

# STANLEY PARK BREWING RESTAURANT & BREWPUB

## DINE OUT VANCOUVER FESTIVAL

MENU | \$35

MENU WITH BEER PAIRINGS | \$40

### FIRST COURSE | YOUR CHOICE OF

#### VILLAIN WINGS (GA)

One pound of wings and drums, garlic, ginger, hot sauce, fresh jalapeno

Paired with Evergreen Hazy Pale (5oz) 5.2% | 30 IBU 𣎵

#### TRAIL HOPPER CLAM CHOWDER (CUP)

Clams, seasonal vegetables, pie top, garlic toast

Paired with Electro Light Lager (5oz) 4% | 10 IBU 𣎵

#### CURRY AND CHIPS (GA) (V)

Irish curry sauce, cheese curds, crispy fries

Paired with Can't Stop Won't Stop IPA (5oz) 6% | 50 IBU 𣎵

### SECOND COURSE | YOUR CHOICE OF

#### COTTAGE PIE

Braised pork and beef, seasonal vegetables, cheddar cheese, garlic, mashed potatoes, dream rings, garlic toast

Paired with Moustache Miler Märzen (5oz) 5.4% | 20 IBU 𣎵

#### ROSE RIGATONI (V)

Rigatoni, rose sauce, Grana Padano, olive oil, garlic toast

ADD: Ocean Wise Lois Lake Salmon \$8 or Prawns \$6 🐠

Paired with Throwing Rocks Saison (5oz) 6.2% | 25 IBU 𣎵

#### “BEER CAN” CHICKEN

Pan seared full chicken breast, Day Trip West Coast Lager beurre blanc, whipped garlic mash potatoes, grilled asparagus

Paired with Parkhouse Blonde Ale (5oz) 5% | 35 IBU 𣎵

### THIRD COURSE | YOUR CHOICE OF

#### CHOCOLATE CHIP COOKIE (V)

Baked to order and topped with a scoop of vanilla ice cream and house made caramel sauce

Paired with Oatmeal Stout (5oz) 4.8% | 25 IBU 𣎵

#### SUNSETTER CARAMEL CHEESECAKE (V)

New York style vanilla cheesecake, strawberry compote, Sunsetter caramel drizzle

Paired with Plum North West Sour Weisse (5oz) 4.5% | 8 IBU 𣎵

 **ocean wise**. A SUSTAINABLE CHOICE

𣎵 Brewed right here in the park.

(GA) Gluten Aware and (V) Vegetarian items may require modifications.

Menu with beer pairings includes one 5oz taster with each course.

Ask your server for details. Plus applicable tax and gratuity.

