



**YALETOWN BREWING CO.**  
VANCOUVER BRITISH COLUMBIA

## Dine Out Vancouver

April 26- May 6

3 courses for \$28

\*Choose one item from each course

\*Fresh Beer pairings are suggested  
but not included in the \$28 price

### start

#### SMOKED APPLEWOOD CHEDDAR, POTATO AND ALE SOUP

A rich and hearty soup made with our own fresh Nagila Pale Ale and topped with smoked bacon, Crème Fraiche and green onions

Try it with Nagila Pale Ale

#### SALMON CHOWDER

A light broth with bright flavours, salmon, roasted tomatoes, shallots, Yukon Gold potatoes, a splash of cream and fresh dill

Try it with Mainland lager

#### SOUTH PACIFIC FRIED SQUID

Pineapple cut and spiced with garlic, shallots, jalapenos, and Indonesian chili sauce

Try it with Hill's Special Wheat

### entree

#### MAC & CHEESE

Baked three white cheese macaroni with a crisp panko shell

add blue cheese \$2.00

add Chorizo \$3.00

add side green salad \$3.00

Try it with Brick & Beam IPA

#### DUCK CONFIT

Classic slow roasted duck leg, fresh cut potato and mushroom hash, skinned orange and arugula with warm vinaigrette

Try it with Downtown Brown

#### GENOA SALAMI PIZZA

Thin, in-house made crust with authentic Italian Genoa and Mozzarella

Try it with Mainland Lager

### dessert

#### CRÈME BRULÉE

Green tea infused classic brulee, caramelized sugar crust

Try it with Hill's Special Wheat

#### BREWHOUSE BROWNIE

Whiskey and Stout infused dark chocolate brownie, served with a torched banana and finished with our house made vanilla bean ice cream

Try it with Warehouse Stout



**Chef Darren Watson**  
**Brewmaster Iain Hill**  
[www.drinkfreshbeer.com](http://www.drinkfreshbeer.com)