

BEER MENU

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

YEAR-ROUND FAVOURITES ON TAP

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 HEHEWEIZEN 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.

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.

HIBISCUS BLISS HAZY PALE ALE IBU: 35/ABV: 5.5%

This grapefruit forward haze pale ale will quench your thirst for tropical flavours. A perfect summer brew to enjoy with friends.

BEERMOSA HAZY IPA IBU: 15/ABV: 5.7%

Take that brunch feeling into the rest of the day. Inspired by the classic brunch cocktail, our Beermosa is dry like champagne and juicy like OJ. This brew will satisfy your craving for citrus while quenching your thirst.

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 and ketchup

YAM FRIES • \$8

Served with spicy mayo and ketchup

EDAMAME • \$8

Steamed edamame pods, tossed with garlic, ginger and soy sauce

PRETZEL • \$9

Served with a beer-mustard cheese dip

CHIPS AND 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

AVOCADO TOAST • \$14

Mashed avocado on sourdough, topped with feta cheese, radishes, cherry tomatoes and cilantro

CHICKEN WINGS • \$16

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

POUTINE • \$13

Fries, chicken gravy, cheese curds, 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

BIGGER BITES

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

THE 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.

THE 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.

FALAFEL WRAP • \$17

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

CAJUN CHICKEN SANDWICH • \$18

Grilled cajun chicken, bacon, lettuce, tomato, spicy havarti cheese and garlic mayo.

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.

SALADS

UPBEET SALAD • \$16

Spring mix, cucumber, cherry tomatoes, pickled red beets, feta cheese, toasted sunflower seeds with a balsamic vinaigrette

HIPPE BOWL • \$17

Falafel, spring mix, carrot, roasted sweet potatoes, avocado, red pepper, hummus, and a miso-tahini dressing

ADD-ONS

THICK-CUT BACON • \$3

CHEESE • \$3

AVOCADO • \$3

CARAMELISED BEER ONIONS • \$3

SIDE NAAN • \$5

SIDE TORTILLA CHIPS • \$4



ASK YOUR SERVER FOR
DETAILS OR CHECK THE CHALK
BOARDS FOR TODAY'S OPTIONS!