



BREW HALL

DINE OUT VANCOUVER

3 COURSES | \$35

— SELECT ONE FROM EACH COURSE —

FIRST COURSE

stracciatella mortadella crostini 2pc
creamy stracciatella cheese, mortadella, truffle honey,
garlic focaccia, crushed pistachio, basil

nduja jumbo prawns 3pc (GF)
jumbo prawns, grape tomatoes, nduja butter, lemon,
parsley, garlic focaccia

calabrian caesar salad (GF)
romaine, parm, calabrian chili crunch, parm breadcrumbs,
crispy capers, lemon, parsley, roasted garlic caesar dressing

buttermilk greens salad (V) (GF)
romaine, greens, cherry tomatoes, red onion, feta,
pistachio dill pickle crunch, buttermilk ranch dressing

SECOND COURSE

el camino chicken bowl (GF)
seared chicken tinga, tajín jalapeño crema, feta, avocado,
cilantro lime corn + bean salsa, pico de gallo, pickled red onions,
spiced rice, cilantro, house-fried tortilla chips

coppa ham + chili pineapple pizza (GF)
coppa ham, calabrian chili caramelized pineapple, pomodoro,
fior di latte, fontina, parm, parsley

vodka + stracciatella rigatoni (V)
vodka sauce, creamy stracciatella cheese, parm, garlic focaccia

miso sriracha honey salmon bowl
miso sriracha salmon, soy ginger bok choy, sunomono cucumber,
avocado, sesame jasmine rice, crispy onion furikake, cilantro

THIRD COURSE

lil' donuts (V)
carnival-style mini donuts, cinnamon sugar, salted caramel

brown butter + double chocolate skillet cookie (V)
brown butter, white and dark chocolate, toasted walnuts, vanilla mario's gelato

rotating adult slushie • 2oz (V) (GF)
ask for today's flavour

(V) VEGETARIAN

(GF) GLUTEN FRIENDLY

(GF) GLUTEN FRIENDLY OPTION - ASK FOR DETAILS