

YALETOWN DISTILLERY BAR

BRUNCH

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

appetizers

FRIED CAULIFLOWER	\$12
FIOR DI LATTE AND FRIED BREAD	\$27
CALAMARI	\$15
CHICKPEA FRIES	\$10
MEATBALLS	\$15
FRIED PROVOLONE CHEESE	\$14
GARLIC PRAWNS	\$18
BOCCONCINI GARLIC BREAD	\$16
TOASTED PARMESAN BAGUETTE (4 slices)	\$6

salads

KALE CAESAR <i>Focaccia croutons, Grana Padano cheese and house made Caesar dressing</i>	
ROMA TOMATO SALAD	\$13
<i>Roma tomatoes, blue cheese and a house made mustard vinaigrette</i>	
ITALIAN SALAD	\$13
<i>Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan</i>	

pastas

SPAGHETTI BOLOGNESE	\$22
SPAGHETTI AND MEATBALLS	\$24
SPAGHETTI WITH PRAWNS	\$24
RIGATONI ALLA VODKA	\$22
PESTO CHICKEN PENNE	\$24
FETTUCINE ALFREDO	\$22
CHICKEN CONFIT AND WILD MUSHROOM FETTUCINE	\$23
DISTILLERY PASTA	\$23
<i>Fettuccine Alfredo, thick cut bacon and a poached egg</i>	

PASTA SUNDAY

\$15 Pasta after 3:00pm

pizzas

DISTILLERY PIZZA	\$15
<i>White sauce, roasted tomatoes, mozzarella and fresh basil</i>	
PARMA	\$15
<i>White sauce, prosciutto di parma, mozzarella and peppered arugula</i>	
PRAWN AND PESTO	\$15
<i>Garlic prawns, pesto, red onion, parmesan and mozzarella</i>	
SOPPRESSETA	\$15
<i>Tomato sauce, spicy soppresseta ham, roasted tomatoes and mozzarella</i>	
WILD FUNGI AND MEATBALL	\$15
<i>Roasted portobellos, beef and veal meatballs, fior di latte and mozzarella</i>	
SMOKED SALMON	\$15
<i>Wild smoked salmon, parmesan, gruyère cheese, crème fraîche and arugula</i>	

main courses

CHICKEN PARMIGIANA	\$25
BONELESS HALF CHICKEN GRILLED UNDER A BRICK	\$27
VEAL PARMIGIANA	\$26
GRILLED SALMON WITH SUNDRIED TOMATO BUTTER	\$26

desserts

GELATO	\$6
CHOCOLATE MOUSSE	\$7

JOIN US FOR HAPPY HOUR

Wed & Thurs 4:00 - 6:00pm
Fri to Sun 3:00 - 6:00pm

... \$5 BEERS ...

... \$5 YDC HIGHBALLS ...

happy hour

... \$6 WINE ...

... \$8 APEROL SPRITZ ...

CHICKPEA FRIES	\$6
FRIED CAULIFLOWER	\$7
MEATBALLS	\$10
TOASTED PARMESAN BAGUETTE	\$5
DISTILLERY PIZZA	\$12

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

Applicable taxes not included

YALETOWN DISTILLERY BAR

BRUNCH IS SERVED
Saturday & Sunday 10:00am - 3:00pm

brunch

breakfast

DISTILLERY BREAKFAST	\$13
<i>Thick cut bacon, two free run eggs, herb potatoes and sourdough toast</i>	
EGGS BENNY	\$17
<i>Free run eggs, prosciutto, hollandaise on a toasted baguette and herb potatoes</i>	
HANGOVER CURE	\$17
<i>Fettuccine alfredo, bacon and a poached free run egg</i>	
MARGHERITA SCRAMBLE	\$16
<i>Roasted tomatoes, green onions, house made pesto, pearl bocconcini, herb potatoes and sourdough toast</i>	
KALE AND TOMATO BENNY	\$16
<i>Seared kale, seasoned tomato, poached free run eggs, parmesan, hollandaise and herb potatoes</i>	
MEATBALL BENNY	\$17
<i>Smashed beef and veal meatballs, poached free run eggs, parmesan, hollandaise on a toasted baguette and herb potatoes</i>	
SALMON BENNY	\$18
<i>Wild sockeye salmon lox, arugula, poached free run eggs, hollandaise, microgreens on a toasted baguette and herb potatoes</i>	
DISTILLERY HASH	\$19
<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
<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	\$15
<i>Fresh avocado tossed with garlic and olive oil, served with seasoned grape tomatoes on toasted sourdough</i>	
SALMON LOX ON TOAST	\$17
<i>Wild sockeye salmon lox, lemon and dill cream, dressed arugula red onion, capers, parmesan and olive oil on toasted sourdough</i>	
FRENCH TOAST	\$15
<i>Chantilly cream, YDC Whisky honey and wild berry compote</i>	

add ons

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

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<i>Kale, arugula, grilled onions, roasted tomato, grilled broccolini and parmesan</i>	

italian sandwiches

CHICKEN PARMIGIANA	\$17
BAKED BEEF + VEAL MEATBALL	\$16
CAPRESE	\$15

boozy brunch

1 oz

CLASSIC MIMOSA	\$7
<i>Fresh orange juice, Prosecco</i>	
MIDNIGHT MIMOSA	\$8
<i>YDC Vodka, fresh charcoal lemonade, 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	\$5 1 oz / \$9 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	\$12
<i>Orange juice, Prosecco (serves 2)</i>	
WHISKY COFFEE	\$10
<i>YDC Whisky, coffee, whipping cream</i>	

Applicable taxes not included

BEER

DRAFT

LAGER, PALE ALE, SEASONAL
16 oz. / \$7.75

BOTTLED ^{330ml}

PERONI, STELLA ARTOIS

CORONA, STRONGBOW (440ml)
\$7.75

KRONENBOURG BLANC,
GUINNESS (440ml), **FOUR WINDS IPA**
\$8.00

YDC HIGHBALLS

\$6.50 / 1oz

Your choice of spirit
and non-alcoholic mixer
Recommended

YDC VODKA + SODA
YDC GIN + TONIC
YDC WHISKY + GINGER ALE

FRESH JUICE + BOOZE ^{1oz}

Build your own healthy libation

**YDC VODKA, YDC GIN
OR YDC WHISKY**

**FRESH ORANGE, GREENS,
CHARCOAL LEMONADE OR
GRAPEFRUIT JUICE**
-\$9-

INFUSION ^{1-5oz}

YDC Infused spirits and house made
syrups over crushed

REFRESHING

*Blueberry Vodka:
Basil syrup and lemon juice
Raspberry Vodka:
Rhubarb syrup and lemon juice*

PERKY

*Espresso Vodka:
Vanilla syrup and heavy cream*

PLANT BASED

*Jalapeno Vodka: Passionfruit,
Rosemary syrup and lime juice
Cucumber Gin:
Carrot syrup and lemon juice
Cucumber Vodka:
Ginger syrup and lime juice*

-\$10-

CLASSIC COCKTAILS

FRENCH 75 ^{1oz}\$15

YDC Gin, fresh lemon, simple syrup, Prosecco

CLOVER CLUB ^{2oz}\$15

*YDC Gin, fresh lemon, raspberry puree,
simple syrup, egg white*

HEMINGWAY DAIQUIRI ^{2oz}\$15

*Rum, fresh lime, Maraschino,
grapefruit, simple syrup*

PISCO SOUR ^{2oz}\$15

Pisco, fresh lime, sugar, egg white

AVIATION ^{2oz}\$15

Gin, fresh lemon, Maraschino, Violette

OLD FASHIONED ^{2oz}\$15

Bourbon, Demera sugar, bitters

CLASSIC NEGRONI ^{3oz}\$15

YDC Gin, Campari, sweet vermouth

HOUSE ORIGINALS

KENTUCKY SOUR ^{2oz}\$15

*Bourbon, fresh lemon, simple syrup,
Maraschino, egg white, bitters*

SCREAMING VIKING ^{2oz}\$15

*YDC Gin, fresh lemon + lime, elderflower syrup
cucumber, ginger, egg white*

THE MORE FABULOUS BAKER ^{2oz}\$15

*YDC Vodka, passionfruit puree, orange flower water,
Grenadine, soda*

BEATTY ST. BREEZE ^{2oz}\$15

YDC Cucumber Gin, rhubarb, passionfruit, grapefruit

SINGLE MALT ^{1oz}

GLENLIVET 12\$11

DALMORE\$16

LAPHROAIG\$16

BALVENIE\$17

MACALLAN\$17

TALISKER\$17

LAGAVULIN\$19

GLENLIVET 18\$21

OBAN\$21

BRANDIES ^{1oz}

HENNESSY VSOP, COGNAC\$17

COURVOISIER VS, COGNAC\$11

POIRE WILLIAM GIFFARD, EAU DE VIE\$16

BOURBON ^{1oz}

WILD TURKEY\$9

MAKER'S MARK\$11

BASIL HAYDENS\$11

WOODFORD\$11

BOOKERS\$13

THE YALETOWN DISTILLERY BAR + KITCHEN EST. 2013

The Yaletown Distillery Bar + Kitchen 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, has a full retail outlet located on 1131 Hamilton Street. Ask us for directions to pick up a bottle of your favourite YDC product after you sample them out in our original cocktails.

(In the interest of environmental responsibility we are now straw free. Compostable straws are available upon request)

SMASHES ^{1-5oz}\$10

*Booze, herbs + citrus
poured over crushed ice*

YDC VODKA

YDC GIN

MINT JULEP

MULES ^{2oz}\$12

*Spirit, citrus, Fentimans
Ginger Beer + bitters*

YDC VODKA ^{2oz}

YDC GIN ^{2oz}

WHISKEY ^{2oz}

BUBBLES\$14

*For those who need a little
fizz in their life*

HAVANA ^{1oz}

EDEN BELLINI ^{2oz}

ELDERFLOWER ^{1oz}

APEROL SPRITZ HANDCRAFTED ^{2oz}

MARTINIS ^{2oz}\$14

Dry / Medium / Wet

YDC VODKA

YDC GIN

YDC RASPBERRY VODKA

YDC CUCUMBER GIN

YDC CUCUMBER VODKA

ESPRESSO

BLOODIES ^{1oz}\$11

*The most famous of the savoury
cocktails, Caesars or Bloody Marys
handcrafted with our YDC spirits*

YDC JALAPEÑO VODKA

YDC VODKA

YDC GIN

THE YALETOWN DISTILLERY

WINE LIST

	6oz.	9 oz.
House Red.....	\$12	\$16
House White.....	\$12	\$16

White 750ml

Chardonnay, Ravenswood (us)	\$40
Sauvignon Blanc, Kim Crawford (nz)	\$48
Pinot Grigio, Anterra (it)	\$40
Pinot Grigio, Tommasi (it)	\$46
Pinot Grigio, LaStella (bc)	\$50
Riesling, Landlust (de)	\$35
Petit Chablis WM Fevre (fr)	\$56

Rosé 750ml

Bodegas Olivares (sp)	\$32
Pinot Noir Rose, 50th Parallel (bc)	\$40

Red 750ml

Barbera, Briccotondo (it)	\$45
Barbaresco, Produttori Del (it).....	\$92
Valpolicella, Tommasi (it).....	\$66
Montepulciano, "Riparosso" Illuminati (it)	\$42
Chianti Rufina Riserva, Nipozzano (it)	\$54
Chianti, Castiglioni (it)	\$40
Montepulciano, "Riparosso" Illuminati (it)	\$38
Fortissimo, LaStella (bc)	\$65
Rosso Dei Notri, Tua Rita (it)	\$62
Cabernet Sauvignon, Columbia Winery (us).....	\$46
Tenuta Campo al Mare, Bolgheri (it).....	\$75
Zinfandel, Ravenswood (us)	\$44
Malbec, Alamos (ar)	\$36
Pinot Noir, Spierhead (bc)	\$50
Pinot Noir, 50th Parallel (bc)	\$60
Syrah, Painted Rock (bc)	\$75

Bubble 750ml

Prosecco, LaMarca (it)	\$50
Prosecco Frizzante, Villa Teresa (it)	\$42
Champagne, Veuve (fr).....	\$150

House Bottle Pour

	6oz.	9 oz.
Riesling (w).....	\$12	\$16
Pinot Grigio (w)	\$12	\$16
Chardonnay (w)	\$13	\$17
Rosé	\$12	\$16
Cabernet Sauvignon (r)	\$14	\$18
Malbec (r)	\$12	\$16
Zinfandel (r)	\$14	\$17
Pinot Noir (r).....	\$16	\$19

THE YALETOWN DISTILLERY

BAR MENU