

BEER MENU

FULL MAP 10x5oz	\$24
FLIGHT OF FOUR 4x5oz	\$12
PINT 20oz	\$8.25
SLEEVE 16oz	\$7

Want to take one of our cute little taster glasses home with you? Let your server know and add it to your bill for \$4!

MAIN LINEUP

GRANVILLE ISLAND LAGER IBU: 19/ABV: 5%

Our original Island Lager which launched Granville Island in 1984. Deliciously thirst-quenching, with a subtle malt character and a noble hop profile.

ENGLISH BAY ALE IBU: 18/ABV: 5%

Pronounced toffee and caramelized malt flavours with subtle spicy and earthy notes from noble English hops. A classic since 1987.

KITSILANO JUICY IPA IBU: 40/ABV: 5.5%

Inspired by our taproom series release, this hazy, juicy IPA is full of tropical fruit flavours with lingering citrus notes.

BROCKTON WEST COAST IPA IBU: 65/ABV: 6.5%

A modern classic. Perfectly balanced with bright floral, citrus hop flavours rounded by a subtle caramel malt character.

SUNSHINE COAST HEFEWEIZEN IBU: 15/ABV: 5%

Delightfully balanced banana and clove flavours with a grainy malt character. This unfiltered German-style wheat ale is complex, yet balanced.

CYPRESS HONEY LAGER IBU: 19/ABV: 4.7%

Like the towering trees of Vancouver's North Shore, our Honey Lager is a coastal staple. This laid-back lager has a soft malt flavour with hints of honey, balanced with a light hop bite.

TAPROOM SERIES

OUR INNOVATIVE EXPERIMENTAL BEERS, BREWED RIGHT HERE IN THE PLACE WE'VE CALLED HOME FOR +35 YEARS.

JUICEBOX HAZY IPA IBU: 35/ABV: 6.5%

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.

CHECK THE BOARDS FOR THE LATEST SELECTION OF TAPROOM SERIES BREWS

SEASONAL BEERS ON TAP

PEACH SOUR (Available April - October) IBU: 19/ ABV: 5%

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 (Available October - April) IBU: 22/ABV: 5.5%

Roasted flavours matched with layers of sweet chocolate, vanilla and toffee. A true winter classic.



TAPROOM MENU

SNACKS & SHARE PLATES

SEA SALTED FRIES • \$7

Served with garlic aioli

YAM FRIES • \$8

Served with spicy mayo

HONEY ROASTED CASHEWS • \$9

Cashews house-roasted with honey and sea salt

JAMAICAN PATTY • \$9

Your choice of beef or lentil, served with house-made pineapple chutney

CHEESY SPINACH AND ARTICHOKE DIP • \$14

Baked and served with tortilla chips

NACHOS • \$15

Tortilla chips layered with cheese, salsa, olives, jalapeno, corn and a side of sour cream

CAULIFLOWER BITES • \$12

Tossed in a hot honey garlic sauce

POUTINE • \$13

French fries, chicken gravy, cheese curds topped with green onion

PRETZEL • \$9

Served with beer cheese dip

CHICKEN WINGS • \$16

Your choice of Hot, BBQ, Honey-garlic, Lemon-pepper, Salt & Pepper or Sriracha dry rub. Served with a side of ranch or blue cheese dip

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

BIGGER BITES

All handhelds are served on fresh bread from A Bread Affair and come with fries – sub salad, yam fries or poutine \$3

SWISSHROOM BURGER • \$19

House-made beef patty, swiss, mushrooms, garlic mayo, lettuce and tomato on a brioche bun

BCO 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

FALAFEL WRAP • \$17

Falafel, hummus, garlic mayo, lettuce, tomato, pickled onion, cucumber on cilantro naan.

BCLT • \$18

Grilled herby chicken, bacon, lettuce, tomato, and garlic mayo on sourdough

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

GRILLED CHEESE • \$15

Cheddar and swiss on sourdough with house-made onion chutney

SALADS & SOUP

HIPPIE BOWL • \$17

Falafel, spring mix, carrot, roasted sweet potatoes, avocado, red pepper, hummus, and a miso-tahini dressing. Add chicken \$5.

HARVEST SALAD • \$18

Roasted sweet potato, arugula, goat cheese, toasted pumpkin seeds, avocado, lemon-tahini dressing - add chicken \$5, add falafel \$4

BOWL OF SOUP • \$10

Daily soup served with sourdough

SOMETHING SWEET

CHURROS • \$10

Served with Lions Winter Ale dulce de leche

ADD-ONS

THICK-CUT BACON • \$3

CHEESE • \$3

AVOCADO • \$3

CARAMELISED BEER ONIONS • \$3

SIDE BREAD • \$5

SIDE TORTILLA CHIPS • \$4