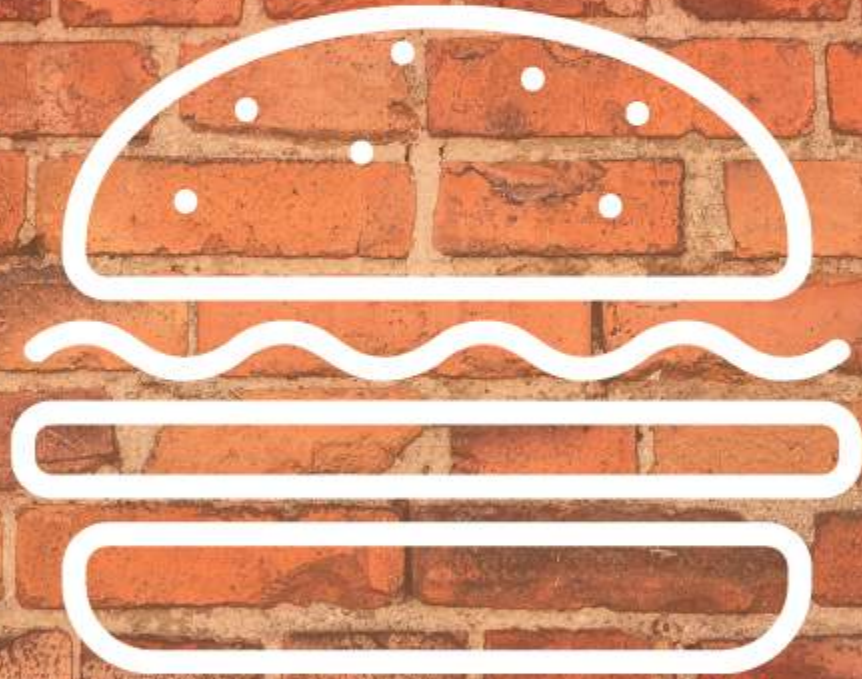


\$14

BURGERS



Best lunch in Yaletown

12-2PM MONDAY TO FRIDAY

\$14 BEEF OR VEGGIE BURGER

\$16 BACON CHEDDAR BURGER

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 \$ 8.50

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

ROUNDHOUSE WHEAT \$ 8.50

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

LOADING BAY IPA \$ 8.50

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
6.5% ABV 66 IBU 16 OZ

YALETOWN ALE \$ 8.50

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

SEASONAL BEERS

LUA DIPA DOUBLE IPA \$ 8.50

THIS DOUBLE IPA WAS BREWED WITH SIX MALTS, AMARILLO, CENTENNIAL AND ELLA HOPS, AND DRY-HOPPED WITH AZACCA HOPS.
8.5% ABV 70 IBU

LAST KICK AT SUMMER HAZY FRUIT ALE \$ 8.50

A HAZY, HOPPED FRUIT ALE. BREWED WITH BC PEACHES AND BLACKBERRIES, AND LIGHTLY HOPPED WITH SABRO AND MOSAIC HOPS
5% ABV 18 IBU 16 OZ

HLINKA CZECH AMBER LAGER \$ 8.50

THIS LAGER IS BREWED USING CZECH PILSNER YEAST, AND A ROBUST MALT PROFILE, TO HELP ACHIEVE IT'S RICH AMBER, GOLD COLOUR. IT HAS A CRISP TASTE, WITH A SMOOTH, MALTED FINISH.
4.3% ABV 24 IBU 16 OZ

GALAXY DRY HOPPED SAISON \$ 8.50

THIS BELGIAN-STYLE SAISON IS FINISHED WITH A HEAVY AMOUNT OF AUSTRALIAN GALAXY HOPS, ADDING TO THE BEER'S PEPPER AND ORANGE ZEST NOTES.
5.3% ABV 34 IBU

TASTER 4 PACK

CHOOSE YOUR OWN ADVENTURE \$ 14

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

GROWLER

TAKEOUT BEER \$ 25

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

REFILL \$ 21

BRING YOUR OWN GROWLER

COCKTAILS

CLASSICS

APEROL SPRITZ \$ 12.50

APEROL, CINZANO PROSECCO, SODA, WEDGE OF ORANGE

NEGRONI \$ 15

GIN, CAMPARI, SWEET VERMOUTH, ORANGE PEEL

OLD FASHIONED \$ 15

WILD TURKEY BOURBON, MUDDLED SUGAR, ANGOSTURA BITTERS, WEDGE OF ORANGE

WHISKY SOUR \$ 15

WHISKY, SIMPLE SYRUP, LIME JUICE, WEDGE OF ORANGE

MANHATTAN \$ 15

WHISKY, SWEET RED VERMOUTH, ANGOSTURA BITTERS, CHERRY GARNISH

UKRAINIAN MULE \$ 15

VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME

MINT JULEP \$ 15

WILD TURKEY BOURBON, SIMPLE SYRUP, FRESH MINT

MARTINIS

GIN MARTINI \$ 15

GIN, VERMOUTH, OLIVES - SHAKEN OR STIRRED

VODKA MARTINI \$ 15

VODKA, VERMOUTH, LEMON - SHAKEN OR STIRRED

MISS CONDUCT \$ 13

BLUEBERRY VODKA, TRIPLE SEC, PINEAPPLE JUICE, LIME

LOVE POTION \$ 13

RASPBERRY VODKA, BANANA LIQUEUR, PEACH SCHNAPPS, CRANBERRY JUICE, PINEAPPLE JUICE

BLUE STEEL \$ 13

RASPBERRY VODKA, BLUE CURACAO, SUGAR, LIME

BLUE COSMOPOLITAN \$ 13

BLUEBERRY VODKA, GRAND MARNER, CRANBERRY JUICE, LIME

RUM

HURRICANE \$ 11

J WRAY WHITE RUM, APPLETON ESTATE DARK RUM, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE

CHERRY COLA \$ 11

J WRAY WHITE RUM, AMARETTO, COCA-COLA, CHERRY GARNISH

JAMAICAN ME CRAZY \$ 11

APPLETON ESTATE DARK RUM, TRIPLE SEC, PINEAPPLE JUICE, CRANBERRY JUICE, LIME

EMERALD CITY \$ 11

MALIBU COCONUT RUM, BLUE CURACAO, LIME JUICE, LEMON-LIME SODA

MOJITO \$ 15

J WRAY WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA
YOUR CHOICE OF ORIGINAL, SOUR RASPBERRY OR BLACK CURRANT

TEQUILA

MARGARITA \$ 12.50

CUERVO SILVER TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP

JUAN COLLINS \$ 11

CUERVO SILVER TEQUILA, LIME JUICE, SODA

PALOMA \$ 11

CUERVO SILVER TEQUILA, GRAPEFRUIT JUICE, SODA

MATADOR \$ 11

CUERVO SILVER TEQUILA, PINEAPPLE JUICE, LIME JUICE

TEQUILA SUNRISE \$ 11

CUERVO SILVER TEQUILA, ORANGE JUICE, GRENADINE

WINE MENU

RED

6 OZ 9 OZ HALF LITRE

PINOT NOIR \$ 12 \$ 16 \$ 32

INNISKILIN 2016, OLIVER

MERLOT \$ 11 \$ 15 \$ 30

SUMAC RIDGE 2017, SUMMERLAND

CABERNET SAUVIGNON \$ 12 \$ 16 \$ 30

INNISKILIN 2015, OLIVER

SHIRAZ \$ 12 \$ 16 \$ 32

PROPRIETOR'S RESERVE JACKSON TRIGGS 2015, OLIVER

MALBEC \$ 12 \$ 16 \$ 32

ALAMOS, MENDOZA ARGENTINA

BOTTLE 750 ML

PINOT NOIR \$ 58

DUCK POND 2020, OREGON

MERLOT \$ 52

FORTISSIMO LA STELLA 2017

CARMÉNÈRE \$ 54

MONTE 2016, CHILE

CABERNET SAUVIGNON \$ 50

LA FRENZ 2018, NARAMATA

SANGIOVESE \$ 85

SETTI PONTI 2016, ITALY

NOTA BENE \$ 85

BLACK HILLS 2018, OLIVER

SYRAH \$ 50

BURROWING OWL 2018, OLIVER

PETIT ROUGE \$ 50

LE VIEUX PIN 2016, OLIVER

SHIRAZ \$ 64

PIRRAMMA 2015, AUSTRALIA

CABERNET SAUVIGNON \$ 72

LOUIS M MARTINI 2017, NAPA CALIFORNIA

WHITE

6 OZ 9 OZ HALF LITRE

CHARDONNAY \$ 12 \$ 16 \$ 30

JACKSON TRIGGS 2018, OLIVER

PINOT GRIS \$ 12 \$ 16 \$ 32

SEE YA LATER RANCH 2016, OKANAGAN FALLS

SAUVIGNON BLANC \$ 11 \$ 15 \$ 30

JACKSON TRIGGS 2017, OLIVER

RIESLING \$ 12 \$ 16 \$ 30

SEE YA LATER RANCH 2015, OKANAGAN FALLS

ROSÉ \$ 12 \$ 16 \$ 32

SEE YA LATER RANCH 2018, OKANAGAN FALLS

BOTTLE 750 ML

RIESLING \$ 50

KUNG FU GIRL CHARLES SMITH WINES 2019, WASHINGTON

SAUVIGNON BLANC \$ 62

BURROWING OWL 2016, OLIVER

NOBLE BLEND \$ 50

J01E 2016, NARAMATA

PINOT GRIS \$ 52

BURROWING OWL

PINOT GRIGIO \$ 52

LA STELLA 2018, OSOYOOS

SAUVIGNON BLANC \$ 36

WHITEHAVEN 2021, NEW ZEALAND

BUBBLES

6 OZ

LAMARCA PROSECCO \$ 15

5OZ BOTTLE

CINZANO PROSECCO \$ 9 \$ 35

ALL PRICING BEFORE APPLICABLE TAXES

APPETIZERS

TOMATO AND YALETOWN GIN SOUP	V	\$12
SAN MARZANO TOMATOES, LOCAL YALETOWN DISTILLING COMPANY GIN, HEAVY CREAM		
TEMPURA ASPARAGUS	VE V DF	\$12
ALE BATTERED ASPARAGUS FRIED UNTIL CRISPY, SERVED WITH A SPICY BANGKOK SAUCE		
HOT CHICKEN WINGS		\$19
24 HOUR SOUTHERN BUTTERMILK MARINATED, SPICED POTATO FLOUR DREDGED WINGS, FRESH COOKED, TOSSED IN HOT SAUCE AND SERVED WITH ROQUEFORT BLUE CHEESE DIP		
HONEY SRIRACHA CHICKEN WINGS		\$18
24 HOUR SOUTHERN BUTTERMILK MARINATED, SPICED POTATO FLOUR DREDGED WINGS, FRESH COOKED, TOSSED IN HONEY SRIRACHA SAUCE AND SERVED WITH CHIPOTLE CREAM		
YALETOWN POUTINE <small>ADD SMOKED CHICKEN \$8</small>		\$17
HOUSE MADE BEEF AND SHALLOT GRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET		
BEER PRETZELS	V	\$13
HOUSE MADE GERMAN STYLE SOFT BEER PRETZEL, FINISHED WITH COARSE ROCK SALT AND SERVED WITH GRAINY MUSTARD		
KAYLYN & HOBBS FRIED PICKLES	V	\$12
LIGHTLY ALE TEMPURA BATTERED JALAPEÑO BRINED PICKLES FROM OUR PALS AT KAYLYN & HOBBS ON GRANVILLE ISLAND. SERVED WITH HOUSE MADE RANCH		
FISH TACOS		\$18
CRISPY LOCAL PACIFIC COD WITH RED AND WHITE CABBAGE COLESLAW, FRESH CUT SALSA, CILANTRO AND AVOCADO PUREE IN WARM FLOUR TORTILLAS		
CHILI CHEESE YAM FRIES		\$15
SEASONED YAM FRIES, MEXICAN STYLE GREEN CHILI, MONTEREY JACK AND CHEDDAR CHEESE, FRESH CUT SALSA, CILANTRO AND AVOCADO PUREE. SERVED WITH GARLIC AIOLI		
GARLIC FRIES	V	\$11.5
A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI		
EDAMAME	VE V DF	\$11
CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY		
CHILE SQUID		\$20
PINEAPPLE CUT SQUID, FRIED AND TOSSED IN JALAPEÑO, GARLIC, CILANTRO AND FRESH LIME JUICE. SERVED WITH TZATZIKI		
FRIED SHRIMP		\$17
BUTTERMILK BATTERED SHRIMP, FRIED, TOSSED IN OUR TEXAS RUB SERVED WITH GARLIC AIOLI		

SALADS

SPICY ASIAN CHICKEN SALAD		\$24
ICEBERG LETTUCE, CRISPY NOODLES, SAVOY CABBAGE, PEA SHOOTS, CILANTRO, JULIENNED RED PEPPERS, CUCUMBER, EDAMAME BEANS AND CARROTS TOSSED IN AN ASIAN VINAIGRETTE WITH SPICY MARINATED CHICKEN THIGH AND PEANUT SAUCE DRIZZLE		
CAESAR SALAD		\$16
ROMAINE HEARTS, TORN GARLIC CROUTONS AND SHAVED PARMESAN		
BBQ STEAK SALAD		\$28
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		
SUPER FOOD SALAD <small>VEGAN UPON REQUEST</small>	V GF	\$23
KALE, ICEBERG LETTUCE, QUINOA, CHICKPEAS, CUCUMBER, BROCCOLI AND RED ONION, TOSSED IN A MINT SCALLION VINAIGRETTE, TOPPED WITH FETA CHEESE AND AVOCADO PUREE <small>ADD GLUTEN FREE CHICKEN OR WILD SOCKEYE SALMON \$10</small>		
BLT WEDGE SALAD		\$17
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>		
SMOKED CHICKEN SANDWICH		\$21
8 HOUR SMOKED CHICKEN WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY RANCH COLESLAW, SLICED PICKLES, AND JALAPEÑO ON SOURDOUGH		
SMOKED BRISKET SANDWICH		\$23
10 HOUR SMOKED AND SLICED BRISKET WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY RANCH COLESLAW, SLICED PICKLES AND JALAPEÑO ON SOURDOUGH		
IMPOSSIBLE BURGER <small>VEGAN UPON REQUEST</small>	V	\$21
IMPOSSIBLE VEGETARIAN PATTY, AMERICAN CHEDDAR CHEESE, ICEBERG LETTUCE, TOMATO AND RED ONION ALL ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN		
NASHVILLE SANDWICH <small>GLUTEN FRIENDLY UPON REQUEST</small>		\$23
MARINATED BUTTERMILK CHICKEN BREAST FRIED AND TOSSED IN HOT SPICED BUTTER, WITH MAYONNAISE, SHREDDED ICEBERG, PICKLES AND JALAPEÑOS ON BRIOCHE BUN		
YBC CHEESEBURGER		\$21
HOUSE MADE CHUCK BEEF PATTY, AMERICAN CHEDDAR CHEESE, ICEBERG LETTUCE, TOMATO AND RED ONION ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN		
ALASKAN COD SANDWICH		\$22
BEER BATTERED ALASKAN COD, ARUGULA, SLICED TOMATO, FRIED TORTILLA STRIPS AND SRIRACHA MAYONNAISE ON A BRIOCHE BUN OR GLUTEN FRIENDLY POTATO BUN		
GRILLED CHEESE WITH TOMATO AND GIN SOUP	V	\$18
CRISPY SOURDOUGH BREAD WITH MELTED WHITE CHEDDAR, GRUYÈRE, MOZZARELLA, AND PROVOLONE, SERVED WITH OUR SIGNATURE TOMATO AND YALETOWN GIN SOUP		

PIZZAS

ADD RANCH OR GARLIC AIOLI \$1		
BAJA CARNE ASADA		\$27
MARINATED FLAT IRON STEAK, BBQ SAUCE, CHEDDAR, MOZZARELLA, FRESH CUT SALSA, CILANTRO, AVOCADO PUREE AND FRESH LETTUCE		
SAIGON DUCK		\$25
DUCK CONFIT, SPICY WHITE SAUCE BASE, PEA SHOOTS, RED ONIONS, CARROTS, RED PEPPERS, CILANTRO, SESAME SEEDS, AND PEANUT SAUCE		
SMOKED SALMON		\$26
LOCALLY SMOKED WILD SOCKEYE SALMON, WHITE SAUCE BASE, PARMESAN, BRUYÈRE CHEESE, CAPERS, RED ONION, MICROGREENS AND A DILL CREAM SAUCE		
10 HOUR SMOKED TEXAS BRISKET		\$28
10 HOUR SMOKED BRISKET WITH BBQ SAUCE, KAYLYN & HOBBS JALAPEÑO PICKLES AND BRAINY MUSTARD		
ROASTED GARLIC AND KALE	V	\$23
FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, AND KALAMATA OLIVES		
BBQ SMOKED CHICKEN		\$27
SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO		
CLASSIC HAM AND PINEAPPLE		\$25
SLICED PINEAPPLE, MOZZARELLA AND HAM		
SPICY CAPICOLA AND MUSHROOM		\$25
SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA		
LAMB SAUSAGE AND CARAMELIZED ONION		\$26
HOUSE MADE LAMB SAUSAGE, WHITE SAUCE BASE, ROASTED TOMATOES, CARAMELIZED ONIONS AND FRESH ARUGULA		
ROASTED WILD MUSHROOM AND PROVOLONE	V	\$25
MUSHROOMS ROASTED IN GARLIC BUTTER, ROSE SAUCE BASE AND PROVOLONE		
BROCCOLI, GARLIC AND CHEESE	V	\$25
FRESH BROCCOLI, WHITE SAUCE BASE, GARLIC, CHEDDAR CHEESE AND FETA		
IMPOSSIBLE NOT TO LOVE	V	\$25
IMPOSSIBLE MEAT, WHITE SAUCE BASE, ROASTED TOMATOES, CARAMELIZED ONIONS, BLUE CHEESE SAUCE DRIZZLE		
DUCK ROYAL		\$26
DUCK CONFIT, BLUE CHEESE SAUCE, WALNUTS, DRIED CRANBERRIES, PEPPERED ARUGULA		

BOWLS

JAKARTA BOWL		\$26
FLANK STEAK TOSSED WITH SWEET PEPPERS, JALAPEÑOS, RED ONION, FRESH CILANTRO, SWEET INDONESIAN SOY SAUCE AND PEANUTS ON JASMINE RICE		
SINGAPORE NOODLE BOWL		\$26
MARINATED CHICKEN THIGH WITH FRESH BOY CHOY, CARROTS, PEPPERS, AND RICE VERMICELLI NOODLES, TOSSED IN A SPICY YELLOW COCONUT CURRY		
DELHI BUTTER CHICKEN		\$25
TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH STEAMED JASMINE RICE		
BALI BOWL	VE	\$24
FRIED TOFU TOSSED WITH SWEET PEPPERS, JALAPEÑOS, RED ONION, FRESH CILANTRO, SWEET INDONESIAN SOY SAUCE AND PEANUTS SERVED WITH JASMINE RICE AND LETTUCE CUPS		
TOKYO SALMON <small>SUBSTITUTE FRIED TOFU FOR A VEGAN OPTION</small>		\$28
WILD SOCKEYE SALMON SAUTÉED WITH SHITAKE MUSHROOMS, FRESH BOY CHOY, SPICY GARLIC AND GINGER TOGARASHI SAUCE, TOPPED WITH TEMPURA ASPARAGUS, SERVED WITH JASMINE RICE		
THAI PAD THAI		\$26
YOUR CHOICE OF MARINATED CHICKEN THIGH OR PRAWNS, RICE NOODLES, EGGS, SZECHUAN VEGETABLES, BEAN SPROUTS, PEANUTS AND SPICY THAI SAUCE		

COMFORTS

FISH AND CHIPS		\$28
LIGHTLY ALE TEMPURA BATTERED FLAKY COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE		
MAC AND CHEESE <small>ADD BLUE CHEESE, BACON OR BROCCOLI \$3</small>		\$23
SKILLET BAKED MACARONI WITH GRUYÈRE, PARMESAN AND CHEDDAR CHEESE TOPPED WITH HOUSE MADE GARLIC CROUTONS		
SMOKED CHICKEN DINNER FOR 1 <small>SERVED PICNIC STYLE</small>		\$29
SLOW SMOKED HALF CHICKEN, MAC AND CHEESE, BBQ BEANS, COLESLAW, HOUSE MADE CORNBREAD MUFFIN WITH SRIRACHA HONEY, SLICED PICKLES, SIDE OF BBQ SAUCE		
SMOKED CHICKEN DINNER FOR 2 <small>SERVED TAKEOUT STYLE</small>		\$49
SLOW SMOKED WHOLE CHICKEN, MAC AND CHEESE, BBQ BEANS, COLESLAW, HOUSE MADE CORNBREAD MUFFINS WITH SRIRACHA HONEY, SLICED PICKLES, SIDE OF BBQ SAUCE		

DESSERT

STICKY TOFFEE PUDDING FOR 2 <small>ADD AN EXTRA SCOOP OF VANILLA BEAN DELATO \$6</small>	V	\$12
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 DELATO, 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

2-5PM 7 DAYS A WEEK

FOOD

- BEER PRETZELS** \$9
HOUSE MADE GERMAN STYLE SOFT BEER PRETZELS, FINISHED WITH COARSE ROCK SALT AND SERVED WITH GRAINY MUSTARD
- YALETOWN POUTINE** **ADD SMOKED CHICKEN \$8** \$11
HOUSE MADE BEEF AND SHALLOT BRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET
- GARLIC FRIES** \$9
A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI
- FISH TACOS** \$10
TWO CRISPY LOCAL PACIFIC COD WITH MARINATED COLESLAW, FRESH CUT SALSA, AND AVOCADO PUREE IN A WARM FLOUR TORTILLA
- CAESAR SALAD** **ADD CHICKEN \$9** \$11
ROMAINE HEARTS, TORN GARLIC CROUTONS AND SHAVED PARMESAN
- SMOKED CHICKEN WITH ROASTED ONION PIZZA** \$16
SMOKED FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION, CILAN
- SPICY CAPICOLA AND MUSHROOM PIZZA** \$16
SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA

ADD RANCH OR GARLIC AIOLI \$1

ALL PRICING BEFORE APPLICABLE TAXES

DRINKS

- FRESH BEER 16 OZ** \$5
604 LAGER, LOADING BAY IPA, ROUNDHOUSE WHEAT, YALETOWN ALE OR ONE OF OUR HAND CRAFTED ROTATING SEASONAL BREWS
- WHITE WINE** \$6
6 OZ GLASS OF HOUSE WHITE WINE
- RED WINE** \$6
6 OZ GLASS OF HOUSE RED WINE
- REMIX VODKA SODA CANS** \$5
YOUR CHOICE OF LEMON LIME, BLOOD ORANGE AND TANGERINE, RASPBERRY LEMON OR MANGO PASSIONFRUIT
- APEROL SPRITZ** \$9
2 OZ APEROL, 2 OZ CINZANO PROSECCO, SODA, WEDGE OF ORANGE

Cheers!

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

AMAZING DEALS ARE FOR ONE-IN ONLY

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

Social Media

BE AWESOME AND FOLLOW US ON



INSTAGRAM
FACEBOOK

@YALETOWNBREWINGCO
YBC/YALETOWN-BREWING-COMPANY