



## EXPLORING IS IN OUR NATURE

There's something about a walk under the canopy of an old growth forest, or a brisk stroll on the seawall that awakens the senses and reinvigorates the soul. Experiences like this stay with you. And they inspired us to craft a lineup of beer to evoke that very same feeling.

From windstorms to daytrips to incredible sunsets best viewed from the beach, every beer we make is a tasty tribute to Stanley Park and the experiences had within it. And just like the Park, we craft each one to be an exciting break from the everyday, an experience to be explored and savoured.



Ask your server to add a merch item or fresh growler to go on your bill.



For bookings and special events visit:  
[stanleyparkbrewing.com/brewpub](http://stanleyparkbrewing.com/brewpub)

Stanley Park Brewing Co.  
8901 Stanley Park Drive Vancouver, BC V6G 3E2

STANLEY  
PARK    
BREWING  
RESTAURANT  
& BREWPUB



## WELCOME TO OUR RESTAURANT & BREWPUB

Constructed in 1930 as a social sports pavilion, this revitalized heritage building boasts two large outdoor patios and cozy and bright indoor dining rooms. We offer a casual west coast-inspired menu, and a rotating selection of award-winning favourites, with new, innovative beers brewed on-site.

Located at the Beach Avenue entrance of Stanley Park, we're nestled amongst the pitch & putt, lawn bowling and tennis courts, and just steps away from some of the best recreational trails and viewpoints in Vancouver.



### MEET THOM

For years, our Brewmaster, Thom Riley, has been crafting beer. His passion for brewing began in Edinburgh, Scotland, but it's here among the trees in Stanley Park where he feels most inspired, blending tradition with innovation in every new brew.



### MEET ANDY

Chef Andy Slinn is the Executive Chef at The Joseph Richard Group and has been a key part of the team since 2010 when he was the very first Chef hired by the company. He earned his Red Seal certification in 2011 and continues to work directly with each of the company's culinary teams to ensure all food offerings are of the highest quality.

## SNACKS

### POPCORN | 4

Fresh seasoned popcorn  
Choice of Dream Seasoning, Buffalo or Sea Salt and Butter

### HOMESTYLE KETTLE CHIPPERS | 6

Spiral-cut russet potatoes, dream seasoning

### OLIVES | 5

Mediterranean medley

### EDAMAME | 7

Soy bean pods, coarse Kosher salt

### PRETZEL | 8

Spicy Mustard  
Add Noble Pilsner Beer Cheese +2

### GUACAMOLE AND CHIPS | 6

House fried tortilla chips, fresh daily guacamole

## APPETIZERS

### CHICKEN KAARAGE | 14

Garlic soy marinated chicken, breaded and fried, Nuoc Cham dip

### MAC AND CHEESE STICKS | 12

Three cheese sauce, panko crust, San Marzano tomato sauce

### CHICKEN TENDERS | 14¼

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

### HERO WINGS | 14

One pound of wings and drums, ginger soy caramel glaze, cilantro

### VILLAIN WINGS | 14

One pound of wings and drums, garlic, ginger, hot sauce, fresh jalapeno

### CEVICHE | 14

Salmon, prawns, Pico de gallo, fresh herbs, tortilla chips

### CRISPY CALAMARI | 15

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

### ATLANTIC MUSSELS | 16

White wine, butter, lemon, garlic filone  
Add Frites +4

### CURRY AND CHIPS | 12

Irish curry sauce, cheese curds, crispy fries

### WARM CHEDDAR & JALAPENO DIP | 12

Four cheese blend, jalapenos, sweet chilli sauce, parmesan panko crumble, warm tortilla chips

### CRAB CAKES | 15 ¾

House made citrus yogurt, cucumber salad

### NACHOS | 19

House cut tortilla chips, three cheese blend, pickled onions, jalapeno, black olives, tomato, green onions, sour cream, fire roasted salsa  
Guacamole +3, Cajun chicken +5, Spicy beef +5

## SOUPS AND SALADS

### TRAIL HOPPER CLAM CHOWDER

Clams, seasonal vegetables, pie top, garlic toast  
CUP | 8 BOWL | 11

### SAN MARZANO TOMATO SOUP | 6

Homestyle tomato soup, pesto oil, crouton  
CUP | 6 BOWL | 9

### BABY KALE CHICKEN CAESAR | 16

Cajun chicken, local baby kale, romaine lettuce, parmesan yogurt dressing, panko parmesan crumble, Grana Padano

### FARMERS MARKET SALAD | 17

Herbed chicken breast, pickled golden beets, fresh vegetables, candied sunflower seeds, feta cheese, quinoa, raspberry honey vinaigrette

### ROASTED BEET AND GOAT CHEESE | 12

Goat cheese, roasted red beets, pickled gold beets, edamame, candied sunflower seeds, apple cider vinaigrette, balsamic  
Add Chicken +5, Add Prawns +6, Add Salmon +8

## HANDHELDS

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

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

### PARK HOUSE SANDWICH | 16

Herbed chicken breast, raspberry balsamic jam, granny smith apples, baby kale, lemon aioli, whole wheat baguette  
Add Bacon +2, Add Swiss +1

### JRG CHEESEBURGER | 15

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

### BRAISED BEEF DIP | 16¼

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

### MASTER CHICKEN SANDWICH | 16½

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

### TOFU TACO | 14

Crispy tofu, cabbage, chipotle aioli, pickled red onions, jalapeños, cilantro, fire roasted salsa, guacamole, house fried tortilla chips  
Sub Cajun Halibut +4

### HALIBUT POBOY | 18

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

### BREAKFAST SANDWICH | 12

Over easy egg, American cheddar, bacon, avocado, home style hash browns

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.**

## MAINS

### COTTAGE PIE | 16½

Braised pork and beef, seasonal vegetables, cheddar cheese, garlic, mashed potatoes, dream rings, garlic toast

### TWO PIECE HALIBUT N CHIPS | 23

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

### FRIED CHICKEN AND WAFFLES | 15

Belgian waffle, butter, crispy fried chicken, truffle maple bacon glaze, green onion  
Add Gravy +2

### DASHI SALMON | 23

Salmon, fried rice cake, Atlantic mussels, bok choy, house made dashi

### SEAFOOD ROSE RIGATONI | 21

Atlantic mussels, salmon, prawns, tomato cream sauce, rigatoni, Grana Padano, olive oil, garlic toast

### STEAK FRITES | 26

8oz Canadian sirloin, sea salted fries, baby kale Caesar salad, creamed horseradish

## PIZZAS

### BEEHIVE | 15

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

### WAIKIKI PIZZA | 15

Caramelized pineapple, black forest ham, applewood smoked bacon, mozzarella, chipotle aioli

### MARGHERITA | 13½

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

### PESTO PRAWN | 16

Chopped prawn, pesto, oven dried tomatoes, Grana Padano, mozzarella, basil

## DESSERTS

### CARAMEL CORN SPHERE | 13

Mario's Espresso Flake Gelato, fresh popcorn, chocolate sphere, vanilla mascarpone, lady fingers, Irish stout caramel sauce

### SUNSETTER CARAMEL CHEESECAKE | 8

New York style vanilla cheesecake, strawberry compote, Sunsetter caramel drizzle

### CHOCOLATE CHIP COOKIE | 7

Baked to order and topped with a scoop of vanilla ice cream and house made caramel sauce

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

Groups of 8 or more subject to 18% Gratuity.