

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 carmel 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.

TAPROOM SERIES

OUR INNOVATIVE, EXPERIMENTAL BEERS, BREWED RIGHT HERE IN THE PLACE WE'VE CALLED HOME FOR +35 YEARS. OUR HEAD BREW TEAM IS ALWAYS COOKING UP SOMETHING AMAZING.

CHECK THE BOARDS FOR THE LATEST SELECTION OF OUR TAPROOM SERIES BREWS

SEASONAL BEERS ON TAP

FALSE CREEK 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.



TAPROOM MENU

SNACKS & SHARE PLATES

SEA SALTED FRIES • \$7

Served with garlic aioli

YAM FRIES • \$8

Served with spicy mayo

HUMMUS & NAAN • \$9

Spiced hummus and warm naan

PRETZEL • \$9

Soft pretzel with beer cheese dip

CHIPS AND GUAC • \$12

Corn tortilla chips and house-made guac

CAULIFLOWER BITES • \$12

Tossed in a hot-honey garlic sauce

GYOZAS • \$12

Either pork or veggie - served with a sesame dipping sauce

POUTINE • \$13

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

PORK TACOS • \$13

3 Tacos on corn tortillas, topped with slaw, mango salsa and cilantro and avocado crema

CHICKEN WINGS • \$16

Your choice of Hot, BBQ, Honey-garlic, Lemon-pepper or Salt & Pepper. 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

BCO BURGER • \$21

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 • \$19

Crispy fried chicken breast, slaw, chipotle aioli, pickled onion, tomato, lettuce, on a brioche bun and a pickle on the side

ALOO TIKI BURGER • \$18

Spiced house-made potato and vegetable patty, slaw, onions, avocado and cilantro crema, lettuce and tomato on a brioche bun and a pickle on the side. (make it a naan wrap with hummus for a vegan option)

BCLT • \$20

Grilled spiced chicken breast, bacon, lettuce, tomato, and garlic mayo on sourdough

A.E.LT • \$18

Avocado, fried egg, garlic mayo, lettuce, and tomato on sourdough.

FLATBREAD PIZZAS

MARGARITA • \$12

SALAMI • \$15

PROSCIUTTO AND MUSHROOM • \$16

SALADS

SPRING SALAD • \$16

Spring mix, cucumbers, cherry tomatoes, radish, pumpkin seeds, feta and balsamic vinaigrette. Add chicken \$5.

BAJA BOWL • \$22

Grilled spiced chicken breast, spring mix, crispy chickpeas, cherry tomatoes, corn and avocado crema - add falafel \$4

ADD-ONS

THICK-CUT BACON • \$3

CHEESE • \$3

AVOCADO • \$3

CARAMELISED BEER ONIONS • \$3

SIDE BREAD • \$5

SIDE TORTILLA CHIPS • \$4