

## SNACKS

**CRISPY MAPLE CHICHARRON** (GF) | 6  
chili charcoal seasoned

**HOMESTYLE KETTLE CHIPS** (VEG) (GA) (DF) | 6  
spiral-cut russet potatoes, dill pickle seasoned

**WARM PRETZEL** (V) | 6 1/2  
rock salt, spicy mustard

**CHIPS & SALSA** (GA) (DF) | 6 1/2  
house-cut tortilla chips, fire roasted salsa  
add fresh daily guacamole +4

**OYSTERS** (GA)  
seasonal sour mignonette, horseradish, citrus  
*The consumption of raw oysters poses an increased risk of foodborne illness.  
A cooking step is needed to eliminate potential bacterial or viral contamination.*

half dozen | 19  
dozen | 36

## APPETIZERS

**TOUR OF DIPS** (VEG) (GA) | 27  
fire roasted salsa, green chickpea hummus, guacamole, market vegetables, house-cut tortilla chips

**PARK SESH LAGER POACHED LOCAL MUSSELS** | 21  
fennel, bacon, lemon, crusty bread

**BEER BRINED CHICKEN WINGS** (DF) | 18  
choice of house made hot sauce, Shadow Play Dark Ale BBQ sauce, salt & pepper, charcoal chili, Stanley Park Seasonal Sour sticky miso

**CHICKEN TENDERS** (GA) (DF) | 17  
house-made panko breaded chicken, sea salted fries, honey mustard dip

**STICKY MAPLE PORK BELLY** (GA) (DF) | 17  
crispy crackling, pickled mustard seeds, spicy mustard

**BUFFALO CAULIFLOWER** (VEG) (DF) | 15  
tempura battered cauliflower, house-made hot sauce, green onion, sesame seed, vegan ranch

**CRISPY FRIED MUSHROOM 'CALAMARI'** (VEG) (DF) | 15  
spent grain crusted, vegan tartar sauce, togarashi spiced

**PORK GYOZA** (DF) | 14 1/2  
pan or deep fried, choice of spicy dumpling sauce or soy lemongrass and sriracha aioli

**CRAB CAKES** (DF) | 19  
tartar sauce, radish

## SOUP | SALADS | BOWLS

**TRAIL HOPPER IPA CHOWDER** | 12  
clams, bacon, seasonal vegetables, cornbread crumble, served with garlic toast

**CHICKEN CAESAR SALAD** | 20  
mustard and beer brined chicken, romaine lettuce, parmesan yogurt dressing, croutons, grana padano, crispy capers

**SALAD OF HEIRLOOM TOMATOES** (V) | 21  
buffalo mozzarella cheese, avocado, Thai basil, basil olive oil  
add chicken breast +7  
add grilled steelhead salmon +12  
add garlic sautéed prawns +9

**SZECHUAN RICE BOWL** (DF) | 23  
choice of chicken or tofu, jasmine rice, market vegetables, radish, kimchi, soy lemongrass, sesame seeds, crispy noodles

**AHI TUNA POKE BOWL** (DF) | 24  
soy marinated tuna, crab, sushi rice, raw jalapeno, edamame, pickled ginger, tempura puff, matchstick carrot, cucumber, sriracha aioli

## PARK FAVOURITES

**FISH TACOS** | 18  
crispy cod, cabbage slaw, avocado, cilantro, chipotle cream (x4)

**NACHOS** (V) (GA) | 21  
house cut tortilla chips, cheese, pickled onions, jalapeño, tomato, green onions, black olives, sour cream, fire roasted salsa  
add guacamole +4  
add Cajun chicken +5  
add spicy beef +5

**FISH N CHIPS** (DF)  
traditional English style beer battered, house made coleslaw, tartar sauce, grilled lemon, sea salted fries  
**steelhead salmon** | 24  
**cod** | 21  
**halibut** | 28  
**prawns (5)** | 23

**PRAWN TAGLIATELLE NERA** | 28  
chili, tomatoes, basil, garlic, white wine, parmesan cheese  
add garlic bread +4

**STANLEY PARK SPENT GRAIN BOWL** (V) (DF) | 21  
sprouted brown rice, kale, 8-minute egg, green chickpea hummus, almonds, falafel, grilled avocado

## PIZZAS

Make it Gluten Free +3.00

**WAGYU** | 24  
mozzarella, wagyu bresaola, cherry tomato, arugula, parmesan

**BBQ CHICKEN** | 21  
mozzarella, chicken, Shadow Play Dark Ale BBQ sauce, roasted corn, red peppers and onions  
\*cannot be made gluten free

**THE MODERNIST** (VEG) | 21  
tomato sauce, modern meat crumble, white onion, peppers, roasted mushrooms, vegan mozzarella

**PEPPERONI E FUNGHI** | 19  
tomato sauce, sweet drop peppers, roasted mushrooms, pepperoni

## HANDHELDS

SERVED WITH YOUR CHOICE OF FRIES, KETTLE CHIPPERS OR HOUSE SALAD.  
Caesar salad +4, yam fries +4, IPA chowder +5

**JRG CHEESEBURGER** (GA) | 18  
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

**BREWER'S BURGER** | 25  
double beef patty, smoked cheddar, beer-braised onions, arugula, garlic mayo, seed bun

**BRAISED BEEF DIP** (GA) (DF) | 21  
4-hour braised Canadian beef, horseradish aioli, dream rings, garlic toasted baguette, au jus for dipping

**PARKHOUSE SANDWICH** | 21  
mustard and beer brined chicken breast, pear jam, arugula, pickled red onion, tomato, brie cheese, baguette

**FORAGER SANDWICH** (V) (GA) | 21  
compressed portabella mushrooms, green chickpea hummus, sprouts, tomato, rustic wheat bread

**BEER BRINED HOT CHICKEN SANDWICH** | 19 3/4  
fried chicken breast, American cheddar, coleslaw, pickles, mayo, seed bun

**IMPOSSIBLE BURGER** (VEG) (GA) | 19  
Impossible burger patty, lettuce, tomato, red onion, pickles, vegan burger sauce, potato bun

## DESSERTS

**WARM DARK CHOCOLATE BROWNIE** (V) | 12  
vanilla gelato, chocolate crumble, Shadow Play Dark Ale chocolate sauce

**CHEESECAKE BY THE CHEESECAKE FACTORY BAKERY** (V) | 10  
ask your server for details

## KIDDOS

**CHICKEN TENDERS** (DF) | 11  
house made panko breaded chicken, sea salted fries, honey mustard dip

**CHEESE PIZZA** | 10  
San Marzano tomato sauce, mozzarella cheese

**KIDS GRILLED CHEESE** | 10  
buttered sourdough, American cheddar, served with fries

**KIDS BURGER** | 12  
beef burger, American cheddar, ketchup, served with fries

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.**

(V) Vegetarian (GA) Gluten Free (VEG) Vegan (DF) Dairy Free

(V), (GA), (VEG), (DF), items may require modifications. Ask your server for details.

Add +2 for Gluten Aware Bun