

ON TAP

ROTATING TAPS 16oz / \$8

a selection of beers brewed in-house check out the board to see what's currently on tap!

FLIGHTS \$10

choose any 4 beers on tap (4oz each)

SOMA CIDER 16oz / \$9

seasonal flavour - ask your server

WINE 6oz / 9oz / 0.5L

WHITE

LA STELLA, PINOT GRIGIO \$11 / \$15 / \$26

Osoyoos, BC

ROSE \$11 / \$15 / \$26

LA STELLA, ROSATO Osoyoos, BC

RED BORDERTOWN, CAB FRANC \$11 / \$15 / \$26

Okanagan Valley, BC

BORDERTOWN, MERLOT \$11 / \$15 / \$26

Okanagan Valley, BC

COCKTAILS

PINK GIN PALOMA \$10 / \$14

10z / 20z

\$6

KWD Wildflower Pink Gin, grapefruit juice, lime juice, citrus soda, salt & sugar rim

CLASSIC CAESAR \$10 / \$14

KWD Sweet Chili & Black Garlic Vodka, Clamato, Tabasco, Worcestershire, pickle lime juice, pickled veg, celery salt & steak spiced rim

WHISKEY SOUR \$10 / \$14

Jameson whiskey, lemon juice, simple syrup, egg whites & Angostura bitters, shaken & served on ice

HIGHBALLS \$8 / \$12

whiskey, vodka, spiced rum, white rum, gin, tequila with your choice of mix

NON - ALCOHOLIC

FOUNTAIN POP \$3

Coke, Coke Zero, Ginger Ale, Sprite, Iced Tea

NON - ALCOHOLIC BEER

ask your server for current flavours!

*prices shown do not include applicable taxes



CHIPOTLE AHI TUNA LETTUCE CUPS \$18 A

sesame lime soy glazed yellow fin tuna, roasted garlic & chipotle aioli topped with green & crispy onions, served with butter lettuce

WARM PRETZELS & BEER CHEESE \$13 \(\)

2 soft, salted pretzels with housemade beer cheese

YAM FRIES \$13

yam fries served with chipotle aioli

SALADS

COBB SALAD \$23 🙈

grilled chicken, bacon, crumbled blue cheese, sundried tomatoes, avocado, pickled onions, sliced cucumbers & a hard-boiled egg tossed in our housemade ranch dressing

THE HOUSE SALAD \$16 🗪 🔻

beets, goat cheese, dried cranberries, & sliced cucumber on a bed of mixed greens tossed in house-made apple cider vinaigrette *add grilled chicken +\$7

CHICKEN WINGS \$19 A

crispy chicken wings tossed in your choice of hot sauce, thai chili lime, teriyaki, or salt & pepper

*add house-made ranch or blue cheese + \$1

BACON BEER CHEESE FRIES \$15 v

crispy french fries topped with housemade beer cheese sauce, bacon crumble, sour cream, & green onions

DAILY SOUP \$12

a bowl of our daily house-made soup served with parmesan bread

CAESAR SALAD \$16 🙈

fresh cut romaine, croutons & shaved parmesan tossed in a creamy housemade caesar dressing, served with parmesan bread *add grilled chicken +\$7

looking for something light? Our caesar & house salad are available in half orders. Try pairing with one of our shareables for a tasty snack!

HANDHELDS

THE BREWERY BURGER \$23

house-made beef patty, aged cheddar, bacon, crispy onions, lettuce, tomato, & burger sauce on a locally made kaiser bun

BEER BRAISED BEEF DIP \$23

beer braised shaved beef, melted smoked gouda, & horseradish aioli on a locally made hogie bun served with brisket au jus

CHICKEN TENDERS \$17

crispy chicken tenders served with your choice of side & house-made honey dill sauce to dip

CRISPY FRIED CHICKEN \$23 A SANDWICH

crispy fried chicken, house-made slaw, fresh tomato, & chipotle aioli on a locally made kaiser bun

BEET & BUTTERNUT \$19 V SQUASH BURRITO

beets, squash, drunken refried beans, & fresh pico de gallo served with tahini hummus *add goat cheese +\$2

served with your choice of fries, house salad or side soup

upgrade to yam fries \$3, bacon beer cheese fries \$5 or caesar salad \$3

PIZZA AVAILABLE AFTER 4PM

USING LOCAL, HAND-MADE DOUGH - GLUTEN FREE CRUST AVAILABLE

MEATLOVERS \$23

tomato sauce, local italian sausage, genoa salami, pepperoni, mozzarella

PEPPERONI \$19 🙇

tomato sauce, pepperoni, mozzarella

KOOTENAY HONEY \$23 🗪 🔻 SQUASH

brie cream base, goat cheese, roasted garlic, mozzarella & squash, topped with arugula and a honey drizzle

*add grilled chicken +\$7