



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

SKY PILOT NORTH WEST PALE ALE

A refreshing hazy pale ale with an assertive hop aroma | 5.0% ABV

HOPRAISER WEST COAST IPA

Silver Winner at the 2024 Canadian Brewing Awards! 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

BIERGARTEN II

Deliciously complex amber lager with a rich, velvety body, sweet malty notes and a gentle hop bite. | 4.9% ABV

PUMPKINEATER

An imperial pumpkin ale brewed with real pumpkin, nutmeg, cinnamon, ginger & cloves. | 8.0% ABV

JAM SESSION RASPBERRY CREAM ALE

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

UTOPIA PEACH COBBLER SOUR

Juicy peaches paired with vanilla and cinnamon making this sour beer a real treat. | 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

HYBRID IPA

Experimental IPA blending east coast fruit flavours and west coast bitterness. | 6.0% ABV

BEER TASTING FLIGHT 4x 5oz tasters 12.50

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



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

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

CIDER

LOCAL CIDER 	12oz 9 16oz 11
Rotating tap - ask server for selection	
STRONGBOW CIDER 	8.50
Traditional dry cider 440ml 5.3% ABV	

WHITE WINE

5oz | 8oz | Bottle

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

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	








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	




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	
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	24
Beef ragout grana padano parsley	

PIZZAS (AVAILABLE WED-SUN AFTER 5pm)

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

MARGHERITA 	21
San Marzano marinara sauce mozzarella bocconcini fresh basil	
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	
MEDITERRANEAN PESTO 	24
Almond pesto mozzarella cherry tomatoes kalamata olives feta arugula Rail Ale balsamic drizzle	
BRAISED SHORTRIB	26
Truffle mornay sauce braised short rib mushroom pine nuts	

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



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With garlic aioli	
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Salt & Pepper Hot Honey Garlic	
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Sub  or  bun +2
Sub  cheese +3
Add gravy +2

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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

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