
THE BROOKLYN	\$20.50
<i>Prosciutto di parma, mozzarella, peppered arugula and white sauce base</i>	
THE WISE GUY	\$20.50
<i>Roasted portobello mushrooms and meatballs (beef and veal), fior di latte bocconcini, mozzarella and rosé sauce base</i>	
BADA BING	\$20.50
<i>Wild smoked salmon, parmesan, gruyère cheese, crème fraîche and topped with fresh arugula on white sauce base</i>	
BROC 'N ROLL	\$20.50
<i>Broccolini, grilled onions, fresh garlic, roasted tomatoes, mozzarella cheese, with gremolata on tomato sauce base</i>	

Pastas

SPAGHETTI BOLOGNESE	\$25.00
<i>Tomato based meat sauce, tossed with spaghetti and topped with parmesan</i>	
SPAGHETTI AND MEATBALLS	\$27.00
<i>House made veal and beef meatballs in meat sauce served over spaghetti and topped with parmesan</i>	
SPAGHETTI WITH PRAWNS	\$28.50
<i>Spaghetti with prawns in a crushed tomato, scallion and garlic butter sauce, topped with pecorino romano</i>	
RIGATONI ALLA VODKA	\$25.00
<i>Classically served rigatoni pasta in heavy cream, tomato and vodka sauce, topped with parmesan Add Chicken \$8</i>	
PESTO CHICKEN PENNE	\$27.00
<i>Pan fried chicken breast in savoury pesto cream sauce</i>	
FETTUCCINE ALFREDO	\$22.00
<i>Fettuccine noodles in rich parmesan and cream sauce Add Chicken \$9</i>	
CHICKEN AND WILD MUSHROOM BOLOGNESE	\$27.00
<i>Spaghetti noodles with roasted portobello mushrooms, ground chicken and rich cream sauce topped with parmesan</i>	
DISTILLERY PASTA	\$26.00
<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	\$19.50
<i>Breaded chicken breast, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese</i>	
BAKED BEEF + VEAL MEATBALL	\$19.50
<i>House made beef and veal meatballs, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese</i>	
CAPRESE	\$19.50
<i>Roasted Italian tomatoes, bocconcini cheese, pesto mayonnaise and arugula</i>	

Main Courses

CHICKEN PARMIGIANA	\$27.50
<i>Tenderized, breaded and fried chicken topped with marinara and melted cheese served with spaghetti pomodoro</i>	
ROAST HALF CHICKEN UNDER A BRICK	\$31.00
<i>Boneless grilled and then roasted under a brick chicken served with roasted garlic bulb, grilled lemon and spaghetti pomodoro</i>	
VEAL PARMIGIANA	\$27.50
<i>Tender breaded veal fried until golden, topped with marinara and melted cheese and served with spaghetti pomodoro</i>	
GRILLED SALMON	\$31.00
<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	\$9.50
AFFOGATO	\$7.50

Wed Thurs Fri 4:00 - 6:00pm Weekends 3:00 - 6:00pm
... **\$5 BEERS** **\$6 HOUSE WINE** ...**Aperitivo**... **\$6 WINE** **\$8 APEROL SPRITZ** ...**Hour**

CHICKPEA FRIES	\$7	HOUSE RED WINE	\$6 6 05
FRIED CAULIFLOWER	\$8	HOUSE WHITE WINE	\$6 6 05
MEATBALLS	\$11	DRAFT Lager, Pale Ale, Seasonal	\$5 16 05
TOASTED PARMESAN BAGUETTE	\$6	NEGRONI	\$10 2 05
THE DON CORLEONE PIZZA	\$14	APEROL SPRITZ	\$8 4 05

Applicable taxes not included

MENU ARTICULATED BY CHEF CHRIS ANDRAZA

WIFI PASSWORD: GODFATHER @YALETOWNDISTILLINGCO

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

YALETOWN DISTILLERY BAR

BRUNCH IS SERVED

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

PASTA SUNDAY

\$16 Pastas after 3:00pm
Dine in or Takeout

Brunch

Breakfast

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

DISTILLERY BREAKFAST \$18.00
Thick cut bacon, two free run eggs, herb potatoes and sourdough toast

EGGS BENNY \$21.00
Free run eggs, prosciutto, hollandaise on a toasted baguette and herb potatoes

HANGOVER CURE \$22.00
Fettuccine alfredo, bacon and a poached free run egg

MARGHERITA SCRAMBLE \$19.50
Roasted tomatoes, green onions, house made pesto, pearl bocconcini, herb potatoes and sourdough toast

KALE AND TOMATO BENNY \$19.50
Seared kale, seasoned tomato, poached free run eggs, parmesan, hollandaise and herb potatoes

MEATBALL BENNY \$22.00
Smashed beef and veal meatballs, poached free run eggs, parmesan, hollandaise on a toasted baguette and herb potatoes

SALMON BENNY \$24.00
Steelhead lox, arugula, poached free run eggs, hollandaise, microgreens on a toasted baguette and herb potatoes

MEATBALL HASH \$25.00
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

BREAKFAST SANDWICH \$22.00
Prosciutto, provolone cheese, paprika mayonnaise, dressed arugula, red onion, sliced Roma tomato and a free run egg on toasted sourdough

AVOCADO ON TOAST \$19.50
Fresh avocado tossed with garlic and olive oil, served with seasoned grape tomatoes on toasted sourdough

SALMON LOX ON TOAST \$23.00
Steelhead lox, lemon and dill cream, dressed arugula red onion, capers, parmesan and olive oil on toasted sourdough, served with herb potatoes

FRENCH TOAST \$19.50
Chantilly cream, YDC Whisky honey and wild berry compote

Add ons

THICK CUT BACON \$7
PROSCIUTTO DI PARMA \$7
SMOKED SALMON \$8
SIDE HERB POTATOES \$5
FREE RUN EGG \$4
SLICED ROMA TOMATO IN OLIVE OIL \$5

JOIN US FOR HAPPY HOUR

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

Salads

Add Chicken \$8

KALE CAESAR \$16.00
Focaccia croutons, Grana Padano cheese and house made Caesar dressing

ROMA TOMATO SALAD \$16.00
Roma tomatoes, blue cheese and a house made mustard vinaigrette

ITALIAN SALAD \$16.00
Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan

Italian Sandwiches

Served with fries

CHICKEN PARMIGIANA \$19.50
Breaded chicken breast, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese

BAKED BEEF + VEAL MEATBALL \$19.50
House made beef and veal meatballs, tomato sauce, caramelized onions, pesto mayonnaise and provolone cheese

CAPRESE \$19.50
Roasted Italian tomatoes, bocconcini cheese, pesto mayonnaise and arugula

Boozy Brunch

1 oz

CLASSIC MIMOSA \$7
Fresh orange juice, Prosecco

GRAPEFRUIT MIMOSA \$8
YDC Vodka, vanilla syrup, grapefruit juice, Prosecco

YDC MICHELADA \$12
YDC Tequila, Caesar Mix, Lager

YDC KALIMOCHO \$12
House Red Wine, White Rum, Lemon, Cola

SPICE ME UP \$10 ^{2 oz}
YDC Jalapeño infused Vodka, Kahlua, espresso

DISTILLERY CAESARS OR BLOODIES \$7 ^{1 oz} / \$11 ^{2 oz}
The most famous of the savoury cocktails, Caesars or Bloody Marys are handcrafted with our own YDC Vodka or Gin

Make it Infused

YDC Jalapeño Vodka
YDC Cucumber Vodka
YDC Cucumber Gin

MIMOSA JUGS \$15 ^{32oz}
Orange juice, Prosecco (Serves 2)

WHISKY COFFEE \$10
YDC Whisky, coffee, whipping cream

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COCKTAILS

House Originals

KENTUCKY SOUR	\$16	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>		

Signature

ROYAL PALOMA	\$15	2 oz
<i>Tequila, Grapefruit Juice, Lime, Prosecco</i>		
HAMILTON SOUR	\$15	2 oz
<i>Rhubarb Ginger Gin, Lemon Juice, Egg White</i>		
EMPRESS GIN & TONIC	\$18	2 oz
<i>Empress Gin, Fentimans tonic bottle</i>		
BLACKBERRY BOURBON SOUR	\$16	2 oz
<i>Blackberry Infused Bourbon, fresh lemon, egg whites</i>		
AVIATION	\$15	2 oz
<i>YDC Gin, fresh lemon, Maraschino, Violette</i>		
BELLA CIAO	\$16	2 oz
<i>YDC Whiskey, Amaretto, Cherry Bitters, Egg Whites</i>		
CLASSIC NEGRONI	\$16	3 oz
<i>YDC Gin, Campari, Sweet Vermouth</i>		
PURPLE REIGN	\$16	3 oz
<i>Empress Gin, St. Germaine, Lemon, Violette</i>		
SIESTA	\$15	2 oz
<i>Tequila, Grapefruit Juice, Lime, Campari</i>		
EL DORADO	\$16	2 oz
<i>Reposado, Cointreau, Pinnacle Juice, Egg White</i>		
CAIPIRINHA	\$15	2.5 oz
<i>Cachaca, Lime Juice, Simple Syrup</i>		
1131	\$16	2 oz
<i>Appleton Rum, Espresso, Baileys, Maple Syrup</i>		
BOULEVARDIER	\$15	2 oz
<i>Bourbon, Campari, Sweet Vermouth</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

Vodka, Gin, or Whisky

\$8.50

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	\$11.00	1 oz
FRESH GREEN JUICE	\$11.00	1 oz
GRAPEFRUIT JUICE	\$11.00	1 oz

Infusions

YDC Infused spirits and house made syrups over crushed ice

BLUEBERRY VODKA	\$12.50	1.5 oz
<i>Basil syrup and lemon juice</i>		
RASPBERRY VODKA	\$12.50	1.5 oz
<i>Rhubarb syrup and lemon juice</i>		
ESPRESSO VODKA	\$12.50	1.5 oz
<i>Vanilla syrup and heavy cream</i>		
JALAPEÑO VODKA	\$12.50	1.5 oz
<i>Passionfruit, rosemary syrup and lime juice</i>		
CUCUMBER GIN	\$12.50	1.5 oz
<i>Ginger syrup and lemon juice</i>		
CUCUMBER VODKA	\$12.50	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	\$14.50	2 oz
ELDERFLOWER	\$14.00	1 oz
APEROL SPRITZ	\$14.50	2 oz

Bloodies

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

YDC JALAPEÑO VODKA	\$13.00	1 oz
YDC VODKA	\$13.00	1 oz
YDC GIN	\$13.00	1 oz

Beer

DRAFT Lager, Pale Ale, Seasonal	\$8.50	16 oz
Bottled		
PERONI	\$8.00	330 ml
STELLA ARTOIS	\$8.00	330 ml
CORONA	\$8.00	330 ml
STRONGBOW	\$8.00	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	\$12.50	1.5 oz
YDC GIN	\$12.50	1.5 oz
MINT JULEP	\$12.50	1.5 oz

Mules

YDC Spirit, citrus, Fentimans Ginger Beer and bitters

YDC VODKA	\$16.00	2 oz
YDC GIN	\$16.00	2 oz
WHISKY	\$16.00	2 oz

Martinis

Served dry, medium or wet

YDC VODKA	\$16.00	2 oz
YDC GIN	\$16.00	2 oz
YDC RASPBERRY VODKA	\$16.00	2 oz
YDC CUCUMBER GIN	\$16.00	2 oz
YDC CUCUMBER VODKA	\$16.00	2 oz
YDC ESPRESSO VODKA	\$16.00	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