

SNACKS

CRISPY MAPLE CHICHARRON (DF) | 6

chili charcoal seasoned

HOMESTYLE KETTLE CHIPS (VEG) (GA) (DF) | 6

spiral-cut russet potatoes, dill pickle seasoned

WARM PRETZEL (V) | 6 1/2

rock salt, spicy mustard

CHIPS & SALSA (GA) (DF) | 6 1/2

house-cut tortilla chips, fire roasted salsa
add fresh daily guacamole +4

APPETIZERS

TOUR OF DIPS (VEG) (GA) | 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 (DF) | 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 (GA) (DF) | 17

house-made panko breaded chicken, sea salted fries, honey mustard dip

STICKY MAPLE PORK BELLY (GA) (DF) | 17

crispy crackling, pickled mustard seeds, spicy mustard

BUFFALO CAULIFLOWER (VEG) (DF) | 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' (VEG) (DF) | 15

spent grain crusted, vegan tartar sauce, togarashi spiced

PORK GYOZA (DF) | 14 1/2

pan or deep fried, choice of spicy dumpling sauce or soy lemongrass & sriracha aioli

CRAB CAKES (DF) | 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 (V) | 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 (DF) | 23

choice of chicken or tofu, jasmine rice, market vegetables, radish, kimchi, soy lemongrass, sesame seeds, crispy noodles

AHI TUNA POKE BOWL (DF) | 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 (V) (GA) | 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 (DF)

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 (V) (DF) | 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 (VEG) | 21

tomato sauce, modern meat crumble, white onion, peppers, roasted mushrooms, vegan mozzarella

PEPPERONI E FUNGHI | 19

tomato sauce, sweet drop peppers, roasted mushrooms, pepperoni

HANDHELDs

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

Cesars salad +4, Yam fries +4, IPA chowder +5

JRG CHEESEBURGER (GA) | 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 (GA) (DF) | 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 (V) (GA) | 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 (VEG) (GA) | 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

(V) Vegetarian (GA) Gluten Aware (VEG) Vegan (DF) Dairy Free

(V), (GA), (VEG), (DF) items may require modifications. Ask your server for details.

Add +2 for Gluten Aware Bun and +3 for Gluten Aware Pizza Crust.

