



LUPPOLO | BREWING
COMPANY
BREWERY & PIZZERIA



Our food program is a partnership with Local Pizzaiolo serving up authentic Italian pizza and dishes. Our pizza is made with a blend of high quality Italian ingredients. The pizza has a light and flavorful crust that is crisp on the outside and soft on the inside.

LUNCH MENU

AVAILABLE WED-FRIDAY 12PM-3PM

PANINI

signature lunch sandwiches

add side salad to any sandwich +4

RED HOT 14

soppressata, fior di latte, provolone, tomato sauce

CAPRESE 14.75

(v) fior di latte, arugula, cherry tomatoes, parmigiano reggiano, balsamic glaze
add bresaola or prosciutto +4

VEGGIE STAN 15

(v) roasted red peppers and mushrooms, fior di latte, arugula, chipotle mayo
add roasted chicken or prosciutto +4

TRUFFLE SHUFFLE 15

roasted chicken, fior di latte, truffle paste, romaine, caesar dressing++

MEGA MEATBALL 16.50

slow cooked meatballs in tomato sauce, burrata, arugula, parmigiano reggiano

++ contains eggs and anchovy
*contains eggs

PIATTINI

small plates

TARALLI 4

(v) crackers made with olive oil and wine

OLIVES 7

(v) marinated in spices, lemon, and garlic, served with house bread with balsamic glaze

BRESAOLA ROLLS 8

five bresaola rolled with shaved parmigiano reggiano DOP, arugula and balsamic glaze

POLPETTE 10.5

(gf option) three slow cooked meatballs in tomato sauce served with house bread and topped with parmigiano reggiano
add extra polpetta + 2.75 ea

INSALATE

salads

CAESAR SALAD 14.75

romaine hearts, house ciabatta croutons, shaved parmigiano reggiano DOP, house caesar dressing++

HOUSE SALAD 14.75

(v) radicchio, arugula, house lemon dressing, shaved pecorino romano DOP, balsamic glaze and toasted house bread

BEET SALAD 17.75

(v) roasted beets, arugula, pistachios and stracciatella with raspberry dressing and toasted house bread

add focaccia + 5

add chicken breast + 6

APERITIVI

appetizers, great for sharing

BRUSCHETTE MISTE 18

(v) eight bruschette: rapini + provolone; truffle paste + stracciatella cheese; cherry tomatoes; and roasted red pepper + balsamic glaze (2 ea)

FOCACCIA e BURRATA 20

(v) served with olive oil, arugula, balsamic glaze
add prosciutto crudo DOP + 10

SALUMI e FORMAGGI MISTI 25

cured meats and cheeses served with house bread

TAGLIERE IMPERIALE 44

extra large platter of cured meats and cheeses served with house bread, taralli, marinated veggies and olives
add focaccia + 5

gluten free crackers by request



PIZZE ROSSE

pizza with red sauce

MARINARA 15

(vegan) tomato sauce, garlic, oregano
add vegan cheese 3

MARGHERITA 18

(v) tomato sauce, fior di latte, pecorino romano, and fresh basil

ORTOLANA 22

(v) tomato sauce, fior di latte, roasted peppers, artichokes, red onion, olive crumble, and basil

CHERRY 20

(veg option) tomato sauce, fior di latte, garlic, oregano, and cherry tomatoes
choice of 'nduja, anchovies or black olives

LUMBERJACK 21

tomato sauce, fior di latte, roasted mushrooms
choice of salame or ham

CAVEMAN 23

tomato sauce, fior di latte, salame, pancetta and Italian sausage
choice of mild or spicy salame

DIAVOLA 23

tomato sauce, fior di latte, soppressata, 'nduja, ricotta, olive crumble

PIZZE BIANCHE

cheese based white pizza

MILKY WAY 21

(v) fior di latte, provolone, gorgonzola, parmigiano reggiano

PATATE 21

fior di latte, potatoes, pancetta, rosemary

SALSICCIA E FUNGHI 23

fior di latte, Italian sausage, mushrooms, cherry tomatoes, parmigiano reggiano, parsley

RAPINI WEENIE 23

fior di latte, sautéed rapini, Italian sausage, parmigiano reggiano

GORGONZILLA 23

fior di latte, gorgonzola, ham, red onion, arugula

PIZZE SPECIALI

specialty pizzas

SWEET & SPICY 25

squash cream sauce, fior di latte, gorgonzola, 'nduja, pecorino romano, fresh basil
(veg option) sub Calabrian chili sauce for 'nduja

'SHROOM 25

(v) porcini cream base, fior di latte, roasted mushrooms, parmigiano reggiano, truffle oil
add prosciutto crudo DOP +5

MARGHERITA WITH BURRATA 25.5

(v) fior di latte, tomato sauce, fresh basil, topped with creamy Italian burrata

CAMPO WITH BURRATA 31

fior di latte, tomato sauce, prosciutto crudo, arugula, topped with creamy Italian burrata

+++++

PIZZA DIPS

Calabrian chili sauce, caesar, ranch, olive oil + balsamic vinegar, chipotle mayo 2 ea.
meatball sauce 2
truffle mayo 3

ADD ONS

sub vegan cheese 3
veggie topping 3
add anchovies 3.5
meat or cheese 3.5
prosciutto or bresaola 5
burrata 10

DOLCI

desserts (v)

AFFOGATO 6

vanilla ice cream immersed in espresso

PANNA COTTA 9

(gf) Italian vanilla pudding, topped with your choice of nutella, Italian cherry or caramel

TIRAMISU 9

espresso soaked ladyfingers, mascarpone cream, cocoa powder

CHOCOLATE LAVA CAKE 9

served warm with vanilla ice cream*

SEMIFREDDO AL PISTACCHIO 12

homemade pistachio ice cream dessert with lemon zest, white chocolate and balsamic glaze

NUTELLA PIZZA 18

nutella, pistachios and Italian cherry served with vanilla ice cream



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LAGERS

COMO CHANCHOS - MEXICAN STYLE DARK LAGER 4.6%

collaboration with Chanco Tortilleria / @chanchotortilleria

Incorporates raw and nixtamalized corn native to Oaxaca from independent farmers who have cultivated maize for millennia. Made using a cereal mash, gently hopped, and lagered forever. We get aromas of fresh tortilla, horchata, and buñuelos with a medium body.

6oz TASTER \$4 / 6oz MILK POUR \$4 / 14oz PILSNER GLASS \$8

PICCOLO - MUNICH HELLES LAGER 4.8%

Single decocted and naturally carbonated for a smooth body and mouthfeel. Enjoy aromas of fresh baked bread and honey leading to flavours of graham cracker, lemon and brioche. One of our lightest and most approachable beers in the line up.

6oz TASTER \$4 / 6oz MILK POUR \$4 / 12oz SIDE PULL IN A KRUG \$7.5

MEMORIA - WHITE WINE PILSNER 4.6%

Aromas of fresh cut grass, sauvignon blanc grapes and funky tropical fruit lead to flavours of lemon custard and elderflower with earthy and floral notes. The finish is smooth and complex with a medium body and balanced acidity.

12oz WINE GLASS ONLY \$9 / GREAT FOR SHARING, JUST ASK YOUR SERVER

ONDA - WEST COAST PILSNER 5%

The crisp, clean flavours of an old-world German-style pilsner with the hoppy aromatics of a West Coast IPA. Aromas of tangerine, tropical fruit, and melon with a subtle floral character with flavours of honey, graham cracker, and a gentle bitterness balanced by malt sweetness.

6oz TASTER \$4 / 6oz MILK POUR \$4 / 14oz PILSNER GLASS \$8

SBARBATELLA - KELLER PILSNER 5%

This young unfiltered pilsner has a subtle floral aroma with hints of lemon and honey which lead to flavours of hay and a cracker-like grain character with smooth malt sweetness. It is clean and crisp, yet bold and complex with a medium body and balanced bitterness. This batch is made with 100% local pilsner malt from Field Five Farm.

6oz TEKU TASTER \$4 / 6oz MILK POUR \$4 / 14oz SLOW POUR IN A PILSNER GLASS \$8

LA PIAZZA - ITALIAN PILSNER 5%

Made with 100% local malt from Field Five Farm and dry-hopped with Hallertau. The result is a crisp and clean subtly complex pilsner with a biscuity malt profile, floral, resinous hop character and a smooth refreshing finish. Dry hopped with German Saphir and Tradition.

6oz TASTER \$4 / 6oz MILK POUR \$4 / 14oz SLOW POUR IN A PILSNER GLASS \$8

DUOMO - KÖLSCH STYLE ALE 5%

Duomo incorporates 100% Extra Pale Premium German pilsner malt, Tettnanger hops, and a classic strain of Kölsch yeast. Naturally carbonated and lagered slowly, we get aromas of lemon peel, gewurztraminer and marigold flowers. Low bitterness and a dry finish.

6oz TASTER \$4 / 14oz ALE GLASS \$8

++ LAGER POURS EXPLAINED ++

MILK POUR (OR MLÍKO)

A fast pour Krug glass of sweet, meringue-like micro-foam that looks like a glass of milk. Boasts of grain sweetness and hop floralness. Best enjoyed quickly before the foam settles, like they do in the Czech Republic. Each pour is about ~ 6oz of beer.

SLOW POUR

softens the mouthfeel for more delicate flavour profiles and aromas to shine. All Slow Pours include ~ 6oz of meringue-like fluffy head which protects the beer from oxygen, keeping it fresh to the last sip. Takes about 4-5 mins and is poured in a large 20oz glass to make room for head

SIDE PULL

The tap contains a screen that aerates the beer as it pours creating a thick creamy head of foam that elevates the aromas and textures of the beer

ALES

A TAVOLA - PETITE SAISON 4%

Incorporates a melange of different malts, hopped with Noble European varieties, fermented with a single French yeast and naturally carbonated. Aromas of apple and wildflower honey, extremely effervescent, with a light minerality.

6oz TASTER \$4 / 10oz BELGIAN TULIP \$6

GOSE WITH BLACK LIME - TART WHEAT ALE 4.4%

Fermented with our house culture of Brettanomyces and Lactobacillus. Aromas of citrus and white pepper lead to flavours of lemon and spice with a subtle brett funk. This batch is made using smoked sea salt for added complexity.

6oz TASTER \$4 / 12oz TEKU GLASS \$7.5

HEDGE YOUR BETS - NOBLE IPA 5.8%

Hopped with a combination of new world and old school German noble varieties and fermented with Kölsch yeast. Rolling aromas of peach rings, lemon-lime soda and dried mango lead into flavours like lavender shortbread, passion fruit and jasmine tea, with wisps of resinous herbal spice. The bold hop character is playful, yet assertive with a smooth bitterness and dry finish.

6oz TASTER \$4 / 14oz ALE GLASS \$8

BREACHING NEW HEIGHTS - WEST COAST DOUBLE IPA 9%

Hopped with Strata, Chinook, Talus Lupomax and Citra Spectrum. We're breaching new heights with this unusually loud and unapologetically bold West Coast Double IPA. Made in a modern fashion with pilsner malt and lager yeast, this big assertive beer manages to achieve balance through a layered hopping technique with roughly 30 elephants worth of hops including concentrated hop products. We get aromas of candied mango, orange blossom honey, fuzzy peach, and overripe papaya, with a juicy mouthfeel and a smooth bitterness.

6oz TASTER \$4.5 / 10oz TEKU GLASS \$7

CIDER

DOMINION - MAGIC HOUR 6.6%

A refreshing session cider made with early-season apples, French bittersweets and foraged crabapples.
6oz TASTER \$4.5 / 12oz TEKU GLASS \$8

SUNDAY CIDER - SUNDAY ROSÉ 6%

Juicy layers of fresh fruit and flowers. Ripe apples co-fermented with Saskatoon berries, hibiscus and elderflowers.
355ml CAN \$8.5

NOMAD HANDCRAFTED CIDER - LOCARD VERT 6.5%

A soft, creamy texture leads the way to snappy acidity and notes of lemon verbena, lime leaf, and tarragon. Low tannins.
500ml BOTTLE \$13

NOMAD HANDCRAFTED CIDER - PEAR 6.5%

Crafted with care using local fresh-pressed pears. An elegant semi-dry with a floral nose and crisp effervescent finish.
500ml BOTTLE \$13

WINE

PMJ PIQUETTE 2022 - PAMPLEMOUSSE JUS 8%

Small release crimson red kegger piquette wine which is light and effervescent with notes of stone fruit, lychee, and Brett funk.
5oz \$9 / SUMMERLAND, BC

PECORINO - BARONI DI VALFORTE 14%

An easy-drinking white wine with floral aromas of white flowers, peaches, and citrus. The palate is fresh with apricots, ripe pears, structured body and clean acidity.
5oz \$10 / BTL \$40 / ABRUZZO, ITALIA

NERO D'AVOLA - CUSUMANO 14%

Medium bodied with notes of cherries, strawberries, and spice. The palate features dark cherries, chocolate, cocoa, and pepper with firm tannins and a lightly chewy texture at the finish.
5oz \$11 / BTL \$42 / SICILIA, ITALIA

LAMBRUSCO - SCARPETTA 9.5%

This Lambrusco is vibrant, fresh with a kiss of sweetness and a wonderful tart finish. the palate boasts of black currant, red berry and pomegranate. Served cold, this sparkling red is the best companion to any pizza on the menu.
8oz \$11 / EMILIA ROMAGNA, ITALIA

NEGRONI ON TAP

NEGRONI CLASSICO 13

Odd Society Vermouth and Gin, Campari, Orange / 3oz / 30%

PEP IN YOUR STEP 13.5

A twist on the classic negroni with espresso / 3oz / 30%

PLEASE! RTD COCKTAILS

STRAWBERRY SMASH 12

vodka, strawberry, lemon, peppercorn / 12oz / 6.5%

NON-ALC DRINKS

ESPRESSO BAR 3.5+

whole milk or oat milk

HOUSE SODA 4

Mango Orange or Blackberry Lemonade / 12oz

NONNY NON-ALCOHOLIC BEER 6

Czech Pilsner or Pale Ale / 355ml

DICKIE'S GINGER BEER 6

Original or Strawberry / 355ml