

SNACKS

CRISPY MAPLE CHICHARRON  | 6
chili charcoal seasoned

HOMESTYLE KETTLE CHIPS    | 6
spiral-cut russet potatoes, dill pickle seasoned

WARM PRETZEL  | 6 1/2
rock salt, spicy mustard

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

OYSTERS 
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   | 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  | 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   | 17
house-made panko breaded chicken, sea salted fries, honey mustard dip

STICKY MAPLE PORK BELLY   | 17
crispy crackling, pickled mustard seeds, spicy mustard

BUFFALO CAULIFLOWER   | 15
tempura battered cauliflower, house-made hot sauce, green onion, sesame seed, vegan ranch

CRISPY FRIED MUSHROOM 'CALAMARI'   | 15
spent grain crusted, vegan tartar sauce, togarashi spiced


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


CRAB CAKES  | 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  | 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  | 23
choice of chicken or tofu, jasmine rice, market vegetables, radish, kimchi, soy lemongrass, sesame seeds, crispy noodles

AHI TUNA POKE BOWL  | 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   | 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 
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   | 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  | 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  | 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   | 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   | 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   | 19
Impossible burger patty, lettuce, tomato, red onion, pickles, vegan burger sauce, potato bun

DESSERTS

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

CHEESECAKE BY THE CHEESECAKE FACTORY BAKERY  | 10
ask your server for details

KIDDOS

CHICKEN TENDERS  | 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.**

 Vegetarian  Gluten Free  Vegan  Dairy Free

   , items may require modifications. Ask your server for details.

Add +2 for Gluten Aware Bun