

TAILOUT BREWING






APPYS

- LETTUCE WRAPS**  **\$13**
butter lettuce, sesame rice noodles, red pepper relish, cucumbers, pickled onion, chives w/ housemade peanut hoisin
• add fried tofu or black bean fritter \$5
- WARM PRETZELS** **\$13.50**
w/ IPA mustard or smoked gouda cheese sauce
- FRIES**  **\$8**
- YAM FRIES**  **\$13**
w/ chipotle aioli
- CHICKEN OR CAULI WINGS** **\$19/\$17**
salt & pepper, hot sauce, thai, teriyaki
• add dipping sauce for \$1

SALADS

- ASIAN SESAME SALAD**  **FULL / HALF \$18 / \$12**
greens, roasted cabbage, rice noodles, peppers, cucumbers, green onion, ginger sesame dressing, sesame seeds
- CAESAR SALAD** **\$18 / \$12**
romaine, shaved parmesan, caesar dressing, croutons and parm bread
• add housemade bacon bits \$1.50
- HOUSE SALAD**  **\$16 / \$10**
greens, cucumbers, beets, goat cheese, apple cider vinaigrette, raisins, spent grains
- add grilled chicken \$6
or fried tofu \$5






BUILD YOUR OWN

- POUTINE**  **\$16.50**
cheese curds, beef gravy (gf)
- MAC & CHEESE**  **\$16.50**
smoked gouda cheese sauce
- NACHOS**  **FULL / HALF \$22 / \$16**
corn chips, cheese blend, diced tomatoes, onion, jalapeños, salsa
• add sour cream \$1

ADD ONS

- grilled chicken **\$6**
crispy chicken **\$7**
cherry BBQ pulled pork **\$5**
bacon bits **\$1.50**
jalapenos **\$0.50**
green onions **\$0.50**
bell peppers **\$0.50**

MAINS

- BREWERY BURGER**   **\$23**
beef burger, bacon, lettuce, tomato, pickle, smoked gouda, fried onions, roasted garlic aioli
- VEGGIE BURGER**  **\$23**
black bean patty, lettuce, pickle, tomato, pickled onions, red pepper relish, garlic aioli
- CRISPY CHICKEN BURGER**  **\$23**
lettuce, tomato, slaw, chipotle aioli
• try it Nashville style! +\$1.50
- CHICKEN TENDERS**  **\$18**
w/ housemade honey dill sauce
try them tossed in hot sauce w/ranch dip +\$1
- served w/ your choice of fries or house salad

upgrade to caesar salad \$3, yam fries \$3, or poutine \$5



kids size available



gluten friendly available

DESSERTS

CHEESECAKE \$9
with saskatoon berry coulis

SMORES BONFIRE BROWN[IE] \$8
with caramel and marshmallow whip

TAILOUT BREWING



ON TAP

ROTATING BEER TAPS

16oz / \$8

a selection of beers brewed in house
*check out the board!

FLIGHT

4 x 4oz / \$10

choose any 4 from the board

CIDER

SOMA Craft Cidery

16oz / \$9

Dry Apple - West Kelowna, BC

Rotating Tap

WINE

6oz / 9oz / 0.5L

WHITE

Pinot Grigio

\$11 / \$15 / \$26

La Stella Winery Osoyoos, BC

ROSE

Rosato

\$11 / \$15 / \$26

La Stella Winery Osoyoos, BC

RED

Cabernet Franc

\$11 / \$15 / \$26

Bordertown Winery Okanagan Valley, BC

Merlot

\$11 / \$15 / \$26

Bordertown Winery Okanagan Valley, BC

COCKTAILS

SHAFT

1oz / 2oz
10 / \$14

KWD espresso vodka, Bailey's, cold
brew, caramel syrup

MARGARITA

\$10 / \$14

tequila, triple sec, lime juice, simple
syrup served over ice w/ salted glass

ROSE SANGRIA

\$14

6 oz rosato, triple sec, strawberry
puree, lemon juice, grapefruit juice,
sprite

CAESAR

\$10 / \$14

vodka, clamato, pickle lime juice,
worcestershire, tabasco

HIGHBALLS

\$8 / \$12

vodka, whiskey, white rum,
spiced rum, gin, tequila w/ mix

NON-ALCOHOLIC

FOUNTAIN POP

\$3

coke, coke zero, gingerale, sprite,
cranberry juice, iced tea

NON-ALCOHOLIC BEER

\$6

ask you server for styles

HAPPY GUT

\$5

COFFEE / TEA

\$3

PASSION FOR EVERYTHING OUTDOORS,
CRAFTED INTO BEER
& SERVED FOR FRIENDS