BREWHALL

For The Table

Blistered Shishito Peppers Ⓥ GF 12
spicy aji amarillo aioli, parmesan, lime, salt

Truffle Parmesan Fries Ⓥ GF 13
hand-cut kennebec fries, truffle aioli, parmesan, chives

Pull-Apart Garlic Cheese Buns Ⓥ 12½
king's hawaiian rolls, mozzarella, garlic butter, parmesan

Hummus + Muhammara Dip Ⓥ 16½
hummus, roasted red pepper + walnut dip, grape tomatoes, castelvetrano olives, feta, parsley, aleppo pepper flatbread

Hot Honey Popcorn Chicken 17
crispy chicken, hot honey, dill pickles

Beef Tartare GF 21
AAA flat iron steak, dijonnaise, shallot, dill pickle, capers, parmesan, chives, house-fried potato chips

Prawn Gyoza 18½
black vinegar + chili oil, spicy miso aioli, scallion, sesame, crispy onions, cilantro

Crispy Chicken Wings 19½
lightly battered, choice of vietnamese chili garlic GF, signature buffalo GF, salt + pepper GF or spicy korean

Pork Belly Bao Buns | 3pc 17
miso sriracha pork belly, spicy miso aioli, crispy onions, cilantro, pickled daikon + carrot, sunomono cucumber

Crispy Squid + Shishito Peppers 19
fried humboldt squid, shishito peppers, spicy aji amarillo aioli, old bay, lemon

Ahi Tuna Tartare 19½
gochujang ahi tuna, avocado, cucumber, pickled mango, spicy miso aioli, furikake rice crisps, scallion

Fully Loaded Nachos Ⓥ GF 23½
house-fried tortilla chips, cheddar, mozzarella, feta, pico de gallo, cilantro lime corn + beans, pickled jalapeños, cilantro, valentina, topped with sour cream
⊕ *guac, pulled chicken tinga, taco beef or extra cheese 4*

Pizzas

gluten-free crust available +3½

Stracciatella Margherita Ⓥ 22
pomodoro, fior di latte, stracciatella, basil, parmesan

Spicy Italian 23½
pomodoro, fior di latte, fontina, 'nduja salami, coppa ham, basil, hot honey, parmesan

Truffle Wild Mushroom Ⓥ 22½
roasted garlic cream, local wild mushrooms, fontina, caramelized onion, fior di latte, truffle oil, arugula, parmesan

Pepperoni 22
dry-cured pepperoni cups, pomodoro, fior di latte, fontina, parmesan

Gorgonzola + Truffle Honey Ⓥ 22½
fior di latte, fontina, gorgonzola, parmesan, truffle honey, basil

Mortadella + Stracciatella 25
mortadella, fior di latte, fontina, stracciatella, basil, crushed pistachios, roasted garlic cream, parmesan

Ⓥ **Vegetarian**

GF **Gluten Friendly**

Bar Snacks

House Popcorn Ⓥ GF 5
top-secret seasoning

Chips + Charred Scallion Dip Ⓥ GF 8
charred scallion + whipped feta dip, house-fried potato chips

Marinated Olives Ⓥ GF 8
castelvetrano olives, garlic, herbs, feta, lemon, olive oil

Fried Pickle Chips Ⓥ GF 6
dill pickle seasoning, secret sauce

Bowls + Salads

Miso Salmon Bowl 29
miso sriracha salmon, soy ginger bok choy, roasted shiitake mushrooms, avocado, sunomono cucumbers, furikake, cilantro, sesame scallion rice

El Camino Chicken Bowl GF 24
seared chicken tinga, tajín jalapeño crema, cilantro lime corn + beans, feta, avocado, pico de gallo, pickled red onion, cilantro, jasmine rice, house-fried tortilla chips

Tuna Poke Bowl 25½
gochujang ahi tuna, sesame scallion rice, wakame, avocado, pickled mango, cucumber, edamame, spicy miso aioli, furikake, pickled ginger, cilantro

Buttermilk Greens Salad Ⓥ 17
grape tomatoes, red onion, feta, pistachio dill pickle crunch, buttermilk ranch dressing

Calabrian Caesar Salad 17
romaine, parmesan, calabrian chili crunch, parm breadcrumbs, crispy capers, roasted garlic caesar dressing

Bowl + Salad Add-ons

⊕ *grilled chicken 7*
⊕ *grilled creole chicken 7*
⊕ *fried chicken 7*
⊕ *7oz flat iron steak 18*
⊕ *roasted salmon 13*
⊕ *garlic prawns 7*
⊕ *grilled avocado 4*

Pasta + Mains

Oven Baked Mac + Cheese Ⓥ 19
cavatappi noodles, aged white cheddar bechamel, parm breadcrumbs
⊕ *fried chicken 7*
⊕ *grilled creole chicken 7*
⊕ *hot honey pork belly 7*
⊕ *truffle mushrooms 4*

'Nduja Prawn Spaghettini 26
sautéed prawns, 'nduja lemon cream sauce, grape tomatoes, parm breadcrumbs, spinach, focaccia

Radiatore alla Vodka Ⓥ 24
stracciatella, calabrian chili vodka sauce, parmesan, basil, focaccia

Flat Iron Steak Frites GF 35
7oz AAA flat iron, truffle parmesan fries, café de paris butter, truffle aioli, arugula salad

Peri-Peri Roasted Chicken GF 31½
marinated half chicken, aji verde, blistered shishito peppers, garlic aioli, crushed pistachios, hand-cut kennebec fries

Handhelds

served with hand-cut kennebec fries
sub calabrian caesar or buttermilk greens salad +2 | sub truffle parmesan fries +2
gluten-free buns available +2½

The Cheeseburger 22½
100% canadian beef, american cheese, tomato, secret sauce, dill pickles, shredded iceberg

Bacon Smokehouse Burger 25½
100% canadian beef, smoked mozzarella, bacon, hickory sticks, house bbq sauce, dill pickles, shredded iceberg, secret sauce

Chickpea Quinoa Burger Ⓥ 20
house-made veggie patty, chipotle aioli, american cheese, shredded iceberg, tomato, dill pickles

Crispy Baja Fish Tacos | 2pc 22½
crispy cod, jalapeño aioli, crunchy slaw, pico de gallo, pickled red onion, cilantro, tajín, lime, valentina, flour tortilla

Flat Iron Steak Sandwich 26
AAA flat iron, caramelized onion, spicy aioli, aji verde, arugula, french baguette

Fried Chicken Sandwich 22½
crispy fried chicken, parmesan aioli, dill pickles, shredded iceberg

Creole Chicken Sandwich 24
grilled blackened chicken, smoked mozzarella, bacon, dill pickles, crunchy slaw, secret sauce

all burgers + sandwiches are served on a sesame brioche bun unless otherwise stated

Burger + Sandwich Add-ons

⊕ *fried egg 3*
⊕ *bacon 3*
⊕ *hot honey pork belly 7*
⊕ *truffle mushrooms 4*
⊕ *extra cheese 3*
⊕ *extra patty 7*

LOOKING FOR OPTIONS TO ACCOMMODATE DIETARY NEEDS?
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Signature Cocktails

Heated Rivalry 14
absolut vodka, ancho reyes chili liqueur, lime, maple, saline, ginger beer, thai chili, candied ginger *(2oz)*

20th Century 14
ampersand gin, lillet blanc, crème de cacao, lemon *(2.5oz)*

Pink Pony Club 14
beefeater, campari, strawberry, lemon, botanical foamer *(2oz)*

Carajillo No. 2 18
brown butter + espresso-washed herradura reposado, licor 43, orange bitters, saline, orange peel *(2oz)*

Green Room 16
hendrick's gin, sauvignon blanc + thyme cordial, sparkling wine, cold-pressed green juice *(1.5oz spirit + 1oz sparkling)*

Passion Star Martini 14
absolut vanilia, campari, sparkling wine, passion fruit, lime, botanical foamer *(2oz)*

Freezie Juice 14
havana 3 años white rum, pierre ferrand dry curaçao, ube orgeat, soda, lime *(2oz)*

Spicy Mango Margarita 16
el jimador blanco, solmano mezcal, mango, bols triple sec, simple syrup, serrano pepper, lime, cinnamon, tajín *(2oz)*

Caesar 14
polar ice vodka, signature hot sauce, clamato, castelvetrano olives, lime, dill pickle pepperoni *(2oz)*

Aperol Spritz 14 1/2
aperol, prosecco, soda, orange *(2oz spirit + 3oz wine)*

Espresso Martini 15
absolut vodka, kahlúa, crème de cacao, fresh espresso *(2oz)*

On Tap Cocktails

Classic Margarita 13 *(1.5oz)*

Red Sangria 13 *(1oz spirit + 3oz wine)*

LOLO Tequila Paloma Fizz 9 1/2 *(1oz)*

Non-Alc Cocktails

Pink Dove 8
grapefruit, green tea + honey cordial, ginger beer, lime

Mionetto Aperitivo Spritz 12 1/2
mionetto alcohol free aperitivo, soda, mionetto alcohol free prosecco, orange

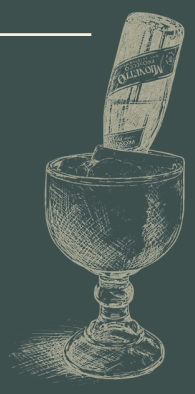
Virgin Espresso Martini 10
noa non-alc coffee liqueur, fresh espresso, vanilla

Raspberry + Bitters 7
raspberry, lemon, lime, ginger ale, angostura bitters

Virgin Caesar 8
signature hot sauce, clamato, castelvetrano olives, dill pickle pepperoni

Olé Margarita Mocktail 10 *(355ml can)*

Frozen Cocktails



Bellini 13
havana 3 años white rum, peach schnapps, sprite, peach, sparkling wine
(1oz spirit + 2oz wine)

Venetian Bulldog 28
bellini slush, mionetto prosecco
(2oz spirit + 200ml prosecco)

Jello Shots

Champagne Gummy Bear 4 for 20 *(1oz each)*

other shooters + spirits available - ask for details

Beer + Cider | *beer + cider flights available (4 x 5oz - price varies)*

Beer	16oz	20oz
Bud Light 4%	9 1/2	10 3/4
Phillips Tilt Lager 4.5%	8 1/2	9 3/4
BREWHALL Köl Story Bro Kölsch 5.0%	8 1/2	9 3/4
33 Acres Sunshine 5.0%	9 1/2	10 3/4
Twin Sails Dat Juice Citra Pale Ale 5.2%	9 3/4	11
Phillips Dinosour Stone Fruit Sour 4.2%	9 1/2	10 3/4
Parallel 49 Craft Pale Ale 5.0%	9	10 1/2
BREWHALL Hall Pass IPA 6.2%	9 1/2	10 3/4
Parkside Dreamboat Hazy IPA 6.3%	9 3/4	11
Superflux Happyness IPA 6.5%	10 1/4	11 1/2
Guinness 4.2%	11 1/2	12 3/4
BREWHALL Lambrusco Hybrid Ale 10.0% *(750ml bottle)*	35	-	-

Cider	13oz	16oz	20oz
Magners Original Irish Cider 4.5%	-	11 1/4	12 1/2
Fraser Valley Rotating Cider *(abv varies)*	11 1/2	-	-

Non-Alc	
Corona Cero 0.0% *(330ml bottle)*	7
Phillips iOTA Peach Wheat Ale 0.5% *(355ml can)*	6 1/2
Phillips iOTA Hazy IPA 0.5% *(355ml can)*	6 1/2
Guinness 0 0.0% *(440ml can)*	8

Wine

Sparkling	btl
Mionetto Prosecco *Veneto, Italy (200ml bottle)*	15
Monte Creek Living Land Organic Sparkling *Thompson Valley, BC*	55
Cleto Chiarli Lambrusco del Fondatore *Emilia-Romagna, Italy*	75
Moët & Chandon Impérial *Champagne, France*	170

Rosé	6oz	9oz	btl
Modest Rosé *Okanagan Valley, BC*	12	17 3/4	48
Campo Viejo Rosé *Rioja, Spain*	11 1/2	17	46
Château d'Esclans Whispering Angel Rosé *Côtes de Provence, France*	-	-	78

White	6oz	9oz	btl
Stoneleigh Sauvignon Blanc *Marlborough, New Zealand*	13 1/2	20	54
Poplar Grove Pinot Gris *Okanagan Valley, BC*	12	17 3/4	48
Monte Creek Living Land Riesling *Thompson Valley, BC*	13	19 1/4	52
Truffle Hunter Leda Chardonnay *Piedmont, Italy*	13	19 1/4	52
Pascal Jolivet Attitude Sauvignon Blanc *Loire Valley, France*	-	-	78
Catena High Mountain Vines Chardonnay *Mendoza, Argentina*	-	-	64
Le Vieux Pin Ava Viognier, Roussanne *Okanagan Valley, BC*	-	-	90

Red	6oz	9oz	btl
Quails' Gate Field & Flight Pinot Noir *Okanagan Valley, BC*	13 1/2	20	54
Lobetia Cabernet Sauvignon *Castilla, Spain*	11	16 1/4	44
Château Pesquié 1912 Rouge *Rhône Valley, France*	10 1/2	15 1/2	42
Campo Viejo Reserva *Rioja, Spain*	13 1/2	20	54
Solvero Pinot Noir *Okanagan Valley, BC*	-	-	75
Ricasoli Brolio Chianti Classico *Tuscany, Italy*	-	-	69
Burrowing Owl Merlot *Okanagan Valley, BC*	-	-	80
Wynns Black Label Cabernet Sauvignon *Coonawarra, Australia*	-	-	94
Antinori Il Bruciato Tenuta Guado Al Tasso *Bolgheri, Italy*	-	-	101

Low-Alc + Non-Alc	5oz	6oz	9oz	btl
Laylow Low-Alc Pinot Grigio 6.5%	-	8	11 3/4	32
Laylow Low-Alc Crisp Rosé 6.5%	-	8	11 3/4	32
Mionetto Alcohol Free Prosecco *Veneto, Italy*	8	-	-	40

Happy Hour | *all day monday | tuesday-sunday 2pm-5:30pm sunday-thursday 9pm-close | friday + saturday 10pm-close*

BREWHALL

Sweets

Mini Donuts ⓥ 11
carnival-style donuts, cinnamon sugar,
salted dulce de leche

Blueberry + White Chocolate Cheesecake ⓥ 13
new york cheesecake, blueberry compote,
caramelized white chocolate crumble, vanilla whip

Salted Chocolate Skillet Cookie ⓥ 12
baked to order double chocolate + brown butter cookie,
maldon salt, mario's vanilla bean gelato, candied walnuts

After Dinner Drinks

Carajillo No. 2 18
brown butter + espresso-washed herradura reposado,
licor 43, orange bitters, saline, orange peel *(2oz)*

20th Century 14
ampersand gin, lillet blanc,
crème de cacao, lemon *(2.5oz)*

Espresso Martini 15
absolut vodka, kahlúa, crème de cacao,
fresh espresso *(2oz)*

Virgin Espresso Martini 10
noa non-alc coffee liqueur, fresh espresso, vanilla

Negroni 16
beefeater gin, campari, sweet vermouth *(3oz)*

Baileys + Coffee 13
baileys irish cream, coffee, whipped cream *(2oz)*

BREWHALL

HAPPY HOUR DRINKS

all day monday | tuesday-sunday 2pm-5:30pm
sunday-thursday 9pm-close | friday + saturday 10pm-close

Highballs + Cocktails

Well Highballs 5 *(1oz)* | 8 *(2oz)*

$2 Off On Tap Cocktails
Classic Margarita 11 *(1.5oz)*
Red Sangria 11 *(1oz spirit + 3oz wine)*
LOLO Tequila Paloma Fizz $7^{1/2}$ *(1oz)*

Bellini 11 *(1oz spirit + 2oz wine)*
Venetian Bulldog 25 *(2oz spirit + 200ml prosecco)*
Olé Margarita Mocktail 8 *(non-alc)*
Raspberry + Bitters 6 *(non-alc)*

Beer

	16oz	20oz
Phillips Tilt Lager	5	$6^{1/2}$
BREWHALL Köl Story Bro Kölsch	5	$6^{1/2}$
BREWHALL Hall Pass IPA	$6^{1/4}$	$7^{3/4}$

Wine

	6oz	9oz
Stone Road Wines	6	9
Poplar Grove Pinot Gris	10	15
Château Pesquié 1912 Rouge	$8^{1/2}$	$12^{3/4}$
Laylow Low-Alc Pinot Grigio 6.5%	6	9
Laylow Low-Alc Crisp Rosé 6.5%	6	9

Half Price Bottles of Wine

Campo Viejo Rosé 23 *(750ml)*

Stoneleigh Sauvignon Blanc 27 *(750ml)*

Campo Viejo Reserva 27 *(750ml)*

prices reflect the discount

BREWHALL

HAPPY HOUR FOOD

all day monday | tuesday-sunday 2pm-5:30pm
sunday-thursday 9pm-close | friday + saturday 10pm-close

Fries Ⓥ GF 5

Truffle Parmesan Fries Ⓥ GF 8

Pull-Apart Garlic Cheese Buns Ⓥ 10

Prawn Gyoza 14 1/2

Hummus + Muhammara Dip Ⓥ 12 1/2

Crispy Chicken Wings 14 1/2
vietnamese chili garlic GF, spicy korean, signature buffalo GF or salt + pepper GF

Hot Honey Popcorn Chicken 13 1/2

Beef Tartare GF 17

Fully Loaded Nachos Ⓥ GF 19 1/2
⊕ *guac, pulled chicken tinga, taco beef or extra cheese 4*

El Camino Chicken Bowl GF 20

Oven Baked Mac + Cheese Ⓥ 15
⊕ *fried chicken 7* | ⊕ *grilled creole chicken 7*
⊕ *hot honey pork belly 7* | ⊕ *truffle mushrooms 4*

$10 Throwback Burgers

Cheeseburger
american cheese, secret sauce, tomato, shredded iceberg, dill pickles, potato bun

Crispy Chicken Burger
parmesan aioli, shredded iceberg, potato bun

Chickpea Veg Burger Ⓥ
american cheese, chipotle aioli, tomato, shredded iceberg, dill pickles, potato bun

$5 Off All Pizzas

Stracciatella Margherita Ⓥ 17

Spicy Italian 18 1/2

Truffle Wild Mushroom Ⓥ 17 1/2

Pepperoni 17

Gorgonzola + Truffle Honey Ⓥ 17 1/2

Mortadella + Stracciatella 20

Bar Snacks

House Popcorn Ⓥ GF 5
top-secret seasoning

Chips + Charred Scallion Dip Ⓥ GF 8
charred scallion + whipped feta dip, house-fried potato chips

Marinated Olives Ⓥ GF 8
castelvetrano olives, garlic, herbs, feta, lemon, olive oil

Fried Pickle Chips Ⓥ GF 6
dill pickle seasoning, secret sauce

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Kids Menu

Ages 12 + under

all kids' meals come with a small drink + scoop of mario's vanilla bean gelato

Kids' Tomato Pasta 10
cavatappi noodles, tomato sauce, parmesan

Kids' Butter + Parm Pasta 10
cavatappi noodles, butter, parmesan

Kids' Chicken Strips + Fries 13 1/2
three crispy chicken strips, honey mustard, hand-cut kennebec fries

Kids' Cheese Pizza 13 1/2
tomato sauce, mozzarella, parmesan
gluten-free crust available +3 1/2

Kids' Cheeseburger 13 1/2
100% canadian beef, american cheese, ketchup, potato bun, hand-cut kennebec fries
gluten-free bun available +2 1/2

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