

SNACKS

POPCORN ^V ^{GA} | 4

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

CORN NUTS ^{GA} ^{VEG} | 5

House-made cajun corn nuts

AGEDASHI TOFU ^{VEG} ^V | 7

Crispy Fried tofu tossed in house made sweet sambal sauce, sesame seeds

EDAMAME ^{GA} ^{VEG} | 7

Soy bean pods, coarse Kosher salt

PRETZEL BITES ^V | 9

Spicy Mustard, Noble Pilsner Beer Cheese

CHIPS AND SALSA ^{GA} ^{VEG} | 6

House fried tortilla chips, fire roasted salsa
Add fresh daily Guacamole +4

HOMESTYLE KETTLE CHIPPERS ^{GA} ^{VEG} | 6

Spiral-cut russet potatoes, Dream Seasoning
Sub sweet potato +2

DEEP FRIED PICKLES | 8

Dill pickle spears, horseradish aioli

APPETIZERS

BUFFALO CAULIFLOWER ^{VEG} | 13½

Tempura battered cauliflower, Frank's Hot sauce, green onion, sesame seed, vegan ranch

MAC AND CHEESE STICKS ^V | 13

Three cheese sauce, panko crust, house-made tomato sauce

CHICKEN TENDERS ^{GA} | 16

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

CHICKEN WINGS | 15

One pound wings and drums, choice of hot, bbq, salt pepper, teriyaki, honey garlic

CRISPY CALAMARI ^{GA} | 17

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

CURRY AND CHIPS ^V ^{GA} | 12

Irish curry sauce, cheese curds, crispy fries

BALLPARK NACHOS ^V ^{GA} | 19

House cut tortilla chips, three cheese blend, house-made queso, pickled onions, jalapeño, tomato, green onions, fried black beans, black olives, sour cream, fire roasted salsa
Guacamole +4, Cajun chicken +5, Spicy beef +5

PORK GYOZA | 13¾

Pan or deep fried, choice of spicy dumpling sauce or soy lemongrass and sriracha

CHARCUTERIE BOARD | 26

Selection of charcuterie and cheese, toasted filone, assorted condiments and spreads

SOUPS AND SALADS

TRAIL HOPPER CLAM CHOWDER

Clams, bacon, seasonal vegetables, garlic toast
CUP | 8 BOWL | 12

MUSHROOM SOUP ^V ^{GA}

Roasted forest mushrooms, vegetable cream broth, olive oil, scallion, fresh thyme, garlic toast
CUP | 7 BOWL | 10

CHICKEN CAESAR ^{GA} | 17

Cajun chicken, romaine lettuce, parmesan yogurt dressing, honey croutons, Grana Padano

FARMERS MARKET SALAD ^{GA} | 18

Herbed chicken breast, pickled golden beets, fresh vegetables, feta cheese, raspberry honey vinaigrette

ROASTED BEET AND GOAT CHEESE ^V ^{GA} | 18

Goat cheese, roasted red beets, chicken, pickled gold beets, edamame, candied sunflower seeds, apple cider vinaigrette, balsamic
Add Prawns +2, Add Salmon +3

MAINS

TWO PIECE HALIBUT N CHIPS | 23

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

“BEER CAN” CHICKEN | 25

Pan seared full chicken breast, Day Trip West Coast Lager beurre blanc, whipped garlic mash potatoes, green beans

COTTAGE PIE | 19

Braised pork and beef pie, seasonal vegetables, imperial cheese sauce, garlic mashed potatoes, dream rings, garlic toast

CAJUN HALIBUT TACOS ^V ^{GA} | 19

Crispy halibut, cabbage, chipotle aioli, pickled red onions, jalapeños, cilantro, fire roasted salsa, guacamole, house fried tortilla chips
Sub Fried Tofu

BOWLS

FRIED CHICKEN RAMEN | 17¾

House made miso ramen broth, soy egg, corn, green onion, marinated bamboo shoot, fried chicken

SZECHUAN RICE BOWL | 18¾

Choice of chicken or tofu ^V, market vegetables, bean sprouts, radish, kimchi, soy lemongrass, sesame seeds, jasmine rice

ABURI SALMON BOWL | 23¼

Ponzu marinade, seared salmon, miso mayonnaise, jasmine rice, wonton crisps, edamame, sliced radish, pineapple, furikake
Sub with Soy Lemongrass Chicken

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.**

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

JRG CHEESEBURGER ^{GA} | 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

PARK HOUSE SANDWICH ^{GA} | 17½

Herbed chicken breast, raspberry balsamic jam, granny smith apples, lemon aioli, artisan greens and toasted filone
Add Bacon +2, Add Swiss +1

BRAISED BEEF DIP ^{GA} | 18

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

MASTER CHICKEN SANDWICH ^{GA} | 16½

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

HALIBUT POBOY ^{GA} | 18

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

BLACK BEAN BURGER* ^V | 16

Black bean patty, lettuce, tomato, red onion, pickles, burger sauce, potato bun
* May contain traces of egg

PIZZAS

BEEHIVE ^{GA} | 17

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

WAIKIKI PIZZA ^{GA} | 16½

Caramelized pineapple, black forest ham, applewood smoked bacon, mozzarella, chipotle aioli, san marzano tomato sauce

MARGHERITA ^V ^{GA} | 14¾

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

PESTO PRAWN ^{GA} | 18

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

DESSERTS

MINI DONUTS | 8

8 cinnamon sugar donuts served with strawberry compote and chocolate sauce

CHOCOLATE CHIP COOKIE ^V | 8

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

CHEESECAKE BY THE CHEESECAKE FACTORY BAKERY | 9½
Ask your server for details

^V Vegetarian ^{GA} Gluten Aware ^{VEG} Vegan

^V, ^{GA}, ^{VEG}, items may require modifications. Ask your server for details.

Add +2 for Gluten Free Bun and +3 for Gluten Free Pizza Crust.