

THE SMOKE SHOW

In lieu of flights, most beers are available in a 6oz taster, served in a teku tasting glass.
Max 2 glasses at a time so the beer stays fresh and cold.

SMOKE SHOW FEATURES

SMOKED MICHELADAS 4.5%

Made with our Poco Fumo Smoked Helles Lager with tomato juice, lime and a blend of spices with a smoked salt and tajin rim. *VEGAN*
16oz \$9.5

POCO FUMO - SMOKED HELLES LAGER 4.8%

Inspired by the smoked lager of Franconia, we used a combination of oak and beechwood smoked malt to layer in complex aromas of campfire and smoked wood. Expect flavours of honey and graham cracker from the high-quality European malt that is enhanced by a single decoction mash with a medium body and soft, natural carbonation.

6oz TASTER \$4 / 6oz MILK POUR \$4 / 12oz KRUG \$7.5

DANK YOU FOR SMOKING - HOP TERPENE INFUSED DANKY HAZY IPA 5.5%

This single keg variant of our unique Hazy IPA is dosed with super danky Strata hop terpenes that contributes saturated aromas of strawberry, passion fruit and a profoundly chronic dankness.

6oz TASTER \$5 / 12oz TEKU GLASS \$8

MAUI WOWIE - SMOOTHIE BEER WITH PINK PINEAPPLE, GUAVA, AND STRAWBERRY 4.5%

Buckle up for this flavour bomb! Insane juiciness provided by the fresh puree of 3 fruits: pink pineapple, guava and strawberry. This new version in our Blasfema series tastes of fresh nectar which exudes those natural tart and sweet flavours you love!

6oz TASTER \$6 / 10oz TEKU GLASS \$9

LIMITEDS / TASTING ROOM EXCLUSIVES

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

VINELLO: VIOLA - PIQUETTE INSPIRED BEER WITH CABERNET SAUVIGNON GRAPE POMACE 6%

Fermented with wild yeast from the skins of second use Cabernet Sauvignon grape pomace sourced from Ursa Major Winery and fermented with local wildflower honey. Enjoy aromas of cherry candy, watermelon, and rose, followed by flavours of juicy red currants.

10oz WINE GLASS \$8

RIBES NERO 2023 - BARREL AGED SOUR WITH BLACK CURRANTS 6%

A blend of mixed-fermentation, barrel aged beers re-fermented on fresh black currants from the Fraser Valley. Aromas of guava and oak lead to flavours of strawberry, lemon, tropical fruit, cranberry and vanilla with a bright acidity and exciting carbonation.

10oz WINE GLASS \$9

LAGERS ON TAP

EL MALECÓN - MEXICAN CORN LAGER 5%

To make this beer light, clean and easy-drinking, we utilized a heavy addition of flaked corn. Aromas of lemon and honeysuckle lead to biscuity flavours of graham cracker, cornbread and honey. This batch is hopped with Triumph for an added citrus character.

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

RUBICONDA - CZECH AMBER LAGER 5%

Double decocted, naturally carbed and fermented ice-cold with a traditional Czech yeast. Expect flavours and aromas of maple cookie, holiday spice and toasted nuts with a caramel sweetness and balanced bitterness that lingers on the palate provided by Czech Saaz hops.

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

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.

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

LAGER POURS EXPLAINED

MILK POUR
OR MLÍKO

Sweet, meringue-like micro-foam. Boasts of grain sweetness and hop floralness. Best enjoyed quickly before the foam settles. Each pour is about ~ 6oz of beer in a Czech krug.

SLOW
POUR

Softens the mouthfeel for delicate flavours and aromas. Includes ~ 6oz of meringue-like fluffy head which protects the beer from oxygen. Takes 3-5 mins and is poured in a large 20oz glass to account for head.

SIDE
PULL

The tap contains a screen that aerates the beer as it pours creating a thick, meringue-like, creamy head of foam that elevates the aromas and textures. Served in a large Czech krug to account for head.

FLIP OVER FOR SOURS, ALES, IPAS + OTHER BEVERAGES →

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ALES ON TAP

TART WILD ALE WITH LOCAL KIWI 5%

Aromas of pineapple and citrus fruit lead to flavours of lemon, tangerine and fresh kiwi with a medium body and bright acidity.
6oz TASTER \$4 / 12oz TEKU GLASS \$7.5

MAIZE RUNNER - MODERN PALE ALE 5%

Crafted with a blend of barley and corn and fermented cold with lager yeast, this modern West Coast Pale boasts a subtle sweetness balanced by its hoppy bitterness. This batch is hopped with Simcoe, Idaho 7 and Amarillo.
6oz TASTER \$4 / 14oz ALE GLASS \$8

THE LUCKY BREW - S.M.A.S.H. PALE ALE 5.2%

Made in collaboration with Down Syndrome Resource Foundation for World Down Syndrome Day. This Single Malt & Single Hop pale highlights pilsner malt and local Cascade hops. Prominent flavours and aromas of watermelon and mango with a soft floral character.
6oz TASTER \$4 / 14oz ALE GLASS \$8

GOLD MEDAL DEER - NORTHWEST RED ALE 5.6%

You'll be caught in the headlights by the award-winning balance of caramel malt sweetness and local West Coast hops that characterizes this classic style. This American Amber Ale is liberally dry-hopped to amplify the citrusy & earthy flavours and aromas.
6oz TASTER \$4 / 14oz ALE GLASS \$8

BIRDS OF A FEATHER - TINY HAZY IPA 4%

...Flock Together! This Pride beer uses a combination of thiolized yeast and modern hop products to layer in hop character that boasts aromas of passionfruit, citrus, with a touch of resinous dank. Hopped with Citra Lupomax, Motueka, Citra Incognito, and Citra Spectrum.
6oz TASTER \$4 / 14oz ALE GLASS \$8

MISSING LYNX - MIDWEST HAZY IPA 5.5%

The missing link between both West and East Coast IPAs! Anticipate aromas of citrus and tropical fruits, with big flavours of melon and grapefruit, followed by a subtle piney earthiness. This batch was hopped with local Cascade, Chinook and Centennial.
6oz TASTER \$4 / 14oz ALE GLASS \$8

HERON AFTER - COLD IPA 5.5%

A blend of a clean, crisp lager complimented by the hop profile of a West Coast IPA. Cereal mashed with rice and fermented warm with our house lager yeast. Flavours and aromas of berry, citrus and tropical fruit and lands on a dry, crisp and complex grain character.
6oz TASTER \$4 / 14oz ALE GLASS \$8

WINE

PMJ PIQUETTE 2022 - PAMPLEMOUSSE JUS 8%

Small batch dark red piquette kegged 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 and a clean acidity.
5oz \$10 / BTL \$40 / ABRUZZO, ITALIA

NERO D'AVOLA - CUSUMANO 14%

The palate features dark cherries, chocolate, cocoa, and pepper with firm tannins and a 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
8oz \$11 / EMILIA ROMAGNA, ITALIA

COCKTAILS

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%

RHUBARB FIZZ 12

Gin, British rhubarb and custard candy with a welcome herbal and bitter finish. / 12oz / 4.5%

GRAPEFRUIT PALOMA 12

Bursting with bright flavours of grapefruit and lime, slightly saline, tequila forward. / 12oz / 6.9%

SMOKED MICHELADA 9.5

Made with our Poco Fumo Smoked Helles Lager with tomato juice, lime and a blend of spices with a smoked salt and tajin rim.

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

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, IPA or Pale Ale / 12oz

DICKIE'S GINGER BEER 6

Original or Strawberry / 12oz



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.

SMOKE SHOW FEATURES

CHICKEN WINGS

SALT + PEPPER WINGS 16

1lb of wings with choice of ranch, truffle mayo or chipotle mayo

BBQ WINGS 16

1lb of wings with our signature homemade bbq sauce

add an extra dip +2

PIZZA SPECIALS

THE BIG STEVE 28

in collaboration with Steve's Smoked Meats, this pizza features his signature Montreal Smoked Meat with raclette, roasted peppers, roasted tomatoes, chipotle mayo and fried crispy shallots

MAGIC MUSHROOMS 28

house smoked oyster mushrooms, fior di latte, red onions, creamy burrata and parsley chimichurri, topped with shaved grana padano

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, 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, 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 straciatella 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 + straciatella 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

MARGHERITA with BURRATA 25.5

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

CAMPO with BURRATA 31

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

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

SMOKE SHOW PIZZA FEATURES

THE BIG STEVE 28

in collaboration with Steve's Smoked Meats, this pizza features his signature Montreal Smoked Meat with raclette, roasted peppers, roasted tomatoes, chipotle mayo and fried crispy shallots

MAGIC MUSHROOMS 28

house smoked oyster mushrooms, fior di latte, red onions, creamy burrata and parsley chimichurri, topped with shaved grana padano

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**

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
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

*contains eggs