

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 | 14 1/4

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 3/4

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 | 16 1/4

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

MASTER CHICKEN SANDWICH | 16 1/2

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 | 16 1/2

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 | 13 1/2

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

 **OCEAN WISE**. A SUSTAINABLE CHOICE

 Vegetarian  Gluten Aware  Vegan
   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.