

## SNACKS

### POPCORN <sup>V</sup> <sup>GA</sup> | 4

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

### CORN NUTS <sup>GA</sup> <sup>VEG</sup> | 5

House-made cajun corn nuts

### AGEDASHI TOFU <sup>VEG</sup> <sup>V</sup> | 7

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

### EDAMAME <sup>GA</sup> <sup>VEG</sup> | 7

Soy bean pods, coarse Kosher salt

### PRETZEL BITES <sup>V</sup> | 9

Spicy Mustard, Noble Pilsner Beer Cheese

### CHIPS AND SALSA <sup>GA</sup> <sup>VEG</sup> | 6

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

### HOMESTYLE KETTLE CHIPPERS <sup>GA</sup> <sup>VEG</sup> | 6

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

### DEEP FRIED PICKLES | 8

Dill pickle spears, horseradish aioli

## APPETIZERS

### BUFFALO CAULIFLOWER <sup>VEG</sup> | 13½

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

### MAC AND CHEESE STICKS <sup>V</sup> | 13

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

### CHICKEN TENDERS <sup>GA</sup> | 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 <sup>GA</sup> | 17

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

### CURRY AND CHIPS <sup>V</sup> <sup>GA</sup> | 12

Irish curry sauce, cheese curds, crispy fries

### BALLPARK NACHOS <sup>V</sup> <sup>GA</sup> | 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, hummus,  
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 <sup>V</sup> <sup>GA</sup>

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

### CHICKEN CAESAR <sup>GA</sup> | 17

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

### FARMERS MARKET SALAD <sup>GA</sup> | 18

Herbed chicken breast, pickled golden beets, fresh vegetables, candied  
sunflower seeds, feta cheese, quinoa, raspberry honey vinaigrette

### ROASTED BEET AND GOAT CHEESE <sup>V</sup> <sup>GA</sup> | 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 <sup>V</sup> <sup>GA</sup> | 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 <sup>V</sup>, 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 <sup>GA</sup> | 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 <sup>GA</sup> | 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 <sup>GA</sup> | 18

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

### MASTER CHICKEN SANDWICH <sup>GA</sup> | 16½

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

### HALIBUT POBOY <sup>GA</sup> | 18

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

### BLACK BEAN BURGER\* <sup>V</sup> | 16

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

## PIZZAS

### BEEHIVE <sup>GA</sup> | 17

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

### WAIKIKI PIZZA <sup>GA</sup> | 16½

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

### MARGHERITA <sup>V</sup> <sup>GA</sup> | 14¾

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

### PESTO PRAWN <sup>GA</sup> | 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 <sup>V</sup> | 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

<sup>V</sup> Vegetarian <sup>GA</sup> Gluten Aware <sup>VEG</sup> Vegan

<sup>V</sup>, <sup>GA</sup>, <sup>VEG</sup>, items may require modifications. Ask your server for details.

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