



## BREW PUB BIRTHDAY WEEK

### BEER

---

#### CANS \$4

##### **PARK SESH LAGER** 5.0% | 8 IBU

This is a super drinkable clean and crisp lager. On the sweeter side due to a small addition of Munich malt. Hopped lightly with Sterling and Saphir.

##### **WAYPOINT HAZY PALE ALE** 5.2% | 30 IBU

Waypoint Hazy Pale Ale combines the silky mouth feel of oats and wheat with tropical and citrus fruit from a combination of African Queen, Comet and Crystal hops.

##### **SUNSETTER PEACH WHEAT ALE** 4.8% | 16 IBU

Ripe peach flavour and bold Citra hops set the mood in this unfiltered summer ale. Our refreshing SunSetter Peach Wheat Ale is the perfect partner for soaking up every last drop of sun.

#### TALL CANS \$5

##### **THE CAPTAIN HAZY IPA** 6.2% | 50 IBU

Straw coloured and super hazy from the addition of oats and spelt. An intense aroma and flavour combination of stone fruit and tropical fruit with a soft medium-full body and a smooth finish with a low to medium perceived bitterness. Brewed for Captains.

##### **WINDSTORM WEST COAST PALE ALE** 5.4% | 35 IBU

Tropical fruit and citrus hop character that gives our Windstorm Pale Ale a medium body and full unfiltered flavour. Brace yourselves. It's a flavourful force of nature that's best enjoyed with adventurous friends.

### BEVERAGES

---

##### **HOUSE WINE** 6oz | \$7

##### **OKANAGAN CIDER** pear/apple (355mL) | \$6.50

##### **PEPSI** | \$2

##### **DIET PEPSI** | \$2

*Plus applicable tax & gratuity*

 Printed on 100% PCW Recycled Paper



## BREW PUB BIRTHDAY WEEK

### MAINS

Ⓥ Vegetarian ⓊA Gluten Aware

#### JRG CHEESEBURGER ⓊA | 17

A signature item from our culinary partner: Hand-pressed all beef patty. American cheddar, lettuce, tomato, pickles, red onion, burger sauce, potato bun.

Add bacon +2, Add double patty, double cheese +4.50

#### HALIBUT POBOY ⓊA | 18

Cajun halibut, New Orleans remoulade, lettuce, pickles, onions, toasted filone.

#### PARKHOUSE 2.0 | 18

Cajun chicken, spicy peach jam, guacamole, arugula, pickled red onion, tomato, Swiss cheese, garlic toasted ciabatta bun.

#### IMPOSSIBLE BURGER Ⓥ | 19

Impossible burger patty, lettuce, tomato, red onion, pickles, vegan burger sauce, ciabatta bun.

#### ROASTED CAULIFLOWER & KALE SALAD Ⓥ ⓊA | 13

Kale, turmeric roasted cauliflower, pickled onion, hemp hearts, feta cheese, tahini lemon dressing.

Add chicken +\$6, add salmon +\$8

### SNACKS

#### CORN NUTS Ⓥ ⓊA | 5

House-made Cajun corn nuts.

#### HOMESTYLE KETTLE CHIPPERS Ⓥ ⓊA | 6

Spiral-cut russet potatoes, Dream Seasoning.

#### DEEP FRIED PICKLES | 8

Dill pickle spears, horseradish aioli.

#### CURRY AND CHIPS Ⓥ | 12

Irish curry sauce, cheese curds, crispy fries.

#### BALLPARK NACHOS Ⓥ ⓊA | 19

House cut tortilla chips, three cheese blend, pickled onions, jalapeño, tomato, green onions, black olives, sour cream, fire roasted salsa. Guacamole +4, Cajun chicken +5, Spicy beef +5

### DESSERT

#### MINI DONUTS Ⓥ | 8

8 cinnamon sugar donuts served with strawberry compote and chocolate sauce

Plus applicable tax & gratuity

Printed on 100% PCW Recycled Paper