

\$12 BURGERS



Best lunch in Yaletown

12-2PM MONDAY TO FRIDAY

\$12 BEEF OR VEGGIE BURGER

\$14 BACON CHEDDAR BURGER

YALETOWN BREWING COMPANY

EST. 1994

APPETIZERS

TOMATO AND YALETOWN GIN SOUP PREMIUM SAN MARZANO TOMATOES, LOCAL YALETOWN DISTILLING COMPANY GIN, HEAVY CREAM AND SPICES	V	\$10.99
TEMPURA ASPARAGUS ALE BATTERED ASPARAGUS FRIED UNTIL CRISPY, SERVED WITH A SPICY BANGKOK SAUCE	VE V DF	\$10.99
HOT CHICKEN WINGS 24 HOUR SOUTHERN BUTTERMILK MARINATED, SPICED POTATO FLOUR DREDGED WINGS, FRESH COOKED, TOSSED IN HOT SAUCE AND SERVED WITH ROQUEFORT BLUE CHEESE DIP		\$17.99
HONEY SRIRACHA CHICKEN WINGS 24 HOUR SOUTHERN BUTTERMILK MARINATED, SPICED POTATO FLOUR DREDGED WINGS, FRESH COOKED, TOSSED IN HONEY SRIRACHA SAUCE AND SERVED WITH CHIPOTLE CREAM		\$17.99
YALETOWN POUTINE HOUSE MADE BEEF AND SHALLOT GRAVY, MELTED CHEESE CURDS AND GREEN ONION ON TOP OF GOLDEN FRIES, SERVED UP IN A HOT SKILLET		\$14.99
BEER PRETZELS HOUSE MADE GERMAN STYLE SOFT BEER PRETZEL, FINISHED WITH COARSE ROCK SALT AND SERVED WITH GRAINY MUSTARD	V	\$12.99
KAYLIN & HOBBS FRIED PICKLES LIGHTLY ALE TEMPURA BATTERED JALAPEÑO BRINED PICKLES FROM OUR PALS AT KAILYN & HOBBS ON GRANVILLE ISLAND. SERVED WITH HOUSE MADE RANCH	V	\$10.99
FISH TACOS CRISPY LOCAL PACIFIC COD WITH MARINATED COLESLAW, FRESH CUT SALSA, AND AVOCADO PURÉE IN WARM FLOUR TORTILLAS		\$15.99
CHILI CHEESE YAM FRIES SEASONED YAM FRIES, MEXICAN STYLE GREEN CHILI, MONTEREY JACK AND CHEDDAR CHEESE, FRESH CUT SALSA AND AVOCADO PURÉE		\$14.99
GARLIC FRIES A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AIOLI	V	\$10.99
EDAMAME CLASSIC SOYBEAN PODS WITH SEA SALT AND SWEET SOY	VE V DF	\$ 8.99

SALADS

HUNAN CHICKEN SALAD ICEBERG LETTUCE, CRISPY NOODLES, SAVOY CABBAGE, PEA SHOOTS, CILANTRO, JULIENNED RED PEPPERS, CUCUMBER, EDAMAME BEANS AND CARROTS TOSSED IN A SPICY SESAME PEANUT DRESSING WITH HOT HUNAN CHICKEN		\$19.99
CAESAR SALAD ROMAINE HEARTS, TORN GARLIC CROUTONS AND SHAVED PARMESAN		\$14.99
BBQ STEAK SALAD SLICED MARINATED FLAT IRON STEAK DRIZZLED IN BBQ SAUCE TOPPED WITH BLUE CHEESE, ON TOP OF ARUGULA, SHAVED RED ONION, GRAPE TOMATOES, SLICED AVOCADO, AND HOUSE MADE MUSTARD VINAIGRETTE		\$23.99
SUPER FOOD SALAD <small>VEGAN UPON REQUEST</small> KALE, ICEBERG LETTUCE, QUINOA, CUCUMBER, BROCCOLI AND RED ONION, TOSSED IN A MINT SCALLION VINAIGRETTE, TOPPED WITH FETA CHEESE AND AVOCADO PURÉE <small>ADD GLUTEN FREE CHICKEN OR WILD SOCKEYE SALMON \$8.99</small>	V	\$18.99

BUNS

SERVED WITH FRIES OR GREENS. SUBSTITUTE LETTUCE CUPS \$2, CAESAR SALAD \$2, POUTINE \$3.50, YAM FRIES \$2, GARLIC FRIES \$1.50. ADD GARLIC AIOLI \$1 OR GRAVY \$3

SMOKED CHICKEN SANDWICH 6 HOUR SMOKED CHICKEN WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY RANCH COLESLAW AND SLICED PICKLES ON SOURDOUGH		\$17.99
SMOKED BRISKET SANDWICH 10 HOUR SMOKED AND SLICED BRISKET WITH ENNIS TEXAS BBQ SAUCE, CRUNCHY RANCH COLESLAW AND SLICED PICKLES ON SOURDOUGH		\$20.99
VEGGIE BURGER <small>VEGAN UPON REQUEST</small> HARVEST VEGETARIAN BURGER PATTY, HOUSE MADE HUMMUS AND TZATZIKI, ORANGE CHEDDAR, ARUGULA AND A DRIZZLE OF HOT SAUCE ALL ON A BRIOCHE BUN	V	\$16.99
NASHVILLE HOT CHICKEN SANDWICH MARINATED BUTTERMILK CHICKEN BREAST FRIED AND TOSSED IN BUTTER AND SPICES, SERVED WITH CRUNCHY RANCH COLESLAW AND SLICED PICKLED ON A POTATO BUN	GF	\$18.99
YBC CHEESEBURGER HOUSE MADE CHUCK BEEF PATTY, AMERICAN CHEDDAR CHEESE, ICEBERG LETTUCE, TOMATO AND RED ONION ON A BRIOCHE BUN		\$17.99
ALASKAN COD SANDWICH BEER BATTERED ALASKAN COD, ARUGULA, SLICED TOMATO, FRIED TORTILLA STRIPS AND SRIRACHA MAYONNAISE ON A BRIOCHE BUN		\$18.99
GRILLED CHEESE WITH TOMATO AND GIN SOUP CRISPY SOURDOUGH BREAD WITH MELTED WHITE CHEDDAR, GRUYÈRE, MOZZARELLA, AND PROVOLONE, SERVED WITH OUR SIGNATURE TOMATO AND YALETOWN GIN SOUP	V	\$15.99

PIZZAS

ADD RANCH OR GARLIC AIOLI \$1		
BAJA CARNE ASADA MARINATED FLAT IRON STEAK, BBQ SAUCE, CHEDDAR, MOZZARELLA, FRESH CUT SALSA, AVOCADO PURÉE AND FRESH LETTUCE		\$22.99
ONE NIGHT IN BANGKOK CHICKEN CONFIT, PEA SHOOTS, RED ONIONS, CARROTS, RED PEPPERS, CILANTRO, SESAME SEEDS, AND PEANUT SAUCE		\$22.99
SMOKED WILD BC SALMON LOCALLY SMOKED WILD SOCKEYE SALMON, PARMESAN, GRUYÈRE CHEESE, CAPERS, RED ONION, MICROGREENS AND A DILL CREAM SAUCE		\$23.99
10 HOUR SMOKED TEXAS BRISKET 10 HOUR SMOKED BRISKET WITH BBQ SAUCE, KAILYN & HOBBS JALAPEÑO PICKLES AND GRAINY MUSTARD		\$23.99
ROASTED GARLIC AND KALE FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, AND KALAMATA OLIVES		\$20.99
SMOKED CHICKEN AND ROASTED ONION SMOKED, FREE RANGE PULLED CHICKEN WITH BBQ SAUCE, RED ONION AND CILANTRO		\$21.99
CLASSIC HAM AND PINEAPPLE SLICED PINEAPPLE, MOZZARELLA AND HAM		\$21.99
SPICY CAPICOLA AND MUSHROOM SPICY ITALIAN HAM, SLICED MUSHROOMS AND MOZZARELLA		\$21.99
LAMB SAUSAGE AND CARAMELIZED ONION HOUSE MADE LAMB SAUSAGE WITH ROASTED TOMATOES, CARAMELIZED ONIONS AND FRESH ARUGULA		\$22.99
ROASTED WILD MUSHROOM AND PROVOLONE MUSHROOMS ROASTED IN GARLIC BUTTER, ROSE SAUCE AND PROVOLONE		\$21.99
BROCCOLI, GARLIC AND CHEESE FRESH BROCCOLI, GARLIC, CHEDDAR CHEESE AND FETA		\$20.99
MEDITERRANEAN WITH BEYOND MEAT BEYOND MEAT, RED PEPPERS, RED ONIONS, OLIVES, FETA CHEESE AND PARSLEY		\$21.99

BOWLS

JAKARTA BOWL FLANK STEAK TOSSED WITH SWEET PEPPERS, JALAPEÑOS, RED ONION, FRESH CILANTRO, SWEET INDOONESIAN SOY SAUCE AND PEANUTS ON JASMINE RICE		\$20.99
SINGAPORE NOODLE BOWL CHICKEN BREAST WITH FRESH BOY CHOY, CARROTS, PEPPERS, AND RICE VERMICELLI NOODLES, TOSSED IN A SPICY YELLOW COCONUT CURRY		\$20.99
DEHLI BUTTER CHICKEN TENDER CHICKEN BREAST SIMMERED IN TRADITIONAL INDIAN BUTTER CHICKEN SAUCE WITH FENUGREEK, SERVED WITH STEAMED JASMINE RICE		\$20.99
BALI BOWL FRIED TOFU TOSSED WITH SWEET PEPPERS, JALAPEÑOS, RED ONION, FRESH CILANTRO, SWEET INDOONESIAN SOY SAUCE AND PEANUTS SERVED WITH JASMINE RICE AND LETTUCE CUPS	VE	\$18.99
THAI PAD THAI YOUR CHOICE OF CHICKEN OR PRAWNS, RICE NOODLES, EGGS, SZECHUAN VEGETABLES, BEAN SPROUTS, PEANUTS AND SPICY THAI SAUCE		\$20.99

MAINS

FISH AND CHIPS LIGHTLY ALE TEMPURA BATTERED FLAKY COD, GOLDEN HAND CUT FRIES, FRESH ASIAN VINAIGRETTE COLESLAW AND CAPERED TARTAR SAUCE		\$23.99
MAC AND CHEESE SKILLET BAKED MACARONI WITH GRUYÈRE, PARMESAN AND CHEDDAR CHEESE TOPPED WITH HOUSE MADE GARLIC CROUTONS <small>ADD BLUE CHEESE, BACON OR BROCCOLI \$3</small>		\$21.99
TOKYO SALMON <small>SUBSTITUTE FRIED TOFU FOR A VEGAN OPTION</small> WILD SOCKEYE SALMON SAUTÉED WITH SHITAKE MUSHROOMS, FRESH BOK CHOY, SPICY GARLIC AND GINGER TOGARASHI SAUCE, TOPPED WITH TEMPURA ASPARAGUS, SERVED WITH JASMINE RICE		\$24.99
CRISPY HALF CHICKEN BONELESS HALF CHICKEN PAN SEARED TO PERFECTION SERVED WITH CRISPY GOLDEN FRIES ALL SMOTHERED IN OUR SIGNATURE YBC PEPPERCORN GRAVY		\$28.99

DESSERT

STICKY TOFFEE PUDDING FOR 2	V	\$ 9.99
THAT'S RIGHT, FOR 2. WE DO ONE DESSERT AND WE DO IT RIGHT. THIS MASSIVE TOFFEE CAKE SMOTHERED IN TOFFEE SAUCE, TOPPED WITH VANILLA BEAN GELATO, IS BAKED IN HOUSE WITH SO MUCH LOVE IT FEEDS 2 PEOPLE. BUT, IT'S A SCARY WORLD OUT THERE RIGHT NOW SO THERE IS NO JUDGMENT ORDERING IT FOR YOURSELF. <small>ADD AN EXTRA SCOOP OF VANILLA BEAN GELATO \$6</small>		

YALETOWN BREWING COMPANY

EST. 1994

HAPPY HOUR

2-5PM EVERYDAY

FOOD

BEER PRETZELS

HOUSE MADE GERMAN STYLE SOFT BEER PRETZELS, FINISHED WITH COARSE ROCK SALT AND SERVED WITH GRAINY MUSTARD

\$ 8.00

FISH TACO

CRISPY LOCAL PACIFIC COD WITH MARINATED COLESLAW, FRESH CUT SALSA, AND AVOCADO PURÉE IN A WARM FLOUR TORTILLA

\$ 4.50

GARLIC FRIES

A SERIOUS MOUND OF AROMATIC GARLIC ON TOP OF CRISPY GOLDEN FRIES, SERVED WITH HOUSE MADE GARLIC AILOI

\$ 8.00

BROCCOLI, GARLIC AND CHEESE PIZZA

FRESH BROCCOLI, GARLIC, CHEDDAR CHEESE AND FETA

\$ 15.00

ROASTED GARLIC AND KALE PIZZA

FIRE ROASTED TOMATOES, GARLIC, FRESH KALE, AND KALAMATA OLIVES

\$ 15.00

ADD CHICKEN TO YOUR PIZZA \$5

ADD RANCH OR GARLIC AILOI \$1

DRINKS

FRESH BEER 16 OZ

604 LAGER, LOADING BAY IPA, ROUNDHOUSE WHEAT, YALETOWN ALE OR ONE OF OUR HAND CRAFTED ROTATING SEASONAL BREWS

\$ 5.00

FRESH BEER 10 OZ

604 LAGER, LOADING BAY IPA, ROUNDHOUSE WHEAT, YALETOWN ALE OR ONE OF OUR HAND CRAFTED ROTATING SEASONAL BREWS

\$ 3.50

WHITE WINE

6 OZ GLASS OF HOUSE WHITE WINE

\$ 6.00

RED WINE

6 OZ GLASS OF HOUSE RED WINE

\$ 6.00

REMIX VODKA SODA CANS

YOUR CHOICE OF LEMON LIME, BLOOD ORANGE AND TANGERINE, RASPBERRY LEMON OR MANGO PASSIONFRUIT

\$ 5.00

APEROL SPRITZ

2 OZ APEROL, 2 OZ CINZANO PROSECCO, SODA, WEDGE OF ORANGE

\$ 8.00

ALL PRICING BEFORE APPLICABLE TAXES

JOIN US FOR PIZZA SUNDAY ALL PIES \$15 AND BEERS \$5

YALETOWN BREWING COMPANY

EST. 1994

DRINKS MENU

FRESH BEERS

THE YALETOWN BREWING COMPANY IS PROUD TO OFFER 8 TAPS POURING FRESH CRAFT BEER, MADE RIGHT HERE. YOU CAN'T GET MORE LOCAL.

WE BUY BC GROWN GRAIN AND PREMIUM INGREDIENTS WITH A COMMITMENT TO MAKE THE BEST BEER WE CAN. EVERY BREW. ALL OF OUR BEERS ARE ALSO UNPASTEURIZED AND PRESERVATIVE FREE! WE OFFER 4 CROWD PLEASING FLAGSHIP BEERS THAT HAVE STOOD THE TEST OF TIME AND 4 LIMITED RUN SEASONAL BEERS. IF THERE IS A SEASONAL THAT YOU FALL IN LOVE WITH, YOU'LL HAVE TO KEEP COMING BACK UNTIL YOU'VE HAD YOUR FILL BECAUSE ONCE WE'RE OUT, WE'RE OUT.

PRO TIP: IF WE'RE RUNNING LOW AND YOU'RE WORRIED YOU'LL MISS IT, YOU CAN BRING YOUR FAVOURITE BEER HOME BY PURCHASING A 64 OZ GROWLER. ASK YOUR SERVER FOR DETAILS!

FLAGSHIP BEERS

604 LAGER

\$7.75

A LIGHT, THIRST QUENCHING LAGER BREWED WITH CANADIAN PRARIE MALT AND HOPS IMPORTED FROM GERMANY AND THE CZECH REPUBLIC
5% ABV 12 IBU 16 OZ

ROUNDHOUSE WHEAT

\$7.75

A REFRESHING AND UNFILTERED WHEAT BEER BREWED IN TRADITIONAL BAVARIAN STYLE. THE SPECIALTY YEAST AND MALTED WHEAT COMBINE TO GIVE A FRUITY, SPICY CHARACTER
4.8% ABV 12 IBU 16 OZ

LOADING BAY IPA

\$7.75

A STYLE ORIGINATING IN BRITAIN BUT SURPASSED IN THE NEW WORLD. OURS IS ROBUST, DRY AND FLAVOURED WITH BUCKET LOADS OF SPICY PACIFIC NORTHWEST HOPS
6.2% ABV 48 IBU 16 OZ

YALETOWN ALE

\$7.75

A CLASSIC, WELL BALANCED PALE ALE MADE WITH CASCADE HOPES FROM THE PACIFIC NORTHWEST
4.8% ABV 21 IBU 16 OZ

SEASONAL BEERS

MY HOPS DON'T LIE HAZY IPA

\$7.75

THIS IS A JUICY, HAZY EAST COAST IPA, BREWED WITH FLAKED OATS AND WHEAT. A GENEROUS HELPING OF CITRA HOPS GIVES A TROPICAL FLAVOUR AND AROMA
6.7% ABV 50 IBU 16 OZ

WAR OF THE ROSES PORTER

\$7.75

AN IDEAL BEER FOR COZYING UP NEXT TO OUR FIREPLACE AS THE SEASONS CHANGE. THIS DARK BEER HAS A ROAST FORWARD FLAVOUR AND SMOOTH FINISH
5.1% ABV 25 IBU 16 OZ

LEMONGRASS THAI-PA

\$7.75

REFRESHING AND CRUSHABLE, THIS GOLDEN IPA IS MODERATELY BITTER WITH A FLORAL HOP AROMA COMBINED WITH A SUBTLE LEMONGRASS FLAVOUR AND A HINT OF PINE
6.2% ABV 45 IBU 16 OZ

SERVICE OF THE QUEEN ESB

\$7.75

A WELL BALANCED SESSIONABLE ENGLISH STYLE PALE ALE BREWED WITH A MIX OF MALTS FROM THE UK. TRADITIONAL ENGLISH HOPS GIVE THIS ALE AN EARTHY, HERBAL CHARACTER
5% ABV 33 IBU 16 OZ

TASTER 4 PACK

CHOOSE YOUR OWN ADVENTURE

\$12.00

DO A TASTING BY SELECTING 4 OF OUR 8 BEERS TO COMPARE FLAVOUR PROFILES
2 OZ SERVING SIZES

GROWLER

TAKEOUT BEER

\$20.00

CHOOSE YOUR FAVOURITE BEER TO TAKE HOME, IT STAYS FRESH FOR UP TO 48 HOURS AND YOU GET TO KEEP THE 64 OZ GLASS GROWLER BOTTLE

ALL PRICING BEFORE APPLICABLE TAXES

YALETOWN BREWING COMPANY

EST. 1994

DRINKS MENU

COCKTAILS

CLASSICS

ALWAYS 2 OZ DOUBLES

APEROL SPRITZ APEROL, CINZANO PROSECCO, SODA, WEDGE OF ORANGE	\$ 8.00
NEGRONI GIN, CAMPARI, SWEET VERMOUTH, ORANGE PEEL	\$12.00
OLD FASHIONED BOURBON, MUDDLED SUGAR, ANGOSTURA BITTERS, WEDGE OF ORANGE	\$12.00
WHISKY SOUR WHISKY, SIMPLE SYRUP, LIME JUICE, WEDGE OF ORANGE	\$12.00
MANHATTAN WHISKY, SWEET RED VERMOUTH, ANGOSTURA BITTERS, CHERRY GARNISH	\$12.00
MOSCOW MULE VODKA, GINGER BEER, LIME JUICE, WEDGE OF LIME	\$12.00
MINT JULEP BOURBON, SIMPLE SYRUP, FRESH MINT	\$12.00

MARTINIS

ALWAYS 2 OZ DOUBLES

YALETOWN GIN MARTINI LOCAL CRAFT YALETOWN DISTILLING COMPANY GIN, VERMOUTH, OLIVES	\$12.00
YALETOWN VODKA MARTINI LOCAL CRAFT YALETOWN DISTILLING COMPANY VODKA, VERMOUTH, LEMON	\$12.00
MISS CONDUCT BLUEBERRY VODKA, TRIPLE SEC, PINEAPPLE JUICE, LIME	\$12.00
LOVE POTION RASPBERRY VODKA, BANANA LIQUEUR, PEACH SCHNAPPS, CRANBERRY JUICE, PINEAPPLE JUICE	\$12.00
BLUE STEEL RASPBERRY VODKA, BLUE CURACAO, SUGAR, LIME	\$12.00
BLUE COSMOPOLITAN BLUEBERRY VODKA, GRAND MARNIER, CRANBERRY JUICE, LIME	\$12.00

ALL PRICING BEFORE APPLICABLE TAXES

RUM

SINGLE 1 OZ \$9 DOUBLE 2 OZ \$12

HURRICANE WHITE RUM, DARK RUM, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE	\$ 9.00
CHERRY COLA WHITE RUM, AMARETTO, COCA-COLA, CHERRY GARNISH	\$ 9.00
JAMAICAN ME CRAZY DARK RUM, TRIPLE SEC, PINEAPPLE JUICE, CRANBERRY JUICE, LIME	\$ 9.00
EMERALD CITY COCONUT RUM, BLUE CURACAO, LIME JUICE, LEMON-LIME SODA	\$ 9.00
MOJITO WHITE RUM, MINT, LIME, SIMPLE SYRUP, SODA YOUR CHOICE OF ORIGINAL, SOUR RASPBERRY OR BLACK CURRANT	\$ 9.00

TEQUILA

SINGLE 1 OZ \$9 DOUBLE 2 OZ \$12

MAGARITA TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP	\$ 9.00
JUAN COLLINS TEQUILA, LIME JUICE, SODA	\$ 9.00
PALOMA TEQUILA, GRAPEFRUIT JUICE, SODA	\$ 9.00
MATADOR TEQUILA, PINEAPPLE JUICE, LIME JUICE	\$ 9.00
TEQUILA SUNRISE TEQUILA, ORANGE JUICE, GRENADINE	\$ 9.00

ALL PRICING BEFORE APPLICABLE TAXES

YALETOWN BREWING COMPANY

EST. 1994

WINE MENU

RED

PINOT NOIR

INNISKILLIN 2016, OLIVER

MERLOT

SUMAC RIDGE 2017, SUMMERLAND

CABERNET SAUVIGNON

INNISKILLIN 2015, OLIVER

SHIRAZ

PROPRIETOR'S RESERVE JACKSON TRIGGS 2015, OLIVER

MALBEC

ALAMOS, MENDOZA ARGENTINA

BURGUNDY

FAIVELY BOURGOGNE PAULEE 2016, FRANCE

PINOT NOIR

DUCK POND 2016, OREGON

MERLOT

THE VELVET DEVIL CHARLES SMITH WINES 2015, WASHINGTON

MERLOT

FORTISSIMO LA STELLA 2017

CHIANTI

SELVAPIANA 2015, TUSCANY ITALY

CARMÉNÈRE

MONTESS 2016, CHILE

CABERNET FRANC

POPLAR GROVE 2013, PENTICTON

CABERNET SAUVIGNON

LA FRENZ 2015, NARAMATA

WHITE

CHARDONNAY

JACKSON TRIGGS 2018, OLIVER

PINOT GRIS

SEE YA LATER RANCH 2016, OKANAGAN FALLS

SAUVIGNON BLANC

JACKSON TRIGGS 2017, OLIVER

RIESLING

SEE YA LATER RANCH 2015, OKANAGAN FALLS

ROSÉ

SEE YA LATER RANCH 2018, OKANAGAN FALLS

RIESLING

KUNG FU GIRL CHARLES SMITH WINES 2015, WASHINGTON

SAUVIGNON BLANC

BURROWING OWL 2016, OLIVER

SAUVIGNON BLANC

DOG POINT VINEYARD 2017, NEW ZEALAND

SAUVIGNON BLANC

DUCKHORN 2017, NAPA VALLEY

NOBLE BLEND

JOIE 2016, NARAMATA

BUBBLES

HENKELL TROCKEN

LAMARCA PROSECCO

6 OZ

\$11.00

9 OZ

\$15.00

HALF LITRE

\$32.00

\$10.00

\$14.00

\$29.00

\$10.00

\$14.00

\$29.00

\$11.00

\$15.00

\$32.00

\$11.00

\$15.00

\$32.00

BOTTLE

\$65.00

CABERNET SAUVIGNON

JOSEPH PHELPS 2016, NAPA CALIFORNIA

SANGIOVESE

SETTI PONTI 2016, ITALY

MALBEC

KETTLE VALLEY 2010, NARAMATA

MALBEC

CATENA 2016, ARGENTINA

NOTA BENE

BLACK HILLS 2016, OLIVER

SYRAH

BURROWING OWL 2015, OLIVER

PETIT ROUGE

LE VIEUX PIN 2016, OLIVER

SHIRAZ

PIRRAMIMMA 2015, AUSTRALIA

CABERNET SAUVIGNON

LOUIS M MARTINI 2017, NAPA CALIFORNIA

\$96.00

\$85.00

\$65.00

\$52.00

\$85.00

\$50.00

\$50.00

\$64.00

\$72.00

6 OZ

\$10.00

9 OZ

\$14.00

HALF LITRE

\$29.00

\$11.00

\$15.00

\$32.00

\$10.00

\$14.00

\$29.00

\$10.00

\$14.00

\$29.00

\$11.00

\$15.00

\$32.00

BOTTLE

\$50.00

SOKOL BLOSSER

LUCKY NO.9 WHITE EDITION, DUNDEE OREGON

PINOT GRIS

BURROWING OWL 2016, OLIVER

PINOT GRIGIO

LA STELLA 2018, OSOYOOS

CHENIN BLANC

BADENHORST FAMILY WINES 2017, SOUTH AFRICA

\$52.00

\$52.00

\$50.00

\$56.00

6 OZ

\$ 9.00

\$15.00

CINZANO PROSECCO

BOTTLE

\$35.00

VINTAGE YEAR MAY BE SUBJECT TO CHANGE, PLEASE ASK YOUR SERVER FOR DETAILS
ALL PRICING BEFORE APPLICABLE TAXES

YALETOWN BREWING COMPANY

EST. 1994

YBC KIDS MENU

FOR KIDS 12 AND UNDER

FOOD

KIDS BURGER

PLAIN BUN SERVED WITH FRIES

ADD CHEDDAR \$1

\$13.99

CHEESE PIZZA

TOMATO SAUCE AND CHEESE

ADD PEPPERONI \$1

\$13.99

CHICKEN STRIPS

SERVED WITH FRIES AND PLUM SAUCE

\$13.99

CAESAR SALAD

ROMAINE HEARTS, TORN GARLIC CROUTONS AND SHAVED PARMESAN

ADD CHICKEN \$9

\$13.99

SCOOP OF VANILLA GELATO

LOCAL MARIO'S GELATO VANILLA BEAN GELATO

\$ 6.00

DRINKS

DAD'S ROOTBEER

\$ 3.50

APPLE JUICE

\$ 3.25

ORANGE JUICE

\$ 3.25

PINEAPPLE JUICE

\$ 3.25

SHIRLEY TEMPLE

\$ 3.50

HOT CHOCOLATE

\$ 4.50

FOUNTAIN POP

COKE, SPRITE, ICED TEA, GINGERALE

\$ 3.00

Social Media

BE AWESOME AND FOLLOW US ON



INSTAGRAM

@YALETOWNBREWINGCO

FACEBOOK

YBC/YALETOWN-BREWING-COMPANY

TWITTER

@YALETOWNBREWING