



DRAFT LIST

CORE BREWS 12oz Glass 6 | 20oz Pint 9 | 60oz Jug 25

HOWE LITE LAGER

A full-flavoured rice lager brewed with 99% Canadian ingredients | 3.5% ABV

HOWE SOUND LAGER

A crisp & refreshing lager | 5.5% ABV

PILSNER PLUNGE

A Czech Pilsner with crisp hop notes and a clean malt profile | 5.2% ABV

GARIBALDI HONEY BLONDE

A golden ale brewed with Fraser Valley honey | 5.0% ABV

TROLLER BAY AMBER ALE

A tribute to the first craft beer brewed in BC | 5.0% ABV

SKY PILOT NORTH WEST PALE ALE

An American favourite style with a nuanced citrus aroma | 5.0% ABV

HOPRAISER WEST COAST IPA

Emphasizing the classic "C" hops | 6.0% ABV

HAZY DAZE NORTH EAST IPA

Northeast-style IPA is packed full of the most tropical and juicy hops around! | 6.0% ABV

RAIL ALE NUT BROWN

A smooth dark ale with almond, chocolate & caramel notes | 5.0% ABV

DIAMOND HEAD NITRO OATMEAL STOUT

Dark, rich, and roasty with a silky smooth finish | 5.0% ABV

LIMITED BREWS 12oz Glass 6.50 | 20oz Pint 9.50

LAZY RIVER FARMHOUSE WHEAT ALE

Spicy, effervescent, and a whisper of smoke: our grisetto is a quaffable thirst-quencher. | 4.5% ABV

BELGIAN PALE ALE

This award winner is dry hopped with Wolf, Loral and East Kent Holdings | 5.4% ABV

JAM SESSION RASPBERRY CREAM ALE

An American-Style Cream Ale brewed with all natural raspberries | 5.0% ABV

UTOPIA PINEAPPLE SOUR

Salty and Sour; brewed with coriander and fermented with pineapple puree | 4.9% ABV

PAMPLEMOUSSE PALE ALE

Aromas of grapefruit, pineapple, mandarin orange, lime, and mango. The perfect post-ride beer | 4.8% ABV
\$2 from every six-pack goes to support Squamish bike trails! Checkout the beer fridge on your way out!

KING HEFFY IMPERIAL HEFEWEIZEN

The king of wheat beers! Displaying classic notes of banana, clove, bubblegum and vanilla | 7.7%ABV

BEER FLIGHTS 4x 5oz tasters 14

Why only try 1 when you can try 4? Your choice of any 4 x 5oz beers listed above

HAPPY HOUR
EVERYDAY 3-5pm & 9pm-close
12oz DRAFT CORE BREWS \$5
20oz DRAFT CORE BREWS \$6.50



@howesoundbrewing
howesound.com

**CHECK OUT OUR FRIDGE
FOR BEER TO-GO**

WELCOME TO
SEA TO SKY
COUNTRY

CRAFT COCKTAILS

CAESAR	1oz 9 2oz 13
Vodka, Gin or Tequila Clamato juice seasonings	
MARGARITA	13
2oz El Tequileno Tequila Classic Lime or Spicy	
ESPRESSO MARTINI	14
2oz Smirnoff Vodka Kahlua espresso simple syrup	
NEGRONI	14
2oz Tanqueray Gin Campari Sweet Vermouth	
OLD FASHIONED	15
2oz Bulleit Bourbon sugar bitters	
APEROL SPRITZ	13
Aperol sparkling wine soda orange slice	
MOSCOW MULE	13
2oz Smirnoff Vodka ginger beer lime juice	

ZERO-PROOF

HEALTHY HOOCH KOMBUCHA	9
Made in Abbotsford, BC 500ml	
GINGER BEER	6
Fentiman's 275ml	
ROOT BEER	5
Phillips Soda Works 355ml	
SAN PELLEGRINO	4.50
330ml	
WARSTEINER NON-ALCOHOLIC BEER	6
330ml	
ATHLETIC BREWING IPA	6
0.0% ABV 355ml	
ATHLETIC BREWING GOLDEN ALE	6
0.0% ABV 355ml	

NOT OUR BREWS

LONETREE DRY CIDER 	12oz 8 16oz 10
5.5% ABV	
LOCAL CIDER 	12oz 9 16oz 11
Rotating tap - ask server for selection	
STRONGBOW CIDER 	8.50
Traditional dry cider 440ml 5.3% ABV	
CORONA MEXICAN LAGER	8.50
330ml 4.6% ABV	

WHITE WINE

5oz | 8oz | Bottle

HOUSE WHITE	11 15 42
Chaberton Estate, Langley BC	
PINOT GRIGIO	12 16 45
Veneto, Italy	
CHARDONNAY	13 17 49
Mission Hill Estate, West Kelowna BC	
ROSÉ	11 15 42
L'Orangerie, Languedoc, France	
VILLA MARCHESI PROSECCO	11 - 42
Veneto, Italy 750ml	
MIMOSA	11
Villa Marchesi Prosecco orange juice	

RED WINE

5oz | 8oz | Bottle

HOUSE RED BLEND	11 15 42
Chaberton Estate, Langley BC	
PINOT NOIR	14 18 55
Haywire, Summerland BC	
BORSAO GARNACHA	11 15 42
Campo de Borja, Spain	
CABERNET SAUVIGNON	13 17 51
Bench 1775, Penticton BC	

DAILY DEALS

ALL DAY, EACH DAY

MONDAY & TUESDAY

MARGARITAS \$10
TEQUILA SHOTS \$6

WEDNESDAY

25% OFF WINE
ALL BOTTLES & GLASSES

THURSDAY

LAGER PITCHERS \$18
JAMESON SHOTS \$5

FRIDAY, SATURDAY & SUNDAY

DOUBLE CAESAR \$10
APEROL SPRITZ \$10
SHAFT SHOTS \$10

HAPPY HOUR

EVERYDAY 3-5pm & 9pm-close
5oz HOUSE RED OR WHITE WINE \$6.50


STARTERS & SHARABLES

QUESO & SALSA   HH	18
Tricoloured corn tortilla chips salsa queso	
SPICY HUMMUS    HH	17
Naan bread pickled veggies olive oil parsley	
DIRTY FRIES  HH	15
Bacon smoked cheddar banana peppers scallions truffle aioli	
OPEN FACED FALAFEL  	18
Pita bread hummus pickled cabbage banana peppers salsa arugula vegan garlic aioli	
POUTINE	13
Gravy cheese curds fries	
YAM FRIES  HH	12
With garlic aioli	
FRIED PICKLES  HH	12
With buttermilk ranch	
ONION RINGS  HH	12
With buttermilk ranch	
CHICKEN WINGS	19
Salt & pepper Hot Honey Garlic	
BREW PUB NACHOS  	36
2 layers of tricoloured corn tortilla chips cheddar & smoked cheddar cheese jalapeños black olives black beans salsa sour cream scallions add grilled chicken +8, add brisket +9, add guacamole +6	

BOWLS


ALE & CHEDDAR SOUP 	8 13
Aged cheddar cheese Rail Ale Nut Brown Ale crispy onions	
HOWE SOUND SALAD  HH	13 20
Mixed greens goat feta cherry tomatoes pickled red onion red & yellow pepper avocado dijon Garibaldi Honey Blonde dressing	
CAESAR SALAD HH	12 19
Romaine bacon bits focaccia croutons parmesan caesar dressing	
HUNGRY CLIMBER   	21
Beets avocado quinoa mixed greens pickled red onion toasted pumpkin seeds nutritional yeast vinaigrette	
TUNA POKE BOWL 	25
Marinated tuna cucumber edamame radish pickled ginger pickled red cabbage wasabi mayo quinoa black & white sesame seeds cilantro	
BEET SALAD 	21
Spinach beets pickled red onion candied pecans toasted pumpkin seeds creamy goat feta drizzle dijon Garibaldi Honey Blonde dressing	
BEEF RAGOUT SPAGHETTI HH	24
Beef ragout grana padano parsley	
Add chicken +8, add brisket +9	

BREW PUB CLASSICS

BREW PUB BURGER	24
Chuck beef patty bacon cheddar shredded iceberg lettuce red onion pickles mayo brioche bun	
HOUSEMADE VEGGIE BURGER 	21
Housemade almond pesto beefsteak tomato arugula vegan garlic aioli mozzarella brioche bun	
NASHVILLE HOT CHICKEN SANDWICH	24
Buttermilk fried chicken Nashville spice bloom pickles shaved white onion shredded iceberg lettuce truffle aioli Portuguese bun	
CHICKEN CAPRESE SANDWICH	24
Grilled chicken breast almond pesto garlic aioli arugula beefsteak tomato melted bocconcini cheese focaccia	
THE DOUBLE STACK BACON JAMMER	32
Double 6oz chuck beef patties smoked cheddar cheese onion rings Rail Ale peppercorn gravy pickles bacon jam brioche bun	
SMOKED BRISKET SANDWICH	23
12 hour smoked brisket housemade pickles coleslaw garlic aioli brioche bun	
BEER BATTERED FISH N' CHIPS HH	18 23
Pilsner Plunge Czech Pilsner battered cod tartar sauce side slaw 1 piece or 2 piece	

Brewpub Classics are served with fries.
Sub soup, green salad, caesar salad or yam fries +2.
Sub vegan cheese +3, gluten free or vegan bun +2

DESSERTS

COOKIE PIE	12
Graham crumb crust sweetened condensed milk sweet coconut flakes chocolate chips dulce de leche	
HOT STICKY TOFFEE PUDDING 	10
Made with Diamond Head Stout finished with Troller Bay Ale caramel sauce served with vanilla ice cream	



GLUTEN FREE



VEGAN



VEGETARIAN



HAPPY HOUR
(\$10 FROM 3-5pm & 9pm-close)



HAPPY HOUR

EVERYDAY 3-5pm & 9pm-close

12oz DRAFT CORE BREWS \$5

20oz DRAFT CORE BREWS \$6.50

5oz HOUSE RED OR WHITE WINE \$6.50

TEN-FOR \$10

SPICY HUMMUS

YAM FRIES

FRIED PICKLES

ONION RINGS

QUESO & SALSA

CAESAR SALAD

DIRTY FRIES

1pc FISH N' CHIPS

HOWE SOUND SALAD

BEEF RAGOUT SPAGHETTI

LUNCH SPECIAL

MONDAY-FRIDAY 11am-2pm

BURGER & BEER \$20

**BEEF OR VEGGIE BURGER W/ FRIES & ANY 20oz PINT
or 5oz House Wine or Non-Alc Beverage**