

ON TAP

LAGERS		ABV	12oz	16oz
Howe Lite	Classic light lager	3.5%	5	7
Howe Sound Lager	American lager	5.5%	6	8
Pilsner Plunge	Czech pilsner	5.2%	6	8
Franco Pilsner	Italian pilsner	5.2%	6	8

PALE ALES		ABV	12oz	16oz
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
Garibaldi	Honey blonde pale ale	5.0%	6	8
Devil's Elbow	British IPA	6.0%	6.50	8.50
Squamish Enduro	Hazy Pale ale	4.5%	6.50	8.50
Peach Cobbler	Sour ale	4.9%	6.50	8.50

DARK ALES		ABV	12oz	16oz
Rail Ale	Nut brown ale	5.0%	6	8
Diamondhead	Nitro oatmeal stout	5.0%	6	8
Pothole Filler	Imperial stout	9.0%	6.50	--
Woolly Bugger	Barley wine	10.0%	6.50	--

CIDER & ZERO-PROOF		ABV	12oz	16oz
Cliffside Cider	Rotating	5.0%	9	11
Phillips iOTA Pale Ale		0.0%	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

ANY 5oz TASTER 3.25



Award winner



Hop forward



Our favourites

COCKTAILS

Caesar	1oz 9 2oz 13
Vodka, gin or tequila, clamato juice, seasonings ~make it smoky with Raincity smoked vodka +2	
Margarita	2oz 13
El Tequileno tequila, classic or spicy	
Espresso Martini	2oz 14
Van Gogh Espresso Vodka, Kahlua, espresso	
Raincity Smoked Martini	2oz 14
Local smoked vodka, vermouth, olives	
Aperol Spritz	13
Aperol, sparkling wine, soda	
Moscow Mule	2oz 13
Smirnoff vodka, local ginger beer, lime juice	
Dark 'N' Stormy	2oz 13
Captain Morgan dark rum, local ginger beer, lime juice	

SIPS & SHOTS 1oz 2oz

Green Tea Shot	5
Glenfiddich Single malt	10 16
Lagavulin 16yr Single malt	18 25
Talisker 10yr Single malt	14 20
Lot 40 Canadian Rye	7 12
Jameson Irish whiskey	7 12
El Tequileno Blanco	11 17
Don Julio Blanco	15 22
Casamigos Reposado	9 15
Montelobos Mezcal	

WINE 5oz 8oz bottle

House Pinot Grigio	11 15 42
Ogio, Veneto, Italy	
House Red Blend	11 15 42
Chaberton Estate, Langley, BC	
Prosecco	11 -- 42
Villa Marchesi, Veneto, Italy	
Riesling	13 17 50
Franca Estate, Naramata, BC	
Rosé	11 15 42
L'orangerie, Languedoc, France	
Pinot Noir	14 18 55
Haywire, Summerland, BC	
Cabernet Sauvignon	11 15 42
Inniskillin, Oliver, BC	

ZERO-PROOF

Phillips Root Beer	355ml 5
Athletic Brewing IPA	355ml 7
Athletic Brewing Golden Ale	355ml 7
Geo Cider 0% Margarita	355ml 6
Free Spirits Gin	8 12
Free Spirits Bourbon	8 12

WELCOME TO
SEA TO SKY
COUNTRY

FOOD

STARTERS

- Fried Pickles** 🍷HH 12
With buttermilk ranch
- Spicy Hummus** 🍷HH 17
Naan bread | pickled veggies | olive oil | parsley
- Dirty Fries** 🍷HH 17
Bacon | smoked cheddar | banana peppers | scallions | truffle aioli
- Poutine** 13
Gravy | cheese curds | fries
- Onion Rings** 🍷 12
With buttermilk ranch
- Yam Fries** 🍷🍷 12
With garlic aioli
- Queso & Salsa** 🍷🍷 19
Tricoloured corn tortilla chips | salsa | queso
- Chips & Salsa** 🍷🍷 10
Tricoloured corn tortilla chips | salsa
- Chicken Wings** 19
Salt & Pepper | Hot | Honey Garlic
- Brewpub Nachos** 🍷🍷 small 25 | large 36
2 layers of tricoloured corn tortilla chips | cheddar & smoked cheddar cheese | jalapeños | black olives | black beans | salsa | sour cream | scallions | *add guacamole +6*

BOWLS

- Ale & Cheddar Soup** 🍷 cup 8 | bowl 13
Aged cheddar cheese | Rail Ale Nut Brown Ale | crispy onions | ale & cheddar bread
- 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 | dijon Honey Blonde dressing
- Caesar Salad** small 12 | 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
- 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 | dried cranberries | crumbled feta | dijon Honey Blonde dressing
- Beef Ragout Spaghetti** 24
Beef ragout | grana padano | parsley

BREW PUB CLASSICS

Served with fries. Or upgrade!

- Brewpub Burger** 24
Chuck beef patty | bacon | cheddar | tomato | shredded iceberg lettuce | red onion | pickles | mayo | brioche bun
- Housemade Veggie Burger** 🍷 21
Almond pesto | beefsteak tomato | arugula | vegan garlic aioli | mozzarella | brioche bun
- Spicy Fried Chicken Sandwich** 24
Buttermilk fried chicken | spicy mayo | pickles | shredded iceberg lettuce | tomato | brioche bun
- Open Faced Falafel** 🍷 20
Pita bread | hummus | pickled cabbage | banana peppers | salsa | arugula | vegan garlic aioli
- 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 19 | 2pc 25
Pilsner battered cod | tartar sauce | side slaw
- Smoked Pulled Pork Sandwich** 23
10hr smoked pork | coleslaw | Rail Ale BBQ sauce | grilled pineapple | brioche bun
- Smoked Brisket Sandwich** 23
12hr smoked brisket | pickles | coleslaw | garlic aioli | brioche bun
- Baby Back Ribs** half rack 27 | full rack 38
Smoked & grilled pork ribs | Rail Ale BBQ sauce | coleslaw

DESSERTS

- Ice Cream** 7
Rotating flavours | 2 scoops
- Tiramisu** 12
Espresso ladyfingers | mascarpone | cocoa

SIDES & UPGRADES

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

WELCOME TO
SEA TO SKY
COUNTRY

MON-FRI until-2pm

\$20 Burger & Beer

Beef or veggie burger with fries
& 16oz Brew, 5oz House Wine or Non-Alc Beverage
(excluding holidays)

Food menu is available until 9pm.

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

🍷 GLUTEN FREE 🍷 VEGAN 🍷 VEGETARIAN 🍷 HAPPY HOUR (\$10 FROM 3-5pm)

3-5pm EVERYDAY

\$5 Lager, Rail & Sky Pilot

\$7 All 5oz Wine

\$10 HH Starters



PIZZA MENU

**ONLY AVAILABLE
WED-FRI 5-9PM, SAT & SUN 2-9PM**

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

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 | 25

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

MEDITERRANEAN PESTO | 24

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

LATE NIGHT MENU

**ONLY AVAILABLE
FRI & SAT 9PM-10PM**

SPICY HUMMUS | 17

Naan bread | pickled veggies | olive oil | parsley (V)

DIRTY FRIES | 17

Bacon | smoked cheddar | banana peppers | scallions | truffle aioli (GF)

POUTINE | 13

Gravy | cheese curds | fries

YAM FRIES | 12

With garlic aioli (GF/V)

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 | dijon Honey Blonde dressing (V)

CAESAR SALAD | small 12 | large 19

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

FISH N' CHIPS | 1 piece 19 | 2 piece 25

Pilsner battered cod | tartar sauce | side slaw

TIRAMISU | 12

Espresso ladyfingers | mascarpone | cocoa

(V) - Vegetarian, (GF) - Gluten Free, (VG) - Vegan

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