

## SNACKS

### POPCORN <sup>V</sup> <sup>GA</sup> | 4

Fresh seasoned popcorn  
Choice of Dream Seasoning, Sea Salt & Butter or juiced up  
with Kernels Dill Out seasoning

### CORN NUTS <sup>GA</sup> <sup>VEG</sup> | 5

House-made cajun corn nuts

### AGEDASHI TOFU <sup>VEG</sup> <sup>V</sup> | 8

Crispy Fried tofu tossed in house made sweet sambal sauce,  
sesame seeds

### PRETZEL BITES <sup>V</sup> | 9

Spicy Mustard, Noble Pilsner Beer Cheese

### CHIPS AND SALSA <sup>GA</sup> <sup>VEG</sup> | 6

House fried tortilla chips, fire roasted salsa

Add fresh daily Guacamole +4

### HOMESTYLE KETTLE CHIPPERS <sup>GA</sup> <sup>VEG</sup> | 6

Spiral-cut russet potatoes, Dream Seasoning

### DEEP FRIED PICKLES | 8

Dill pickle spears, horseradish aioli

## APPETIZERS

### BUFFALO CAULIFLOWER <sup>VEG</sup> | 13½

Tempura battered cauliflower, Frank's Hot sauce,  
green onion, sesame seed, vegan ranch

Best paired with an IPA

### CHICKEN TENDERS <sup>GA</sup> | 16¾

House made panko breaded chicken, sea salted fries, honey mustard dip

Best paired with a lager

### CHICKEN WINGS | 15¾

One pound wings and drums, choice of hot, bbq, salt pepper,  
teriyaki, honey garlic

Best paired with an IPA

### CRISPY CALAMARI <sup>GA</sup> | 17

Lightly breaded, fried red onions, bell peppers, Old Bay  
seasoning, pickled red onions, jalapeños, tzatziki, chipotle aioli

Best paired with a lager

### CURRY AND CHIPS <sup>V</sup> | 12

Irish curry sauce, cheese curds, crispy fries

### BALLPARK NACHOS <sup>V</sup> <sup>GA</sup> | 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

Best paired with a lager or a blonde beer

### PORK GYOZA | 13¾

Pan or deep fried, choice of spicy dumpling sauce or soy  
lemongrass and sriracha

Best paired with an IPA

### CHARCUTERIE BOARD | 29

Selection of charcuterie and cheeses, toasted filone,  
assorted condiments and spreads

Best paired with a dark beer or a Lager

### HUMMUS & CHIPS | 13

Chickpea hummus, fried chickpea, olive oil, grape tomato served  
with tortilla chips and housemade flatbread

Best paired with the Park Sesh

### SALMON & PRAWN CEVICHE | 18

Ocean Wise salmon, prawns, cucumber, avocado,  
jalapeño lime dressing, tortilla chips

Best paired with a sour beer

## SOUPS AND SALADS

### TRAIL HOPPER CLAM CHOWDER

Clams, bacon, seasonal vegetables, garlic toast

CUP | 8 BOWL | 12

Best paired with dark rotators

### MUSHROOM SOUP <sup>V</sup>

Roasted forest mushrooms, vegetable cream broth, olive oil, scallion,  
fresh thyme, garlic toast

CUP | 7 BOWL | 10

Best paired with an amber beer

### CHICKEN CAESAR <sup>GA</sup> | 17

Cajun chicken, romaine lettuce, parmesan yogurt dressing, croutons,  
Grana Padano, crispy capers

Best paired with a lager

### PARK SALAD <sup>GA</sup> <sup>VEG</sup> | 13

Arugula, tomato, onion, cucumber, fennel, cranberries, almond,  
herb dressing

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

Best paired with a blonde ale or a sour beer

### ROASTED CAULIFLOWER & KALE SALAD <sup>GA</sup> <sup>V</sup> | 13

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

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

Best paired with an IPA or an amber

## MAINS

### TWO PIECE HALIBUT N CHIPS | 23

Traditional English style beer battered Halibut, house  
made coleslaw, tartar sauce, grilled lemon, sea salted fries

Best paired with a lager or a dark beer

### CAJUN HALIBUT TACOS | 19

Crispy halibut, cabbage, chipotle aioli, pickled red onions, jalapeños,  
cilantro, fire roasted salsa, guacamole, house fried tortilla chips

<sup>V</sup> Sub Fried Tofu, <sup>VEG</sup> Sub Vegan Ranch

Best paired with a lager

### STICKY HOISIN RIBS | 21 half | 29 full

Half rack pork ribs, Hoisin glaze, warm potato salad,  
Napa cabbage slaw

Best paired with an IPA

## BOWLS

### SZECHUAN RICE BOWL | 18¾

Choice of chicken or tofu <sup>V</sup>, jasmine rice, market  
vegetables, radish, kimchi, soy lemongrass, sesame  
seeds, crispy noodles

Best paired with a blonde beer

### SPICY AHI TUNA POKE | 19

Soy marinated tuna, crab, sushi rice, jalapeño, edamame,  
pickled ginger, tempura puff, matchstick carrot, cucumber, sriracha aioli

Best paired with the Trailhopper

### GREEK SALMON BOWL | 21¾

Ocean Wise Salmon, quinoa, chickpea hummus, warm greek salad,  
red wine oregano vinaigrette, olive crumb, feta cheese

Best paired with the Park Sesh

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.

## HANDHELDS

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

Sub mushroom soup +3, Caesar salad +3, yam fries +3, IPA chowder +5

### JRG CHEESEBURGER <sup>GA</sup> | 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

Best paired with the Park Sesh

### BRAISED BEEF DIP <sup>GA</sup> | 18½

4 hour braised Canadian beef, horseradish aioli, dream rings,  
garlic toasted filone, au jus or gravy for dipping

Best paired with an amber or dark beer

### MASTER CHICKEN SANDWICH <sup>GA</sup> | 18

Fried chicken breast, Dream seasoned, American cheddar, shredded  
lettuce, pickles, mayo, potato bun

Best paired with a lager

### HALIBUT POBOY <sup>GA</sup> | 18

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

Best paired with an IPA

### PARKHOUSE 2.0 | 18

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

Best paired with the Sunsetter or an IPA

### IMPOSSIBLE BURGER <sup>VEG</sup> | 19

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

Best paired with the Windstorm

## PIZZAS

### BEEHIVE <sup>GA</sup> | 18

Spicy Calabrian salami, honey, mozzarella,  
Grana Padano, San Marzano tomato sauce

Best paired with an IPA or an amber beer

### WAIKIKI PIZZA <sup>GA</sup> | 16½

Caramelized pineapple, black forest ham, applewood smoked bacon,  
mozzarella, chipotle aioli, san marzano tomato sauce

Best paired with an IPA or a dark beer

### MARGHERITA <sup>V</sup> <sup>GA</sup> | 16½

Fior di latte, San Marzano tomato sauce, olive oil, fresh basil

Best paired with the Park Sesh

### GARDEN SUPREME <sup>VEG</sup> | 17

Cauliflower cream sauce, roasted corn, jalapeño, pickled red onions,  
charred broccoli, crispy kale, vegan ranch

Best paired with a blonde beer

## DESSERTS

### MINI DONUTS <sup>V</sup> | 8

8 cinnamon sugar donuts served with strawberry compote  
and chocolate sauce

### SPENT GRAIN CHOCOLATE CHIP COOKIE <sup>V</sup> | 8

Spent grain chocolate chip cookie baked to order served with  
caramel ice cream

### CHEESECAKE BY

### THE CHEESECAKE FACTORY BAKERY <sup>V</sup> | 9½

Ask your server for details

<sup>V</sup> Vegetarian <sup>GA</sup> Gluten Aware <sup>VEG</sup> Vegan <sup>DF</sup> Dairy Free

<sup>V</sup>, <sup>GA</sup>, <sup>VEG</sup>, <sup>DF</sup>, items may require modifications. Ask your server for details.

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