

SNACKS

CRISPY MAPLE CHICHARRON  | 6
chili charcoal seasoned

HOMESTYLE KETTLE CHIPS    | 6
spiral-cut russet potatoes, dill pickle seasoned

WARM PRETZEL  | 6 1/2
rock salt, spicy mustard



CHIPS & SALSA   | 6 1/2
house-cut tortilla chips, fire roasted salsa
add fresh daily guacamole +4

APPETIZERS


TOUR OF DIPS   | 27
fire roasted salsa, green chickpea hummus, guacamole, market vegetables,
house-cut tortilla chips


PARK SESH LAGER POACHED LOCAL MUSSELS | 21
fennel, bacon, lemon, crusty bread

BEER BRINED CHICKEN WINGS  | 18
wings brined with Waypoint Hazy Pale Ale, choice of house made hot sauce,
Shadow Play Dark Ale BBQ sauce, salt & pepper, charcoal chili, Stanley Park
Seasonal Sour sticky miso


CHICKEN TENDERS   | 17
house-made panko breaded chicken, sea salted fries, honey mustard dip

STICKY MAPLE PORK BELLY   | 17
crispy crackling, pickled mustard seeds, spicy mustard

BUFFALO CAULIFLOWER   | 15
tempura battered cauliflower, house-made hot sauce, green onion, sesame seed,
vegan ranch

 **Mealshare** - We'll provide one simple, healthy meal to a youth in need.

CRISPY FRIED MUSHROOM 'CALAMARI'   | 15
spent grain crusted, vegan tartar sauce, togarashi spiced


PORK GYOZA  | 14 1/2
pan or deep fried, choice of spicy dumpling sauce or soy lemongrass & sriracha aioli


CRAB CAKES  | 19
tartar sauce, radish


SOUP | SALADS | BOWLS

TRAIL HOPPER IPA CHOWDER | 12
clams, bacon, seasonal vegetables, cornbread crumble, served with garlic toast

CHICKEN CAESAR SALAD | 20
mustard and beer brined chicken, romaine lettuce, parmesan yogurt dressing,
croutons, grana padano, crispy capers

SALAD OF HEIRLOOM TOMATOES  | 21
buffalo mozzarella cheese, avocado, Thai basil, basil olive oil
add chicken breast +7
add grilled steelhead salmon +12
add garlic sautéed prawns +9



SZECHUAN RICE BOWL  | 23
choice of chicken or tofu, jasmine rice, market vegetables, radish, kimchi, soy
lemongrass, sesame seeds, crispy noodles


AHI TUNA POKE BOWL  | 24
soy marinated tuna, crab, sushi rice, raw jalapeno, edamame, pickled ginger, tempura
puff, matchstick carrot, cucumber, sriracha aioli

Thanks for stopping by! Our goal is to bring you a one of a kind beer & food experience,
in a space that celebrates the history and spirit of Stanley Park. In collaboration with
local culinary partner The Joseph Richard Group we have crafted a sociable and diverse
menu of homemade dishes, using fresh ingredients, and great value. We hope you enjoy
your time with us, and invite you to **LET YOUR TASTEBUDS WANDER.**



PARK FAVOURITES

FISH TACOS | 18
crispy cod, cabbage slaw, avocado, cilantro, chipotle cream (x4)

NACHOS   | 21
house cut tortilla chips, cheese, pickled onions, jalapeño, tomato,
green onions, black olives, sour cream, fire roasted salsa
add guacamole +4
add Cajun chicken +5
add spicy beef +5

FISH & CHIPS  | 21
traditional English style beer battered, house made coleslaw,
tartar sauce, grilled lemon, sea salted fries
cod 21 | steelhead salmon 24 | halibut 28 | prawns (5) 23

PRAWN TAGLIATELLE NERA | 28
chili, tomatoes, basil, garlic, white wine, parmesan cheese
add garlic bread +4


STANLEY PARK SPENT GRAIN BOWL   | 21
sprouted brown rice, kale, 8-minute egg, green chickpea hummus, almonds,
falafel, grilled avocado

PIZZAS

Make it Gluten Free +3

WAGYU | 24
mozzarella, wagyu bresaola, cherry tomato, arugula, parmesan

BBQ CHICKEN | 21
mozzarella, chicken, Shadow Play Dark Ale BBQ sauce, roasted corn,
red peppers and onions
*cannot be made gluten free


THE MODERNIST  | 21
tomato sauce, modern meat crumble, white onion, peppers, roasted mushrooms,
vegan mozzarella

PEPPERONI E FUNGHI | 19
tomato sauce, sweetie drop peppers, roasted mushrooms, pepperoni



HANDHELDS

SERVED WITH YOUR CHOICE OF FRIES, KETTLE CHIPPERS OR
HOUSE SALAD.



Caesar salad +4, yam fries +4, IPA chowder +5

JRG CHEESEBURGER  | 18
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



BREWER'S BURGER | 25
double beef patty, smoked cheddar, Trail Hopper IPA -braised onions, arugula, garlic
mayo, seed bun

BRAISED BEEF DIP   | 21
4-hour braised Canadian beef, horseradish aioli, dream rings, garlic toasted baguette,
au jus for dipping









PARKHOUSE SANDWICH | 21
mustard and beer brined chicken breast, pear jam, arugula, pickled red onion, tomato,
brie cheese, baguette

FORAGER SANDWICH   | 21
compressed portabella mushrooms, green chickpea hummus, sprouts, tomato,
rustic wheat bread

BEER BRINED HOT CHICKEN SANDWICH | 19 3/4
fried chicken breast brined with WazyPoint Hazy Pale Ale, American cheddar,
coleslaw, pickles, mayo, seed bun

IMPOSSIBLE BURGER   | 19
Impossible burger patty, lettuce, tomato, red onion, pickles, vegan burger sauce,
potato bun

18% gratuity will be added to groups of 8 or more

 Vegetarian  Gluten Aware  Vegan  Dairy Free
   , items may require modifications. Ask your server for details.
Add +2 for Gluten Aware Bun and +3 for Gluten Aware Pizza Crust.

