






OUR BEERS

WELCOME TO
SEA TO SKY
COUNTRY



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
Biergarten II Amber lager, AKA Marzen	5.5%		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
Atmospheric River East meets west hybrid IPA	6.0%		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	--

SOURS

	ABV		12oz	16oz
Peach Cobbler With cinnamon & vanilla	4.9%		6.50	8.50
Mango Coconut Tropical fruit sour	5.0%	✓	6.50	8.50
Pineapple Mildly tart fruit sour	4.9%		6.50	8.50

TASTING FLIGHT any 4 beers x 5oz 12.50

ANY 5oz TASTER 3.25



Award winner



Hop forward



Our favourites

Welcome to Howe Sound Inn & Brewing!

Since we poured our first pint in 1996, we've been proud to play a key role in shaping BC's vibrant craft brewing scene. As early pioneers, we've weathered floods, pandemics and recessions, while celebrating life's big moments—from weddings to live rock shows. Through it all, we've stayed committed to brewing exceptional beer and learning from every challenge along the way.

We acknowledge that we are on the traditional lands of the Squamish Nation and deeply honour their heritage. With our dedicated team, we are proud to have been named the 2022 Canadian Brewery of the Year.

Thank you for being part of our story—cheers to what's ahead!

HAPPY HOUR everyday 3-5pm
lager, sky pilot & rail ale 16oz \$5

Dine-in guests
SAVE 15% on cans to go

DRINKS

WELCOME TO
SEA TO SKY
COUNTRY

COCKTAILS

Cesar	1oz 9 2oz 13
Vodka, gin or tequila, clamato juice, seasonings	
Margarita	2oz 13
El Tequileno tequila, classic lime or spicy	
Espresso Martini	2oz 14
Smirnoff vodka, Kahlua, espresso, simple syrup	
Negroni	2oz 14
Tanqueray gin, Campari, sweet vermouth	
Old Fashioned	2oz 15
Bulleit bourbon, sugar, bitters	
Aperol Spritz	13
Aperol, sparkling wine, soda, orange slice	
Moscow Mule	2oz 13
Smirnoff vodka, ginger beer, lime juice	

ZERO-PROOF

Healthy Hooch Kombucha	16oz 8
Fentiman's Ginger Beer	275ml 6
Phillips Root Beer	355ml 5
Warsteiner Fresh	330ml 6
Athletic Brewing IPA	355ml 7
Athletic Brewing Golden Ale	355ml 7
Geo Cider 0% Margarita	355ml 6
Free Spirits Gin	1oz 8
Free Spirits Bourbon	1oz 8

HAPPY HOUR
everyday 3-5pm
All 5oz Wine \$7

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, Naramta BC	
Chardonnay	13 17 50
Mission Hill Estate, West Kelowna BC	
Rosé	11 15 42
L'orangerie, Languedoc, France	
Pinot Noir	14 18 55
Haywire, Summerland BC	
Cabernet Sauvignon	13 17 50
Bench 1775, Penticton BC	

CIDER











Local Cider	12oz 9 16oz 11
Rotating - Ask us what's on tap	
Strongbow Cider	440ml 8.50
Traditional dry cider 5.3%ABV	

SIPS & SHOTS

1oz 2oz







Glenfiddich	10 16
Buffalo Trace	8 14
Lagavulin 16yr	18 25
Maker's Mark	8 14
Talisker 10yr	14 20
El Tequileno Blanco	7 12
Don Julio Blanco	11 17
Casamigos Reposado	15 22
Montelobos Mezcal	9 15

STARTERS & SHARABLES




QUESO & SALSA   HH	19
Tricoloured corn tortilla chips salsa queso	
SPICY HUMMUS 	17
Naan bread pickled veggies olive oil parsley	
DIRTY FRIES  HH	15
Bacon smoked cheddar banana peppers scallions truffle aioli	
POUTINE	13
Gravy cheese curds fries	
YAM FRIES  	12
With garlic aioli	
FRIED PICKLES  HH	12
With buttermilk ranch	
ONION RINGS 	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 +9, add guacamole +6	

BOWLS

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

ALE & CHEDDAR SOUP 	8 13
Aged cheddar cheese Rail Ale Nut Brown Ale crispy onions ale & cheddar bread	
DAILY SOUP	7 12
A fresh creation daily. Checkout the chalkboard or ask your server.	
HOWE SOUND SALAD 	13 20
Mixed greens goat feta cherry tomatoes pickled red onion red & yellow pepper avocado dijon Garibaldi Honey Blonde dressing	
CAESAR SALAD	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	
BEEF SALAD 	21
Spinach beets pickled red onion candied pecans toasted pumpkin seeds creamy goat feta drizzle dijon Garibaldi Honey Blonde dressing	
BEEF RAGOUT SPAGHETTI	24
Beef ragout grana padano parsley	

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

BREW PUB BURGER 24

Chuck beef patty | bacon | cheddar | tomato | 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

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 | focaccia

THE DOUBLE STACK BACON JAMMER 32

Double 6oz chuck beef patties | smoked cheddar cheese | onion rings | pickles | bacon jam | brioche bun

BEER BATTERED FISH N' CHIPS 19 | 25

Pilsner Plunge Czech Pilsner battered cod | tartar sauce | side slaw | 1 piece or 2 piece

DESSERTS

ICE CREAM 7

Rotating flavours | 2 scoops

TIRAMISU 12

Espresso ladyfingers | mascarpone | cocoa

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



GLUTEN FREE



VEGAN



VEGETARIAN



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



@howesoundbrewing
howesound.com

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

WELCOME TO
SEA TO SKY
COUNTRY



HAPPY HOUR

EVERYDAY 3-5pm

12oz CORE BREWS \$5

20oz CORE BREWS \$6.50

5oz HOUSE RED OR WHITE WINE \$6.50

FRIED PICKLES \$10

QUESO & SALSA \$10

DIRTY FRIES \$10

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

LUNCH SPECIAL

MONDAY-FRIDAY 11am-2pm

BURGER & BEER \$20

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