

ON TAP

LAGER	ABV	12oz	16oz
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Howe Sound Lager	Canadian lager	5.5%		6	8
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ALES	ABV	12oz	16oz
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Squamish Valley	Pale Ale	5.0%		6	8
Sky Pilot	Hazy pale ale	5.0%		6	8
Hazy Daze	North east IPA	6.0%		6.50	8.50
Hopraiser	West coast IPA	6.0%	 	6.50	8.50
King Heffy	Imperial Hefeweizen	7.7%	 	7.00	9.00
Sour Rotator	Ask us	TBD		6.50	8.50
Seasonal Rotators	Ask us	TBD		6.50	8.50

DARK ALES	ABV	12oz	16oz
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Rail Ale	Nut brown ale	5.0%		6	8
Diamond Head	Nitro oatmeal stout	5.0%		6	8
Pothole Filler	Imperial Stout	9.0%		7	-

CIDER	ABV	12oz	16oz
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Cliffside Cider	Rotating	5.0%		9	11
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ZERO-PROOF	ABV	12oz	16oz
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Phillips iOTA Pale Ale	0.5%	6	8
Dry Goods West Coast IPA	0.5%	6	8
Heathly Hooch Kombucha	0.0%	6	8
Dentville Ginger Beer	0.0%	6	8

TASTING FLIGHT any 4 beers x 5oz 12.50



Award winner



Hop forward



Our favourites

ANY 5oz TASTER 3.25

COCKTAILS

Caesar	1oz 9 2oz 13
Vodka, gin or tequila, clamato juice, seasonings ~make it smoky with Raincity smoked vodka +2	

Margarita	2oz 14
El Tequileno tequila, classic or spicy	

Paloma	2oz 13
El Tequileno tequila, ruby red grapefruit and lime juice, sparkling water	

Espresso Martini	2oz 15
Van Gogh Espresso Vodka, Kahlua, espresso	

Raincity Smoked Martini	2oz 14
Local smoked vodka, vermouth, olives	

Aperol Spritz	14
Aperol, sparkling wine, soda	

Moscow Mule	2oz 13
Smirnoff vodka, local ginger beer, lime juice	

Logger’s Lemonade	2oz 13
Crown Royal, lemonade, bitters	

ZERO-PROOF

Phillips Root Beer	355ml 5
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Phillips Orange Cream Soda	355ml 5
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Geo Cider 0% Margarita	355ml 6
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Free Spirits Gin	8 12
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Free Spirits Bourbon	8 12
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WINE

Prosecco	11 -- 42
Villa Marchesi, Veneto, Italy	

Pinot Grigio	11 15 42
Ogio, Veneto, Italy	

Sauvignon Blanc	12 16 45
Kim Crawford, Marlborough, NZ	

Rosé	11 15 42
L’orangerie, Languedoc, France	

House Red Blend	11 15 42
Chaberton Estate, Langley, BC	

Cabernet Sauvignon	11 15 42
Inniskillin, Oliver, BC	

SIPS & SHOTS

Glenfiddich	Single malt	10 16
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Lagavulin 16yr	Single malt	18 25
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Talisker 10yr	Single malt	14 20
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Wiser’s 18yr	Canadian whisky	11 17
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Jameson	Irish whiskey	7 12
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Lot 40	Canadian Rye	7 12
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El Tequileno	Blanco	7 12
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Montelobos	Mezcal	9 15
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Don Julio	Blanco	11 17
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Casamigos	Reposado	15 22
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STARTERS

Fried Pickles	12
With buttermilk ranch V, HH	
Spicy Hummus	17
Naan pickled veggies olive oil parsley V, HH	
Tempura Cauliflower	18
Lager tempura sweet chilli stout sauce scallions sesame seeds VE	
Dirty Fries	19
Bacon smoked cheddar banana peppers scallions truffle aioli GF, HH	
Poutine	13
Gravy cheese curds fries	
Onion Rings	12
With buttermilk ranch V	
Yam Fries	12
With garlic aioli V, GF	
Queso & Salsa	19
Corn tortilla chips salsa queso V, GF	
Chips & Salsa	12
Corn tortilla chips salsa V, GF	
Chicken Wings	21
Salt & Pepper Hot Honey Garlic	
Brewpub Nachos	small 27 large 37
2 layers of tricoloured corn tortilla chips cheddar & smoked cheddar cheese jalapeños black olives black beans salsa sour cream scallions <i>add guacamole +6</i> V, GF	

BOWLS & GREENS

Ale & Cheddar Soup	cup 8 bowl 14
Aged cheddar cheese Rail Ale Nut Brown Ale crispy onions ale & cheddar bread V	
Daily Soup	cup 7 bowl 12
A fresh creation daily.	
Howe Sound Salad	small 13 large 20
Mixed greens goat feta cherry tomatoes pickled red onion red & yellow pepper avocado honey dijon dressing V, GF	
Caesar Salad	small 13 large 19
Romaine bacon bits focaccia croutons parmesan caesar dressing lemon wedge	
Hungry Climber	21
Beets avocado quinoa mixed greens pickled red onion toasted pumpkin seeds sesame seeds nutritional yeast vinaigrette VE, GF	
Tuna Poke Bowl	26
Marinated Yellowfin tuna cucumber edamame radish pickled ginger pickled red cabbage wasabi mayo quinoa black & white sesame seeds cilantro GF	
Caprese Salad	22
Arugula burrata beefsteak tomato pesto balsamic V, GF	
Beef Ragout Spaghetti	24
Beef ragout grana padano parsley	

BREW PUB CLASSICS

Served with fries. Or upgrade!

Classic Burger	22
Canadian AAA patty lettuce tomato red onion pickles mayo brioche bun	
Brewpub Burger	26
Canadian AAA patty bacon cheddar tomato shredded iceberg lettuce red onion pickles mayo brioche bun	
Housemade Veggie Burger	24
Almond pesto beefsteak tomato arugula vegan garlic aioli mozzarella brioche bun V	
Spicy Fried Chicken Sandwich	24
Buttermilk fried chicken spicy mayo pickles iceberg lettuce tomato jalapeño brioche bun	
Open Faced Falafel	21
Pita bread hummus pickled cabbage banana peppers salsa arugula vegan garlic aioli VE	
Chicken Caprese Sandwich	24
Grilled chicken breast almond pesto garlic aioli arugula beefsteak tomato melted bocconcini cheese Rail Ale balsamic focaccia	
Beer Battered Fish N' Chips	1pc 22 2pc 28
Lager battered cod tartar sauce side slaw	
Pulled Pork Sandwich	23
12hr smoked pork coleslaw Rail Ale BBQ sauce grilled pineapple brioche bun	
Smoked Brisket Sandwich	23
12hr smoked Canadian AAA brisket pickles coleslaw garlic aioli brioche bun	

DESSERTS

Ice Cream	7
Rotating flavours 2 scoops	
Tiramisu	13
Espresso ladyfingers mascarpone cocoa	
Diamond Head Stout Brownie	13
With walnuts salted caramel ice cream	
Lava Cake	13
With vanilla ice cream	

SIDES & UPGRADES

<i>Sub soup, green salad or caesar salad</i>	2
<i>Sub yam fries</i>	4
<i>Sub poutine</i>	4
<i>Sub onion rings</i>	6
<i>Sub GF or vegan bun</i>	3
<i>Sub homemade vegan cheese</i>	3
<i>Add gravy</i>	2
<i>Add grilled chicken</i>	9
<i>Add smoked brisket</i>	9
<i>Add pulled pork</i>	8
<i>Add falafel</i>	8

3-5pm EVERYDAY

\$6 Lager, Rail & Sky Pilot
\$8 All 5oz Wine
\$10 HH Starters

Food menu is available until 9pm.

Please note, an 18% gratuity will be applied to groups of 6 or more. Thank you!

GF = GLUTEN FREE **V** = VEGETARIAN **VE** = VEGAN **HH** = HAPPY HOUR
(\$10 FROM 3-5pm)

DINE-IN GUESTS SAVE 15% ON BEERS TO-GO

MON-FRI 11:30am-3pm

Classic Burger or Pulled Pork Sandwich
with fries & ANY 12oz ON TAP beverage



PIZZA MENU

STONE FIRE PIZZAS

MARGHERITA | 21

San Marzano marinara sauce | mozzarella | bocconcini | fresh basil | **V**

CAESAR | 24

Grana padano sauce | mozzarella | romaine lettuce | bacon bits |
parmesan | caesar drizzle

THE RONI | 23

San Marzano marinara sauce | pepperoni | mozzarella | honey hot sauce drizzle

GRILLED CHICKEN | 25

San Marzano marinara sauce | mozzarella | lime chicken | sundried tomato |
roasted garlic puree | chilli flakes | deep fried basil

BREWERS SELECT | 25

San Marzano marinara sauce | pepperoni | bacon | chorizo | mozzarella

FOUR CHEESE & WILD MUSHROOM | 26

Grana padano sauce | provolone | mozzarella | bocconcini | parmesan | mixed
mushrooms | honey truffle drizzle | **V**

MEDITERRANEAN PESTO | 25

Almond pesto | mozzarella | cherry tomatoes | kalamata olives | feta |
arugula | Rail Ale balsamic drizzle | **V**

BRAISED SHORTRIB | 26

Truffle mornay sauce | braised short rib | mushroom | pine nuts

Sub gluten free crust +3, sub vegan cheese +3

LATE NIGHT MENU

AVAILABLE
FRI & SAT 9PM-10PM

SPICY HUMMUS | 17

Naan bread | pickled veggies | olive oil | parsley | **V**

DIRTY FRIES | 19

Bacon | smoked cheddar | banana peppers | scallions | truffle aioli | **GF**

POUTINE | 13

Gravy | cheese curds | fries

YAM FRIES | 12

With garlic aioli | **V, GF**

FRIED PICKLES | 12

With buttermilk ranch | **V**

HOWE SOUND SALAD | small 13 | large 20

Mixed greens | goat feta | cherry tomatoes | pickled red onion |
red & yellow pepper | avocado | honey dijon dressing | **V,GF**

CAESAR SALAD | small 13 | large 19

Romaine | bacon bits | focaccia croutons | parmesan |
caesar dressing | lemon wedge

FISH N' CHIPS | 1 piece 22 | 2 piece 28

Lager battered cod | tartar sauce | side slaw

TIRAMISU | 13

Espresso ladyfingers | mascarpone | cocoa

DIAMOND HEAD STOUT BROWNIE | 13

With walnuts | salted caramel ice cream

LAVA CAKE | 13

With vanilla ice cream

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