



# DRAFT LIST

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

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### 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

### 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

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### HEAPS GOOD LAGER

A collab with Backcountry Brewing. Aussie-Kiwi style lager with a fruity and refreshing kick | 4.6% ABV

### SLABS & LOAMERS HAZY PALE ALE

This sessionable hazy pale ale has a light bitterness and a healthy dry hop of Simcoe and Citra hops | 4.4% 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

### UTOPIA MANGO COCONUT SOUR

Tangy mango meets smooth coconut in a tropical fusion | 4.9% ABV

### KING HEFFY IMPERIAL HEFEWEIZEN

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

## BEER TASTING FLIGHT 4x 5oz tasters 12.50

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

**HAPPY HOUR**

EVERYDAY 3-5pm

12oz DRAFT CORE BREWS \$5

20oz DRAFT CORE BREWS \$6.50



@howesoundbrewing  
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**4 PACK OF BEER TO GO?  
15% OFF FOR DINE-IN GUESTS**

WELCOME TO  
**SEA TO SKY**  
COUNTRY




## CRAFT COCKTAILS

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

## ZERO-PROOF

<b>HEALTHY HOOCH KOMBUCHA</b>	<b>8</b>
Rotating tap, made in Abbotsford, BC   16oz	
<b>GINGER BEER</b>	<b>6</b>
Fentiman's   275ml	
<b>ROOT BEER</b>	<b>5</b>
Phillips Soda Works   355ml	
<b>WARSTEINER FRESH</b>	<b>6</b>
0.0% ABV   330ml	
<b>ATHLETIC BREWING IPA</b>	<b>7</b>
0.0% ABV   355ml	
<b>ATHLETIC BREWING GOLDEN ALE</b>	<b>7</b>
0.0% ABV   355ml	
<b>GEO CIDER N/A MARGARITA</b>	<b>6</b>
0.0% ABV   355ml	

## NOT OUR BREWS

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

## WHITE WINE

5oz | 8oz | Bottle

<b>PINOT GRIGIO</b>	<b>12   16   45</b>
Ogio, Veneto, Italy	
<b>RIESLING</b>	<b>13   19   60</b>
Franca Estate, Naramata BC	
<b>CHARDONNAY</b>	<b>13   17   49</b>
Mission Hill Estate, West Kelowna BC	
<b>ROSÉ</b>	<b>11   15   42</b>
L'Orangerie, Languedoc, France	
<b>PROSECCO</b>	<b>11   -   42</b>
Villa Marchesi, Veneto, Italy   750ml	
<b>MIMOSA</b>	<b>11</b>
Prosecco   orange juice	

## RED WINE

5oz | 8oz | Bottle

<b>HOUSE RED BLEND</b>	<b>11   15   42</b>
Chaberton Estate, Langley BC	
<b>PINOT NOIR</b>	<b>14   18   55</b>
Haywire, Summerland BC	
<b>CABERNET SAUVIGNON</b>	<b>13   17   51</b>
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 JUGS \$18**

**JAMESON SHOTS \$5**

**FRIDAY, SATURDAY & SUNDAY**

**DOUBLE CAESAR \$10**

**APEROL SPRITZ \$10**

**SHAFT SHOTS \$10**

# HAPPY HOUR

**EVERYDAY 3-5pm**




**5oz HOUSE RED OR WHITE WINE \$6.50**






## STARTERS & SHARABLES

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








## BREW PUB CLASSICS

Brewpub Classics are served with fries.  
Sub soup, green salad or caesar salad +2  
Sub yam fries +3, onion rings +6  
Sub  or  bun +2  
Sub  cheese +3  
Add gravy +2

<b>BREW PUB BURGER</b>	24
Chuck beef patty   bacon   cheddar   tomato   shredded iceberg lettuce   red onion   pickles   mayo   brioche bun	
<b>HOUSEMADE VEGGIE BURGER</b> 	21
Housemade almond pesto   beefsteak tomato   arugula   vegan garlic aioli   mozzarella   brioche bun	
<b>NASHVILLE HOT CHICKEN SANDWICH</b>	24
Buttermilk fried chicken   Nashville spice bloom   pickles   shaved white onion   shredded iceberg lettuce   truffle aioli   Portuguese bun	
<b>OPEN FACED FALAFEL</b>  	20
Pita bread   hummus   pickled cabbage   banana peppers   salsa   arugula   vegan garlic aioli	
<b>CHICKEN CAPRESE SANDWICH</b>	24
Grilled chicken breast   almond pesto   garlic aioli   arugula   beefsteak tomato   melted bocconcini cheese   focaccia	
<b>THE DOUBLE STACK BACON JAMMER</b>	32
Double 6oz chuck beef patties   smoked cheddar cheese   onion rings   pickles   bacon jam   brioche bun	
<b>SMOKED BRISKET SANDWICH</b>	23
12 hour smoked brisket   housemade pickles   coleslaw   garlic aioli   brioche bun	
<b>BEER BATTERED FISH N' CHIPS</b>	18   23
Pilsner Plunge Czech Pilsner battered cod   tartar sauce   side slaw   1 piece or 2 piece	




## BOWLS

Add chicken +9, add brisket +9, add veggie patty +8, add falafel +8


<b>ALE &amp; CHEDDAR SOUP</b> 	8   13
Aged cheddar cheese   Rail Ale Nut Brown Ale   crispy onions   ale & cheddar bread	
<b>DAILY SOUP</b>	7   12
A fresh creation daily. Checkout the chalkboard or ask your server.	
<b>HOWE SOUND SALAD</b> 	13   20
Mixed greens   goat feta   cherry tomatoes   pickled red onion   red & yellow pepper   avocado   dijon Garibaldi Honey Blonde dressing	
<b>CAESAR SALAD</b>	12   19
Romaine   bacon bits   focaccia croutons   parmesan   caesar dressing	
<b>HUNGRY CLIMBER</b>   	21
Beets   avocado   quinoa   mixed greens   pickled red onion   toasted pumpkin seeds   nutritional yeast vinaigrette	
<b>TUNA POKE BOWL</b> 	25
Marinated tuna   cucumber   edamame   radish   pickled ginger   pickled red cabbage   wasabi mayo   quinoa   black & white sesame seeds   cilantro	
<b>BEET SALAD</b> 	21
Spinach   beets   pickled red onion   candied pecans   toasted pumpkin seeds   creamy goat feta drizzle   dijon Garibaldi Honey Blonde dressing	
<b>BEEF RAGOUT SPAGHETTI</b>	24
Beef ragout   grana padano   parsley	

## PIZZAS (AVAILABLE AFTER 3pm)

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

<b>MARGHERITA</b> 	20
San Marzano marinara sauce   mozzarella   bocconcini   fresh basil	
<b>THE RONI</b>	22
San Marzano marinara sauce   pepperoni   mozzarella   honey hot sauce drizzle	
<b>GRILLED CHICKEN</b>	24
San Marzano marinara sauce   mozzarella   lime chicken   sundried tomato   roasted garlic puree   chilli flakes   deep fried basil	
<b>BREWERS SELECT</b>	24
San Marzano marinara sauce   pepperoni   bacon   chorizo   mozzarella	
<b>FOUR CHEESE &amp; WILD MUSHROOM</b> 	25
Grana padano sauce   provolone   mozzarella   bocconcini   parmesan   mixed mushrooms   honey truffle drizzle	
<b>MEDITERRANEAN PESTO</b> 	23
Almond pesto   mozzarella   cherry tomatoes   kalamata olives   feta   arugula   Rail Ale balsamic drizzle	
<b>BRAISED SHORTRIB</b>	26
Truffle mornay sauce   braised short rib   mushroom   pine nuts	

## DESSERTS

<b>HOT STICKY TOFFEE PUDDING</b> 	10
Made with Diamond Head Stout   finished with Rail Ale caramel sauce   served with vanilla ice cream	
<b>TIRAMISU</b>	12
Espresso ladyfingers   mascarpone   cocoa	

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



GLUTEN FREE



VEGAN



VEGETARIAN



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(\$10 FROM 3-5pm)



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20oz CORE BREWS \$6.50

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FRIED PICKLES \$10

QUESO & SALSA \$10

DIRTY FRIES \$10

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# LUNCH SPECIAL

MONDAY-FRIDAY 11am-2pm

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BURGER & BEER \$20

BEEF OR VEGGIE BURGER W/ FRIES & 20oz CORE BREW  
or 5oz House Wine or Non-Alc Beverage