LUPPOLO BREWING COMPANY
BREWERY & PIZZERIA

ALES ON TAP

ALL GLASSWARE IS STYLE DEPENDANT

	SMALL	REGULAR
'THE WANTING COMES IN WAVES' - TINY WEST COAST IPA 4% COLLAB WITH CHANGING COLOURS - a crisp IPA hopped with Citra, Citra Incognito, and Nelson Sauvin.	4.00 (6oz)	8.00 (14oz)
'ANIMALE HOUSE' - DOUBLE HAZY IPA 8% Chinook incognito added on the hot side, fermented with a thiolized yeast and dry hopped with Citra, Mosaic, Sabro, and Citra Lupomax.	4.00 (6oz)	7.00 (10oz)
'CLOUD 9' - MARSHMALLOW FLUFF HAZY IPA 8% A version of our Animale House dosed with marshmallow fluff because why not.	4.00 (6oz)	7.00 (10oz)
'HERON NOW' - WEST COAST IPA 6.3% This batch is hopped with Cascade, Centennial, Simcoe and Citra Incognito.	4.00 (6oz)	8.00 (14oz)
'BAT TO BLACK' - BLACK IPA 6.5% Hopped heavily with classic C-hops to give this beer a resinous piney character that balances harmoniously with the chocolate wheat malt.	4.00 (6oz)	8.00 (14oz)
'NEW WORLD SOUR' - DRY HOPPED SOUR 4.5% Blended and fermented with our house culture of Brett C and Lactobacillus and dry-hopped generously with tropical New Zealand Rakau hops.	4.00 (6oz)	7.50 (12oz)
TART WILD ALE WITH RASPBERRY 5.4% Fermented with our house culture of and refermented on hundreds of pounds of fresh local raspberries.	4.00 (6oz)	8.00 (12oz)

LAGERS ON TAP (lukr listed below)

	SMALL	MLÍKO	REGULAR
'CAMPAGNA' - FRANCONIAN KELLERBIER 4.6% Brewed with heirloom German malts and noble hops; double-decocted and naturally carbed.	4.00 (6oz)	4.00	8.00 (14oz)
'PICCOLO' - MUNICH HELLES LAGER 4.8% Crisp and refreshing, a perfect balance of malt sweetness and hop bitterness.	4.00 (6oz)	4.00	8.00 (14oz)
'LA PIAZZA' - ITALIAN PILSNER 5% Lagered long for a crisp, clean finish;dry hopped with Mittlefruh + Saphir. Served as a traditional slow pour.	4.00 (6oz)	4.00	8.00 (14oz)
'GREENER PASTURES' - FRESH HOP PILSNER 5.9% Brewed in celebration of the once-a-year BC hop harvest with hundreds of pounds of fresh Chinook Hops from Myrtle Meadows including a dry hop of freshly pelletized Chinook.	4.00 (6oz)	4.00	8.00 (14oz)

LAGER ON THE LUKR SIDE PULL TAP

'CIELO' - SLOVENIAN PILSNER 5%
Brewed with European pilsner malt and dry hopped with Old World Slovenian varietals Savinjski Goldings and Styrian Celaia. Aromas of wormwood, menthol, and classic noble hop spice along with a bold grain character.

POUR STYLES FOR CZECH LAGERS ON THE LUKRS ONLY:

6oz MLÍKO 4.00
all wet 'milky' foam, creamy and sweet, meant to drink fast, **available for all lagers**

9oz ŠNYT 5.50
'crisp' and refreshing pour with 2 parts beer, 3 parts foam, 1 part space

12oz HLADINKA 7.50
The standard Czech pour. Crisp and 'smooth' pour with 3 fingers of head; perfect carb

MLIKO MONDAYS! $3 MLIKOS / $4.5 SNYTS
$6 HLADINKAS / $6 BEER FEATURES / 25% OFF ALL FOOD!

LUPPOLO BREWING COMPANY
BREWERY & PIZZERIA

NON-ALCOHOLIC DRINKS

HOUSE SODA 4
Mango Orange or Blackberry Lemon / 12oz

NOT TOO SWEET CRAFT SODAS 6
Cola or Root Beer / 355ml can

DICKIE'S GINGER BEER 7
Classic or Strawberry / 355ml can

DRY GOODS NON-ALC PILSNER ON TAP 7
Bursting with a balanced malt flavour and a hint of hop aroma, this non-alcoholic brew offers a refreshing taste of tradition.

DRY GOODS NON-ALCOHOLIC WEST COAST IPA 7
With an intense hop aroma and flavour that shines brightly
355ml

CIDER

SUNDAY CIDER - ROSÉ 6%
Ripe apples, Saskatoon berries, hibiscus and elderflowers.
355ML CAN 9.5

SUNDAY CIDER - STONE FRUIT 6%
Juicy Macintosh and pink ladies, apricot and peach juice.
355ml CAN 9.5

CREEK & GULLY - FLORA 6.9% (ON TAP)
Fermented spontaneously using low-intervention with 9 varieties of apples; fresh, floral, appley!
6oz 4.5 / 12oz 8

WINE

NATURAL WINE - RED PIQUETTE / PAMPLEMOUSSE JUS 8%
Light and effervescent with notes of stone fruit, lychee, and Brett funk
5oz 10

RED - NERO D'AVOLA 14%
dark cherries, chocolate, cocoa, and pepper with firm tannins
5oz 12 / Bottle 48

WHITE - JOUE WHITE FIELD BLEND 13%
blend of Pinot Gris and Gewürztraminer, structured, textured, and lightly saline, with precise layers of fruit
5oz 12 / Bottle 48

COCKTAILS

ALL LOCAL NEGRONI 14
Odd Society gin, Esquimalt Vermouth, Woods Amaro, orange essence (3oz / 30%)

PLEASE! BEV CO - GRAPEFRUIT PALOMA 13
Bursting with flavours of grapefruit and lime, tequila forward (12oz / 6.9%)

PLEASE! BEV CO - MANGO COCONUT 13
mango, coconut, lime, vodka (12oz / 6.9%)

MLIKO MONDAYS! $3 MLIKOS / $4.5 SNYTS
$6 HLADINKAS / $6 BEER FEATURES / 25% OFF ALL FOOD!

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.

contains dairy +contains eggs

STARTERS

TARALLI 4.5
(v) crackers made with olive oil and wine

OLIVES 7
(v/gf) house mixed olives

CARPACCIO di BRESAOLA 17
(gf) sliced bresaola (beef), arugula, cherry tomatoes, grana padano, olive oil, balsamic

MEATBALLS 14
(gf option) three beef meatballs in sauce, topped with parmigiano reggiano*, bread
add extra meatball + 3.5 ea / foccacia +5

BRUSCHETTE MISTE 18
(v) artichoke + ricotta; truffle spread + stracciatella; tomatoes in oil; roasted peppers

FOCACCIA & BURRATA 20
(v/gf option) burrata, EVOO, balsamic, focaccia
add sliced prosciutto + 10

BUFFALO MOZZA & PROSCIUTTO 25
fresh buffalo mozzarella imported from Italy, with sliced prosciutto (add focaccia +5)

VEGGIE PLATTER 24
(vegan/gf option) a large mix of marinated and house roasted veggies served with focaccia

MEAT & CHEESE PLATTER 28
(gf option) cured meats and cheeses with focaccia

SAUCY FLATBREAD 18
topped with meatball sauce, parmigiano reggiano, and shaved pecorino romano, fresh basil

SQUASH FLATBREAD 20
(vegan) cheese, squash cream, roasted mushrooms, olive crumble

ALL·YOU·CAN·EAT
PIZZA

AVAILABLE TUESDAYS & WEDNESDAYS
BY RESERVATION ONLY
FOUR COURSES FOR $35

INCLUDES APPETIZER,
SALAD + FOCACCIA, ALL YOU
CAN EAT PIZZA AND A DESSERT
4 PEOPLE MINIMUM

SALADS

CAESAR SALAD 14.75
romaine, croutons, parmigiano reggiano, caesar+

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 raspberry dressing and bread

KALE SALAD 18
kale, pickled onions, roasted squash, pecans, sliced pear, goat cheese, dressing and bread

WHICH CAME FIRST SALAD 18
(gf option) greens, chicken, hard boiled egg, cherry tomatoes, roasted peppers, parmigiano reggiano, balsamic vinaigrette, and bread+

SALAD ADD ONS
focaccia + 5 / chicken + 6 / prawns + 6 / tuna +6
***gluten free option served with gf crackers*

SWEETS

AFFOGATO 6
(v/gf) vanilla ice cream immersed in espresso
(vegan ice cream option +2)

ICE CREAM SUNDAE 8
(v/gf) vanilla ice cream with your choice of pistachio cream, nutella, cherry, or caramel
(vegan ice cream option +2)

VEGAN ICE CREAM SUNDAE 10
vegan vanilla ice cream with Italian cherries

PANNA COTTA 9
(v/gf) Vanilla pudding with choice of pistachio cream, nutella, cherry, or caramel topping

TIRAMISU 9
(v) espresso ladyfingers, mascarpone, cocoa*

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 (serves 2-6)

LUPPOLO PIZZA MENU

PIZZA DIPS

Calabrian chili sauce, caesar*+, ranch*, chipotle mayo+, a side of meatball sauce 2.00

truffle mayo+, house hot honey 3.00

PIZZA ADD ONS

vegan cheese 3.00
veggie topping 3.00
meat or cheese 3.50
prawns/tuna 6.00
chicken 6.00
basil 1.00
burrata 10
anchovies 3.5
prosciutto 5.00
bresaola 5.00
buffalo mozzarella 10
oregano free

TOMATO SAUCE BASE

MARINARA 15
(vegan) tomato base, garlic, oregano
with vegan cheese 18

THE SPICY VEGAN 23
(vegan) tomato sauce, vegan cheese, roasted rapini, Calabrian chili sauce, garlic
(also available with regular fior di latte)

MARGHERITA 18
(v) tomato base, fior di latte, pecorino, basil

MARGHERITA with BURRATA 25.5
(v) tomato base, fior di latte, basil, whipped burrata

ORTOLANA 22
(v) tomato base, fior di latte, roasted peppers, artichokes, red onion, olive crumble, and basil

CHERRY 20
(veg option) tomato base, fior di latte, garlic, oregano, and cherry tomatoes with
choice of 'nduja, anchovies or (v) black olives

BUFALINA 25
(v) tomato base, buffalo mozzarella, oregano, basil

SWEET HEAT PEPPERONI 25
tomato base, fior di latte, pepperoni, topped with hot honey and pecorino

LUMBERJACK 21
tomato base, fior di latte, roasted mushrooms, ham

CAVEMAN 24
tomato base, fior di latte, salame, pancetta, sausage

DIAVOLA 24
tomato base, fior di latte, soppressata, 'nduja, topped with whipped ricotta and olive crumble

LAMBORGHINI 26
tomato base, fior di latte, lamb sausage, pecorino, red onions and crispy kale (with hot honey +1)

CAMPO with BURRATA 31
tomato base, fior di latte, arugula, topped with prosciutto and whipped burrata

CHEESE BASE

VEGANA 23
(vegan) cheese, roasted red peppers, eggplant, red onion, parsley, garlic, and arugula
also available with regular fior di latte

BELIEVE IT OR NUT 24
(v) fior di latte, radicchio, gorgonzola, chopped walnuts, sliced pear, and hot honey
add speck (smoked prosciutto) 26

SHROOM 25
(v) porcini cream sauce, fior di latte, roasted mushrooms, parmigiano reggiano, truffle oil

SWEET & SPICY 26
(veg option) squash cream sauce, fior di latte, gorgonzola, 'nduja, pecorino and basil

ZUCCHINE 26
(v) truffle spread, fior di latte, buffalo mozzarella, zucchini, roasted mushrooms

PATATE 22
fior di latte, potatoes, rosemary, crispy pancetta

SAUSAGE & MUSHROOM 23
fior di latte, Italian sausage, mushrooms, cherry tomatoes, parmigiano, parsley

RAPINI WEENIE 23
fior di latte, roasted rapini, sausage, parmigiano
option to sub Italian sausage with anchovies

MORTADELLA 28
fior di latte, mortadella, whole burrata, cherry tomatoes, pecorino, pistachio pesto

CALZONES

MELANZANA 22
(v) tomato base, fior di latte, provolone, parmigiano reggiano, eggplant, fresh basil

TRUFFLE HAM 24
Italian ham, fior di latte, truffle spread, whipped ricotta, roasted mushrooms

**contains dairy +contains eggs*

LUPPOLO BREWING COMPANY
BREWERY & PIZZERIA

LUNCH SANDWICHES

AVAILABLE TUES-FRIDAY 12PM-4PM

TUNAVERSE 15
tuna, fior di latte, boiled egg, spring mix, mayo*

RED HOT 14
soppressata, fior di latte, provolone, red sauce

ALL 'CHOKED UP 14
finocchiona salame, artichokes,
artichoke ricotta, fior di latte, pistachio pesto

CAPRESE 14.75
(v) fior di latte, arugula, cherry tomatoes,
parmigiano reggiano, balsamic glaze
add bresaola or prosciutto +5

VEGGIE STAN 15
(v) roasted red peppers and mushrooms,
fior di latte, arugula, chipotle mayo*
add oven roasted chicken +6

TRUFFLE SHUFFLE 15
roasted chicken, fior di latte,
truffle spread, romaine,
caesar dressing++

MEGA MEATBALL 17.50
homemade all-beef meatballs in
tomato sauce, burrata, arugula,
parmigiano reggiano

add a house or caesar side salad +4

++ contains eggs and anchovy / *contains eggs

ALL·YOU·CAN·EAT PIZZA

CHOICE OF APPETIZER

SALUMI E FORMAGGI
Italian meats and cheeses

VEGGIE PLATTER
(v) roasted/marinated veggies, cheese

TWO SALADS

GREEN SALAD
(v) spring mix, vinaigrette

CAESAR SALAD
croutons, parmigiano reggiano**

ALL YOU CAN EAT PIZZA

MARINARA
(vegan) tomato sauce, garlic, oregano

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

THE GARDENER
(v) tomato sauce, fior di latte, artichokes, mushrooms, red onion, black olives

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

CHERRY
tomato sauce, fior di latte, garlic, oregano, and cherry tomatoes with **choice of 'nduja, anchovies or (v) black olives**

LUMBERJACK
tomato sauce, fior di latte, ham, mushrooms

SPICY DEVIL
tomato sauce, fior di latte with spicy soppressata

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

PATATE
fior di latte, fingerling potatoes, pancetta, rosemary

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

GORGONZILLA
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* or hot honey

*eggs **eggs + anchovy

DESSERT

NUTELLA PIZZA
(v) nutella, Italian cherry, icing sugar

sub vegan cheese on any pizza for $2 per pizza
all other substitutions politely declined

AYCE NOTES

Everything is served family style with minimum 4 adults and full table participation. Pizzas will be served one at a time per 2 people. 90 minute time limit. All leftover pizza is subject to a charge.

@luppolo_brewing / @localpizzaiolo