

In lieu of tasting flights, most beers are available in a 6oz taster served in a tek. Max two tasters at a time per person.

FEATURES

TERRA - RUSTIC TABLE LAGER 3.8%

in collaboration with Barnside Brewing

Terra, or land, is made with 100% local pilsner and wheat malt from Field Five Farm and utilizes a locally grown experimental hop that was aged for almost two years at Barnside. We paired this with a touch of their fresh Sterling hops for balance, and then we fermented Terra with a classic strain of lager yeast to compliment the low alcohol and rustic nature of a table lager. Terra was single decocted and naturally carbonated to create a fluffy mouthfeel with a substantial head of foam.

6oz TASTER or MLIKO \$4 / 12oz KRUG \$7.5

MARE - OYSTER PILSNER 5.5%

in collaboration with Land and Sea Brewing

Mare, or Sea, is made with 100% local pilsner malt from Field Five Farm and local Sterling hops from Barnside Brewing. Oyster shells from Fanny Bay were used to modify the water profile giving Mare a nice salinity and a complex minerality. Expect aromas of the ocean alongside bright lemon and fresh cut grass. Has a medium body and smooth mouthfeel.

6oz TASTER or MLIKO \$4 / 14oz PILSNER GLASS \$8

GUEST TAP

BARNSIDE BREWING: MEXICAN LIGHT LAGER 4.5%

Brewed with Barnside's own pilsner malt, German Vienna malt, Canadian Flaked Maize, and hopped with their farm-grown Sterling hops and a classic strain of Czech yeast. Part of their new specialty lager series.

6oz TASTER or MLIKO \$4 / 14oz PILSNER GLASS \$8

LAGERS

ZENIT - 10° CZECH PALE LAGER 4.2%

Loads of Czech Saaz hops were used in the kettle. Aromas of lemon balm, green tea and classic noble hop spice lead to flavours of fresh baked bread and honey. The finish is clean and crisp, and highly drinkable from the natural carbonation.

6oz TASTER or MLIKO \$4 / 12oz KRUG \$7.5

POCO FUMO - SMOKED HELLES LAGER 4.8%

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 enhanced by a single decoction mash with a medium body and soft, natural carbonation.

6oz TASTER or MLIKO \$4 / 12oz KRUG \$7.5

LA PIAZZA - ITALIAN PILSNER 5%

Made with a blend of European and local barley from Field Five Farm and dry-hopped with a moderate dose of noble hops. The result is a crisp and clean pilsner with a biscuity malt profile, floral, resinous hop character and a smooth refreshing finish.

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

LIMITEDS

MAGNOLIA - MIXED FERMANTATION SAISON WITH MAGNOLIA FLOWERS 4.6%

Magnolia is a blend of fresh and matured barrel-aged mixed-fermentation saisons conditioned on fresh magnolia flowers foraged from a neighbour's backyard in East Vancouver. This beer was then refermented in the bottle with locally sourced wildflower honey. Expect a bright and balanced acidity with a champagne-like carbonation that cleanses your palette with each sip.

750ml BOTTLE FOR THE TABLE \$21 (for 2+ people) / great for sharing

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

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

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

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

10oz WINE GLASS \$8

RIBES NERO - BARREL AGED SOUR WITH BLACK CURRANTS 6%

A blend of mixed-fermentation, barrel aged beers re-fermented on 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

GOSE WITH BLACK LIME - TART GERMAN WHEAT ALE 4.4%

Well-balanced, easy drinking wheat beer fermented with our house culture plus additions of black limes and sea salt. Aromas of citrus and white pepper lead to flavours of lemon and spice with a subtle brett funk. Bright, crisp, and very citrusy!
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. Hopped with Simcoe, Idaho 7 and Amarillo.
6oz TASTER \$4 / 14oz ALE GLASS \$8

GOLD MEDAL DEER - NORTHWEST RED ALE 5.6%

An award-winning balance of caramel malt sweetness and local West Coast hops. This American Amber Ale is liberally dry-hopped to amplify the citrusy & earthy flavours and aromas.
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 piney earthiness. This batch was hopped with local Cascade, Chinook and Centennial.
6oz TASTER \$4 / 14oz ALE GLASS \$8

HERON BACK AGAIN - HYBRID IPA 6.3%

Brewed with lager yeast and lots of wheat with a heavy dose of New Zealand Motueka hops and amplified with Nelson Sauvin and Rakau to create big tropical aromas and a smooth body. Boasts flavours and aromas of papaya, mango and little dank.
6oz TEKU TASTER \$4 / 14oz ALE GLASS \$8

PARTY ANIMAL - HAZY IPA 6.5%

All the hoppiness we love in a hazy with little bitterness! The combination of wheat and oats provides a fluffy base for this hop heavy IPA that showcases three different types of Citra hops and Sabro Lupomax. Expect aromas of ripe mango and citrus that lead to big, tropical juice flavours. Wildly easy-drinking!
6oz TEKU 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 \$10 / 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 \$11 / BTL \$42 / 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 \$12 / BTL \$45 / 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 \$12 / EMILIA ROMAGNA, ITALIA

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

CREEK AND GULLY - APPLE CHERRY 8.5%

Made with a field blend of apple cider and fresh summer Crystalina cherries pitched whole. Juicy, tart, floral and rich with natural fruit character.
355ml CAN \$9

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

COCKTAILS

NEGRONI CLASSICO 13.5

Odd Society vermouth and gin, campari, orange / 3oz / 30%

PEP IN YOUR STEP 14

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

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

NON-ALC DRINKS

HOUSE SODA 4

Mango Orange or Blackberry Lemonade / 12oz

NONNY NON-ALCOHOLIC BEER 7

Czech Pilsner or Pale Ale / 12oz

DRY GOODS NON-ALCOHOLIC BEER 7

West Coast IPA / 12oz

DICKIE'S GINGER BEER 7

Original or Strawberry / 12oz



LUNCH MENU

AVAILABLE TUES-FRIDAY 12PM-3PM

PANINI

signature lunch sandwiches

add house side salad to any sandwich +4

RED HOT 14

soppresata, 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/gf option) marinated in spices, lemon, and garlic, served with house bread with balsamic glaze

BRESAOLA ROLLS 8

(gf) five cured beef 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/gf option) radicchio, arugula, house lemon dressing, shaved pecorino romano DOP, balsamic glaze and toasted house bread

BEET SALAD 17.75

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

add focaccia + 5

add chicken breast + 6

gluten free option with gf crackers

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/gf option) served with olive oil, arugula, balsamic glaze and fresh baked focaccia
add prosciutto crudo DOP + 10

SALUMI e FORMAGGI MISTI 25

(gf option) cured meats and cheeses served with house bread

TAGLIERE IMPERIALE 44

(gf option) extra large platter of cured meats and cheeses served with house bread, taralli, marinated veggies and olives

add focaccia + 5

gluten free option with gf crackers by request



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.

****Please note: auto-gratuity is applied to all groups 10+****

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

(gf) 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

(gf) 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