

start

TEMPURA ASPARAGUS \$10.99 (VE)(V)(GF)

Beer battered asparagus fried until crispy served with a ginger garlic dipping sauce

CHICKEN WINGS \$17.99 (GF)

Gluten friendly southern buttermilk battered wings, freshly cooked and dredged with potato flour. Your choice of: Hot with Roquefort blue cheese
Honey Sriracha served with chili sour cream

GARLIC FRIES \$10.99 (V)(GF)

Crispy fries, crushed garlic, fresh parsley and olive oil, served with garlic aioli.

KAYLIN & HOBBS FRIED PICKLES \$10.99 (V) KAYLIN & HOBBS PICKLES

Lightly ale-tempura battered crispy jalapeño brined pickles from our pals at Kaylin & Hobbs Pickles on Granville Island. Served with house made ranch.

FISH TACOS \$15.99

Crispy local Pacific Cod with marinated coleslaw, fresh cut salsa and avocado purée in warm flour tortillas.

EDAMAME \$8.99 (VE)(V)(GF)

Classic soybean pods with sea salt and sweet soy

salad

Add Gluten Friendly Breaded Chicken or Salmon for \$8.99

CAESAR \$13.99

Romaine hearts, torn garlic croutons and shaved Parmesan.

SUPER SALAD \$18.99 (V) Vegan upon request

Kale, iceberg lettuce with quinoa, mixed with cucumber, broccoli, red onion, tossed in mint scallion vinaigrette, topped with feta cheese and avocado puree.

HUNAN CHICKEN SALAD \$20.99 Substitute crispy tofu for a vegetarian option

Iceberg lettuce, crispy noodles, savoy cabbage, pea shoots, cilantro, julienned red pepper, cucumber, edamame beans and carrots tossed in a spicy sesame peanut dressing and hot hunan chicken.

pizza

FOUR CHEESE \$19.99 (V)

Red sauce, Gruyere, Provolone, Parmesan, fresh Mozzarella and house basil pesto.

SMOKED CHICKEN \$22.99

6 hour smoked chicken, Ennis Texas bbq sauce, red onion, mozzarella and cilantro.

KAYLIN & HOBBS PICKLE PIZZA \$19.99 (V) KAYLIN & HOBBS PICKLES

Béchal based with local Kaylin & Hobbs jalapeño brined pickle coins, Provolone and Mozzarella cheese, red onion and finished with house made grainy mustard.

THE 'JOHNNY MAC' \$20.99

Cappicola and mushrooms.

ALTERED HAWAIIAN \$20.99

Smoked ham with a fresh cut jalapeño-pineapple salsa.

little hands

12 years and littler, all for \$13.99

KIDS BURGER plain bun with fries. Add cheddar \$1

CHEESE PIZZA (V) tomato sauce and cheese. Add pepperoni \$1

CHICKEN STRIPS served with fries and plum sauce

bun

Served with fries or greens. Substitute for lettuce cups \$2, Caesar salad \$2 or add garlic aioli \$1

SMOKED CHICKEN SANDWICH \$17.99

6 hour smoked chicken with Ennis Texas bbq sauce, crunchy ranch coleslaw and sliced pickles on sourdough.

SMOKED BRISKET SANDWICH \$20.99

9 hour smoked and sliced brisket with Ennis Texas bbq sauce, crunchy ranch coleslaw and sliced pickles on sourdough.

VEGGIE BURGER \$16.99 (V) Vegan upon request

Harvest vegetarian burger patty, house made hummus and tzatziki, white cheddar, arugula and a drizzle of hot sauce all on a brioche bun.

HOT CHICKEN SANDWICH \$18.99 (GF)

Marinated buttermilk chicken breast fried and tossed in hot honey, served on a potato bun with crunchy ranch coleslaw and sliced pickles on a potato bun.

YBC CHEESEBURGER \$17.99

House made chuck patty, with american cheddar cheese, iceberg lettuce, tomato and red onion all on a brioche bun.

ALASKAN COD SANDWICH \$18.99

Beer battered Alaskan Cod on brioche with arugula, sliced tomato and crunchy fried tortilla strips with sriracha mayo on a brioche bun.

bowl

JAKARTA \$19.99

Flank steak tossed with sweet peppers, jalapeños, red onions, fresh cilantro, peanuts and sweet Indonesian soy over jasmine rice

BALI \$17.99 (VE)

Fried tofu tossed with sweet peppers, jalapenos, red onion, fresh cilantro, peanuts and sweet Indonesian soy over jasmine rice and served with lettuce cups.

DELHI BUTTER CHICKEN \$19.99

Tender chicken breast simmered in traditional Indian butter chicken sauce with Fenugreek, served with steamed jasmine rice and naan bread.

SINGAPORE \$21.99

Chicken breast with fresh bok choy, carrots, peppers and rice vermicelli tossed in a spicy yellow coconut cream curry.

TOKYO SALMON \$24.99 Substitute crispy fried tofu for a vegan option

Wild Sockeye Salmon sautéed with Shiitake mushrooms, fresh bok choy, spicy garlic-ginger togarashi sauce, topped with tempura asparagus, served with jasmine rice.

mains

FISH & CHIPS \$23.99

Lightly ale-tempura battered Cod, hand cut fries, fresh Asian slaw and capered tartar sauce.

MAC & CHEESE \$18.99 Add blue cheese, bacon or broccoli \$3

Baked three white cheese macaroni with a crisp panko shell.

CRISPY HALF CHICKEN \$28.99

Boneless half chicken pan seared to perfection served with golden fries all smothered in our signature YBC peppercorn gravy.

dessert

GELATO \$4.99



Menu articulated by Chef Jarrod Swanson. Dream Big. Work Hard. Have a Beer.

(VE) Vegan (V) Vegetarian (GF) Gluten Friendly (DF) Dairy Free WIFI Password: freshbeer