


## SNACKS

**HOMESTYLE KETTLE CHIPS**   | 7  
dill pickle seasoned

**WARM PRETZEL BITES**  | 8  
rock salt or cinnamon sugar  
spicy mustard dip +1 | cream cheese frosting +1 ½

**CHIPS & SALSA**    | 7 ½  
house cut tortilla chips, fire roasted salsa  
fresh daily guacamole +5

**GARLIC FRIES**   | 9  
parmesan, parsley  
garlic aioli +1 ½


**WARM OLIVES**   | 12 ½  
rosemary, orange

**CHICKEN TENDERS**  | 14  
house made panko breaded chicken, honey mustard dip  
add fries +6


**BREWHOUSE BAKED SOURDOUGH**  | 11  
spent grain butter, salt

## APPETIZERS



**BEER BRINED CHICKEN WINGS**  | 19 ½  
choice of hot sauce, Amber Ale barbecue sauce, salt & pepper,  
Seasonal Sour sticky miso

**BUFFALO CAULIFLOWER**  | 17  
tempura battered cauliflower, hot sauce, green onion, sesame seeds, vegan ranch

**PAN SEARED POTATO ONION BITES**  | 15  
tomato relish, vegan garlic aioli

**PORK GYOZA**  | 15 ½  
pan or deep fried, choice of spicy dumpling sauce or soy lemongrass & sriracha aioli

**WARM POBLANO PRAWN DIP** | 24  
sourdough, parmesan crumb


**NACHOS**   | 24  
house cut tortilla chips, cheese, pickled onions, jalapeño, tomato, green onion,  
radish, cilantro, sour cream, fire roasted salsa  
fresh daily guacamole +5 | Cajun chicken +7 | spicy beef +7


## SOUP | SALADS | BOWLS


**TRAIL HOPPER IPA CHOWDER** | 15  
clams, bacon, market vegetables, cornbread crumble  
garlic toast +5


**ROASTED CORN BISQUE**   | 14  
jalapeño oil, popcorn

**CAESAR SALAD** | 16  
romaine, parmesan yogurt dressing, croutons, Grana Padano, crispy capers  
chicken +7 | salmon +8 | prawns +12 | steak +17

**MARKET SALAD**  | 16 ½  
wild and cultivated greens, feta, strawberries, candied pecans, crispy onions,  
SunSetter Peach Wheat Ale vinaigrette  
chicken +7 | salmon +8 | prawns +12 | steak +17

**SZECHUAN RICE BOWL**  | 24  
choice of chicken or tofu, basmati rice, market vegetables, radish, kimchi, soy  
lemongrass, sesame seeds, crispy noodles

**AHI TUNA POKE BOWL**  | 25  
soy marinated tuna, crab, sushi rice, jalapeño, edamame, pickled ginger,  
matchstick carrot, cucumber, sriracha aioli, sesame seeds, tempura puff

**WEST COAST HUMMUS BOWL**  | 22  
curried cauliflower hummus, crispy chickpeas, edamame, carrot,  
tomato, cabbage, turmeric rice, flatbread

## PIZZAS

Make it Gluten Aware +4 ½


**WAGYU** | 25  
wagyu bresaola, mozzarella, parmesan, cherry tomato, arugula, tomato sauce

**PEPPERONI E FUNGHI** | 21  
pepperoni, mozzarella, roasted mushrooms, sweetie drop peppers, tomato sauce

**MARGHERITA**  | 20  
Flor di latte, basil, olive oil, tomato sauce

**BARBECUE CHICKEN** | 22  
chicken, mozzarella, red peppers, onion, roasted corn, Amber Ale  
barbecue sauce  
\*cannot be made gluten aware

## MAINS

**FISH & CHIPS**    
pacific cod | 24 halibut | 31  
Park Sesh Lager battered fish, house made coleslaw, tartar sauce, lemon,  
salted fries

**GRILLED ANGUS SIRLOIN**   | 34 ¾  
medium rare 6oz top sirloin, charred potato, asparagus, salad greens,  
chimichurri sauce

**SUMMER GNOCCHI**  | 29  
basil pesto, arugula, blistered tomato, peas, ricotta salata

**FISH TACOS** | 20  
four tacos, crispy cod, cabbage slaw, avocado, cilantro, jalapeño, chipotle crema

## HANDHELDS

SERVED WITH YOUR CHOICE OF FRIES, HOME STYLE KETTLE  
CHIPS OR HOUSE SALAD  
Caesar salad +5 | Trail Hopper IPA chowder +7 | garlic fries +5

**THE BURGER** | 24 ½  
6oz grass fed beef patty, smoked bacon, aged cheddar, lettuce, tomato, pickle,  
burger sauce, seeded brioche bun  
double patty and double cheese +6

**CHARGRILLED STEAK SANDWICH**  | 29 ½  
medium rare 6oz top sirloin, tomato jam, black pepper horseradish aioli, salad greens,  
toasted garlic filone

**PARKHOUSE SANDWICH**  | 23  
barbecue chicken breast, smoked bacon, pear jam, pickled red onion,  
salad greens, toasted garlic filone








**HOT CHICKEN SANDWICH** | 23  
hot honey glazed fried chicken breast, American cheddar, coleslaw, pickle,  
seeded brioche bun

**IMPOSSIBLE BURGER**  | 22  
Impossible burger patty, lettuce, tomato, red onion, pickle, vegan burger sauce,  
potato bun

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.**

Please let your Server know of any allergies, dietary restrictions or preferences.

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 ½ for Gluten Aware Bun and +4 ½ for Gluten Aware Pizza Crust.

