

## FROM THE LUKR SIDE PULL TAP

### 'LÁSKA' - 12° CZECH PILSNER 4.8%

Inspired by the OG pilsner, we utilized an enhanced decoction mash using Bohemian pilsner malt, leaving the beer with a higher level of sweetness to balance the massive charge of Czech Saaz hops. The perfect beer for the Lukr experience!

Our Czech Lukr side pull contains a screen that aerates the beer as it pours creating a milky head of foam while trapping carbonation and is poured in the following formats:



#### 6oz MLÍKO 4.00

all wet 'milky' foam, creamy and sweet, drink very quickly like a shot of milk; perfect as a taster size option or for dessert



#### 9oz ŠNYT 5.50

a 'crisp' and refreshing pour with 2 parts beer, 3 parts foam; great for someone wanting a small beer with perfect carbonation



#### 12oz HLADINKA 7.50

a 'smooth' pour with 3 fingers of head that elevates the aromas and textures while trapping in carbonation; crisp with a very smooth mouthfeel

## LAGERS ON TAP

### 'LA FREDDA' - AMERICAN LIGHT LAGER 3.5%

We used locally sourced pilsner malt from Field Five Farm in conjunction with flaked corn and rice to create a low alcohol and highly crushable easy lager. Delicately hopped for balance and fermented ice cold with natural carbonation and a crisp, clean finish.

### 'LA PIAZZA' - ITALIAN PILSNER 5%

Lagered extensively for a crisp, clean finish and dry hopped with Hallertau and Saphir hops. Served as a traditional slow pour which takes 3-5 mins

### 'RUBICONDA' - 11° CZECH AMBER LAGER 5%

Inspired by Polotmavý Ležák, Rubiconda is a full-bodied amber lager hopped with Czech Saaz. Our take is double decocted to enhance the malt character. Naturally carbonated and fermented ice-cold with our house yeast.

### 'PASSEGGIATA' - VIENNA LAGER 5%

Aromas of biscuit and toasted nuts lead to flavours of honey with a subtle yet complex roasted malt character and balanced bitterness.

### 'DARKNESS ABLAZE' - SMOKED DOPPELBOCK 8%

This strong, double-decocted amber lager incorporates beechwood and oak smoked malt for a balanced smokiness. Darkness Ablaze has a full mouthfeel and a rich body that is amplified by natural carbonation, making this beer surprisingly quaffable.

## COLLABS

### 'BIRRA FRIENDS' - WEST COAST PILSNER WITH SPRUCE TIPS 5%

(In Collaboration with Coast Mountain Brewing) A crisp pilsner brewed with Weyermann pilsner malt and a dash of wheat and infused with spruce tips. For hops we went with Saaz, Simcoe and Chinook at flameout and a dry-hopping of Mosaic Cryo, Simcoe, and Chinook.

## FROM THE NITRO TAP

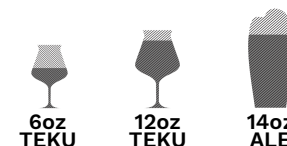
### 'MARE OSCURO' - KELP BALTIC PORTER 7%

In collaboration with our friend North Pacific Kelp, we utilized four different varieties of kelp locally sourced from Haida Gwaii. The use of kelp in both the mash and whirlpool provides a distinct sea-like saltiness and earthy aromatics with a pleasant minerality.

**\*\*Served on our Nitro Tap for a cloud-like mouthfeel. Takes 5 mins to perfect\*\***



6oz TEKU	6oz MLIKO	14oz PILS	12oz KRUG	14oz ALE	10oz TULIP
4.00	4.00	---	---	7.50	
4.00	4.00	8.00			
4.00	4.00	---	7.50		
4.00	4.00	---	7.50		
4.00	---	---	---	---	6.50
4.00	4.00	8.00			
4.00	---	---	---	---	6.50



## ALES + SOURS

### 'GOLD MEDAL DEER' - NORTH WEST RED ALE 5.6%

Modeled after a classic PNW amber ale, this award-winning beer has a depth of biscuit and caramel malt character that is balanced by a generous addition of C-hops which contribute a bouquet of pine and citrus. "Your Dad's favourite beer".

### 'DUOMO' - KOLSCH STYLE ALE 5%

Our take on a German-style Kolsch, brewed with a blend of European and local malts, Tettnanger hops and a classic strain of Kolsch yeast.

### 'ZEST IN SHOW' - HAZY IPA with CITRUS ZEST 5.8%

A rich full bodied, mimosa-like Hazy IPA with loads of citrus zest and a heavy dose of Citra throughout including T90, Incognito, and Lupomax. Built on a rich base of wheat and oats for a fluffy head of foam and a rich mouthfeel. Extremely juicy and easy-drinking!

### 'HERON AFTER' - COLD IPA 6.5%

The marriage between a crisp lager and a West Coast IPA! Cereal mashed with a large portion of rice and fermented warm with our house lager yeast. This batch is hopped in the kettle with local Chinook and dry hopped with Simcoe and local Cascade.

### TART WILD ALE WITH PEAR 5.5%

Fermented with our house culture and re-fermented on hundreds of pounds of fresh pears from Summerland.

### '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 refermented in the can with local honey. Enjoy aromas of cherry candy, watermelon, and rose, followed by flavours of juicy red currants.

6oz TEKU	12oz TEKU	14oz ALE
4.00	----	8.00
4.00	----	8.00
4.00	----	8.00
4.00	8.00	----
10oz POUR ONLY		8.00

## WINE

### PMJ PIQUETTE 2022 - PAMPLEMOUSSE JUS 8%

light and effervescent with notes of stone fruit, lychee, and Brett funk  
5oz 10

### PECORINO - BARONI DI VALFORTE 14%

easy-drinking with floral aromas of peaches, and citrus and a clean acidity  
5oz 11 / Bottle 42

### NERO D'AVOLA - CUSUMANO 14%

dark cherries, chocolate, cocoa, and pepper with firm tannins  
5oz 12 / Bottle 45

### LAMBRUSCO - SCARPETTA 9.5%

vibrant, fresh with a kiss of sweetness and a wonderful tart finish  
8oz 12

## NON-ALCOHOLIC DRINKS

### HOUSE SODA 4

Mango Orange or Blackberry Lemonade / 12oz

### CALLISTER COLA 6

### DRY GOODS NON-ALCOHOLIC DRAFT BEER 7

Classic Pilsner / 12oz

### DRY GOODS NON-ALCOHOLIC BEER 7

West Coast IPA / 12oz

### DICKIE'S GINGER BEER 7

Original or Strawberry / 12oz

## CIDER

### DOMINION - MAGIC HOUR 6.6%

Made with early-season apples, French bittersweets and crabapples.  
6oz 4.5 / 12oz 8

### SUNDAY CIDER - STONE FRUIT 6%

Juicy Okanagan Macintosh and pink ladies, fresh apricot and peach juice.  
355ml CAN 9

### SUNDAY CIDER - TROP HOP 4.2%

Blended with fresh pineapple juice and hopped with BC Cascade hops.  
355ml CAN 9

### NOMAD - DABINETT 6.5%

Single varietal; notes of lemon zest, lemongrass and vinous tones.  
500ml BOTTLE 13

### NOMAD - PEAR 6.5%

An elegant semi-dry with a floral nose and crisp effervescent finish.  
500ml BOTTLE 13

## COCKTAILS

### NEGRONI 13.5

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

### PLEASE! BEV CO - GRAPEFRUIT PALOMA 12

Bursting with flavours of grapefruit and lime, tequila forward (12oz / 6.9%)

### PLEASE! BEV CO - MANGO COCONUT 12

mango, coconut, lime, vodka (12oz / 6.9%)

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**LUPPOLO** | BREWING  
COMPANY  
BREWERY & PIZZERIA

## LUNCH MENU

AVAILABLE TUES-FRIDAY 12PM-3PM

### PANINI

add a house side salad to any sandwich +4

#### TUNAVVERSE 15

tuna, fior di latte, hard boiled egg,  
spring mix, mayo\*

#### 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 17.50

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

++ contains eggs and anchovy / \*contains eggs

## STARTERS

#### TARALLI 4

(v) crackers made with olive oil and wine

#### OLIVES 7

(v/gf option) served with house bread and balsamic

#### MEATBALLS 13.25

(gf option) three slow cooked meatballs in sauce, house  
bread and topped with parmigiano reggiano\*  
add extra meatball + 3.25 ea

#### BRUSCHETTE MISTE 18

(v) eight bruschette: artichoke + ricotta; truffle paste +  
stracciatella; cherry tomatoes; peppers + balsamic

#### FOCACCIA e BURRATA 20

(v/gf option) burrata, EVOO, balsamic glaze, focaccia  
add prosciutto crudo DOP + 10

#### SALUMI e FORMAGGI MISTI 25

(gf option) cured meats and cheeses with house bread

#### TAGLIERE IMPERIALE 46.5

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

#### BUFALA e PROSCIUTTO 25

fresh buffalo mozzarella imported from Italy, with  
sliced prosciutto \*super limited, subject to availability  
\*add focaccia to any starter +5

## FLATBREADS

#### SAUCY FLATBREAD 18

topped with meatball sauce, basil pesto, parmigiano  
reggiano, and shaved pecorino romano

#### SMOKED SALMON FLATBREAD 20

tomato sauce, smoked salmon, spring mix and mayo\*

## SALADS

#### CAESAR SALAD 14.75

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

#### HOUSE SALAD 14.75

(v/gf option) radicchio, arugula, lemon dressing,  
pecorino, balsamic glaze and bread

#### BEET SALAD 17.75

(v/gf option) beets, arugula, pistachios and  
stracciatella with rhubarb dressing and bread

#### KALE SALAD 18

(v/gf option) kale, squash, pears, pecans, red  
onions, goat cheese, balsamic vinaigrette and bread

#### WHICH CAME FIRST SALAD 18

(gf option) chicken, hard boiled egg, spring mix,  
cherry tomatoes, roasted peppers, parmigiano  
reggiano, balsamic vinaigrette, and bread

focaccia + 5 / chicken breast + 6 / smoked salmon + 4.5  
\*\*gluten free option with gf crackers

## DESSERTS

#### AFFOGATO 6

(v/gf) vanilla ice cream immersed in espresso

#### SUNDAE 8

(v/gf) vanilla ice cream topped with your choice of  
nutella, Italian cherry, or caramel

#### PANNA COTTA 9

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

#### TIRAMISU 9

(v) espresso soaked ladyfingers,  
mascarpone cream, cocoa powder\*

#### CHOCOLATE LAVA CAKE 9

(v) served warm with vanilla ice cream\*

#### NUTELLA PIZZA 18

(v) nutella, pistachios and Italian cherry  
served with vanilla ice cream

*Our food program is a partnership with Local Pizzaiolo. Our pizza is made with a blend of high quality Italian ingredients and has a light and flavorful crust that is crisp on the outside and soft on the inside. Parties of 10+ are subject to a 20% auto gratuity.*

## SPECIALS

### BUFALINA 25

(v) tomato sauce, fresh buffalo mozzarella imported from Italy, oregano, basil, EVOO  
\*super limited and subject to availability\*

### SWEET & SPICY 26

(veg option) squash cream, fior di latte, pecorino romano, gorgonzola, basil with choice of 'nduja or (v) calabrian chili sauce

### BELIEVE IT OR NUT 26

fior di latte, smoked speck (pork), gorgonzola, walnuts, pear, radicchio, with hot honey

### MORTADELLA 28

fior di latte, mortadella, Italian burrata, cherry tomatoes, pecorino romano, pistachio pesto

### CAMPO WITH BURRATA 31

tomato sauce, fior di latte, prosciutto crudo, arugula, and burrata

## CALZONES

### MELANZANA 22

(v) tomato sauce, fior di latte, provolone, parmigiano reggiano, eggplant, fresh basil

### THE WHOLE HOG 24

ham, fior di latte, truffle paste, ricotta, mushrooms

## RED

### MARINARA 15

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

### MARGHERITA 18

(v) tomato sauce, fior di latte, pecorino romano, topped with olive oil and fresh basil

### MARGHERITA WITH BURRATA 25.5

(v) tomato sauce, fior di latte, basil, 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 with choice of 'nduja, anchovies or (v) black olives

### LUMBERJACK 21

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

### CAVEMAN 24

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

### DIAVOLA 24

tomato sauce, fior di latte, soppressata, 'nduja, topped with whipped ricotta and olive crumble

## WHITE

### VEGANA 23

vegan cheese, roasted peppers and eggplant, red onion, parsley, garlic, topped with arugula

### MILKY WAY 22

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

### 'SHROOM 25

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

### ZUCCA 26

(v) fior di latte, roasted squash, kale, pecorino romano, goat cheese, pecans, lemon zest

### PATATE 22

fior di latte, fingerling potatoes, rosemary, with choice of pancetta or ham

### SALSICCIA E FUNGHI 23

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

### GORGONZILLA 23

fior di latte, gorgonzola, ham, onion, arugula

## PIZZA DIPS

\$2 ea: chili sauce, caesar\*, ranch\*, olive oil + balsamic, chipotle mayo\* or a side of meatball sauce / \$3 ea: truffle mayo\*, hot honey, basil pesto

## PIZZA ADD ONS

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