

GRANVILLE ISLAND BEER

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| FULL MAP | \$24 |
| FLIGHT OF FOUR | \$12 |
| PINT | \$8.25 |
| SLEEVE | \$7 |

YEAR-ROUND FAVOURITES ON TAP

- GRANVILLE ISLAND LAGER**
We are bringing it back to where it all began! Our original Island Lager that proudly launched Granville Island in 1984. Supremely sessionable & refreshing.
- WESTCOAST IPA**
West Coast IPA is full of bright, punchy hop flavours and is rounded out by a subtle malt character. The hops deliver a fruity, floral, citrus mix of flavours with tropical notes.
- NORTHWEST PALE ALE**
Inspired by classic American Pale Ales, our Northwest Pale Ale blends cascade and centennial hops to create a most drinkable beer that is hop-forward, yet not over-the-top.
- ENGLISH BAY ALE**
Caramel malt sweetness and low bitterness result in an easy-drinking, approachable traditional ale with lots of flavour.
- CYPRESS HONEY LAGER**
A pale American lager with a smooth touch of honey.
- SUNSHINE COAST HEFEWEIZEN**
Bready and sweet yet spicy, and fruity; notes of banana, lemon, bitter orange, and clove.

- FALSE CREEK PEACH SOUR (ONLY AVAILABLE IN SUMMER)**
Packed with real peach flavour this Golden Gose-Style Sour is sweet and tangy with the right amount of bright tartness. 2021 World Beer Awards Gold Winner.
- LIONS WINTER ALE (ONLY AVAILABLE IN WINTER)**
Roasted flavours matched with layers of sweet chocolate, vanilla and toffee. A true winter classic.

SEASONAL BEERS ON TAP

TAPROOM SERIES

- OUR INNOVATIVE EXPERIMENTAL BEERS, BREWED RIGHT HERE IN THE PLACE WE'VE CALLED HOME FOR +35 YEARS.**
- JUICEBOX HAZY IPA**
North American hops are added to this succulent East Coast style IPA during fermentation and the yeast draws out an unexpectedly bold, fruity flavour. Bright, citrusy, and full-bodied.
- FLAMINGO MANGO HIBISCUS SOUR**
Kettle soured, this beer's refreshing tartness coupled with a deep mango fruitiness creates a balance like a Flamingo standing on one leg.
- BIRRA OSCURA**
This artisanal lager combines elements of the German Schwarzbier and the emerging style of Italian Pilsner. A creamy tan head sits on top of a clean and smooth black pilsner with a sharp jab of local hops and an espresso like roasted bitterness.

ASK YOUR SERVER FOR DETAILS OR CHECK THE CHALK BOARDS FOR TODAYS OPTIONS!



GRANVILLE
TAVERN

SNACKS & SHARE PLATES

- PRETZEL** \$9
- Served with a beer-cheese dipping sauce
- CHIPS & GUAC.** \$12
- Guacamole topped with pico de gallo served with corn tortilla chips
- CHICKPEA MASALA** \$12
- Chickpeas in a masala sauce served with cilantro naan
- CAULIFLOWER BITES** \$14
- Tossed in a hot honey garlic sauce
- CHICKEN WINGS.** \$16
- Your choice of Hot, BBQ, Honey-garlic, Jamaican Jerk rub, Lemon-pepper or Salt & Pepper, or sriracha dry rub.
Served with ranch or blue cheese.
- AVOCADO TOAST** \$14
- Mashed avocado on sourdough, topped with feta cheese, radishes, cherry tomatoes and cilantro
- POUTINE** \$13
- Crispy fries topped with Montreal cheese curds, house-made chicken gravy and green onion

BOARDS

- CHARCUTERIE** \$24
- Selection of Oyama meat and Benton Bros. cheese from the Granville Island Public Market. Served with crackers and fresh bread from A Bread Affair.
- MEZZE** \$22
- Falafel, grilled veg, hummus, radish, olives, served with cilantro naan.

- STRAIGHT UP BURGER** \$17
- Plain and simple burger; House-made beef patty, garlic mayo, tomato, lettuce, on a brioche bun and a pickle on the side
- B.C.O BURGER.** \$20
- House-made beef patty, bacon, cheddar, beer-braised onions, garlic mayo, tomato, lettuce, on a brioche bun and a pickle on the side
- CRISPY CHICKEN BURGER** \$18
- Crispy fried chicken breast, slaw, chipotle aioli, pickled onion, tomato, lettuce, on a brioche bun and a pickle on the side
- CAJUN CHICKEN SANDWICH** \$18
- Grilled cajun chicken breast, lettuce, tomato, spicy havarti cheese with garlic mayo
- FALAFEL WRAP.** \$17
- Falafel, hummus, garlic mayo, lettuce, tomato, pickled onion cucumber on cilantro naan

BIGGER BITES

All handhelds are served on fresh bread from A Bread Affair and come with fries – sub soup, salad, yam fries or poutine

SALADS

- UPBEET SALAD.** \$16
- Spring mix, cucumber, cherry tomatoes, pickled red beets, feta cheese, toasted sunflower seeds with a balsamic vinaigrette.
- HIPPIE BOWL.** \$17
- Falafel, spring mix, carrot, roasted sweet potatoes, avocado, red pepper, hummus, miso-tahini dressing
- add chicken \$5
- add falafel \$4

ADD-ONS

- THICK-CUT BACON \$3
- CHEESE \$3
- AVOCADO \$3
- CARAMELISED BEER ONIONS \$3
- SIDE NAAN \$5
- SIDE TORTILLA CHIPS \$4

