



SNACKS

POPCORN   | 4
fresh seasoned popcorn
choice of Dream Seasoning or Sea Salt & Butter

AGEDASHI TOFU   | 8
crispy fried tofu tossed in house made sweet sambal sauce,
sesame seeds


PRETZEL BITES  | 9
spicy Mustard, Noble Pilsner Beer Cheese

CHIPS AND SALSA   | 6
house fried tortilla chips, fire roasted salsa
add fresh daily Guacamole +4


HOMESTYLE KETTLE CHIPPERS   | 6
spiral-cut russet potatoes, Dream Seasoning

DEEP FRIED PICKLES | 8
dill pickle spears, horseradish aioli


APPETIZERS

BUFFALO CAULIFLOWER  | 13½
tempura battered cauliflower, Frank's Hot sauce,
green onion, sesame seed, vegan ranch
Best paired with an IPA





CHICKEN TENDERS  | 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  | 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  | 12
Irish curry sauce, cheese curds, crispy fries

BALLPARK NACHOS   | 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 cheese, 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





SOUPS AND SALADS

TRAIL HOPPER CLAM CHOWDER
clams, bacon, seasonal vegetables, garlic toast
CUP | 8 BOWL | 12
Best paired with dark rotators

MUSHROOM SOUP 
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  | 17
cajun chicken, romaine lettuce, parmesan yogurt dressing, croutons,
Grana Padano, crispy capers
Best paired with a lager



PARK SALAD   | 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   | 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
 Sub Fried Tofu,  Sub Vegan Ranch
Best paired with a lager

BOWLS

SZECHUAN RICE BOWL | 18¾
choice of chicken or tofu , 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




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  | 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  | 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  | 18
fried chicken breast, Dream seasoned, American cheddar, shredded
lettuce, pickles, mayo, potato bun
Best paired with a lager


HALIBUT POBOY  | 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  | 19
lipossible burger patty, lettuce, tomato, red onion, pickles, vegan
burger sauce, ciabatta bun
Best paired with the Windstorm



PIZZAS


BEEHIVE  | 18
spicy Calabrian salami, local Jive Honey®, mozzarella,
Grana Padano, San Marzano tomato sauce
Best paired with an IPA or an amber beer

WAIKIKI PIZZA  | 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   | 16½
fior di latte, San Marzano tomato sauce, olive oil, fresh basil
Best paired with the Park Sesh









GARDEN SUPREME  | 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  | 8
8 cinnamon sugar donuts served with strawberry compote
and chocolate sauce

SPENT GRAIN CHOCOLATE CHIP COOKIE  | 8
spent grain chocolate chip cookie baked to order served with
caramel ice cream

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.

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