

# THE YALETOWN DISTILLERY

Dinner Menu Available After 3:00pm

## BRUNCH:

Friday from 11:30am - 3:00pm  
Saturday and Sunday from 10:00am - 3:00pm

## PASTA SUNDAY

\$15 Pasta after 3:00pm  
9 Delicious Pastas available

### APPETIZERS

Fried Cauliflower.....	\$12
Calamari.....	\$15
Chickpea Fries.....	\$10
Meatballs.....	\$15
Fried Provolone Cheese.....	\$14
Garlic Prawns.....	\$18
Toasted Parmesan Baguette(4 slices).....	\$5

### SALADS

Kale Caesar .....	\$13
<i>Focaccia croutons, Grana Padano cheese, house made Caesar dressing</i>	
Panzanella Salad.....	\$13
<i>Torn garlic bread, fresh basil, tomatoes, red onion, cucumber, house dressing</i>	

### PIZZA

Distillery Pizza.....	\$17
<i>White sauce, roasted tomatoes, mozzarella, fresh basil</i>	
Parm.....	\$19
<i>White sauce, prosciutto di parma, mozzarella, peppered arugula</i>	
Prawn and Pesto .....	\$19
<i>Garlic prawns, red onion, pesto, parmesan and mozzarella</i>	
Sepresseta .....	\$19
<i>Tomato sauce, spicy soppressata, roaster tomatoes and mozzarella.</i>	

### DESSERTS

Chocoloate Mousse .....	\$7
Gelato .....	\$6

### PASTA

Spaghetti Bolognese .....	\$22
Spaghetti and Meatballs .....	\$24
Spaghetti with Prawns .....	\$24
Rigatoni alla Vodka .....	\$22
Pesto Chicken Penne .....	\$24
Fetteccine Alfredo .....	\$22
Distillery Pasta.....	\$23
<i>Fettuccine Alfredo, thick cut bacon, poached egg.</i>	

### MAIN COURSES

Chicken Parmigiana .....	\$25
Boneless Half Chicken Grilled Under A Brick.....	\$27
Veal Parmigiana .....	\$26

### HAPPY HOUR

Sunday - Thursday 4:00PM - 6:00PM  
Friday & Saturday 3:00PM - 6:00PM

*\$5 wine, beer and highballs  
\$8 Aperol Spritz*

Chickpea Fries.....	\$6
Fried Cauliflower.....	\$7
Panzanella Salad.....	\$9
Distillery Pizza.....	\$12
House Red (6oz.).....	\$5
House White (6oz.).....	\$5
Draft Beer (16oz.).....	\$5
<i>LAGER, PALE ALE, SEASONAL</i>	
YDC Highballs (1oz.).....	\$5
Aperol Spritz (4oz.).....	\$8

# THE YALETOWN DISTILLERY

## BRUNCH

Friday 11:30am-3:00pm, Saturday/Sunday 10:00am-3:00pm

Distillery Breakfast .....	\$12
<i>Thick cut bacon, two free run eggs, herb potatoes + sourdough toast</i>	
Eggs Benny .....	\$16
<i>Free run eggs, prosciutto di Parma, hollandaise on a toasted baguette + herb potatoes</i>	
Hangover Cure .....	\$16
<i>Fettuccine Alfredo, bacon + poached egg</i>	
Margherita Scramble .....	\$15
<i>Roasted tomatoes, green onions, pesto, pearl bocconcini herb potatoes + sourdough toast</i>	
Kale and Tomato Benny .....	\$15
<i>Seared kale, seasoned tomato, free run eggs, parmesan, hollandaise + herb potatoes</i>	
Meatball Benny .....	\$16
<i>Smashed meatballs, poached eggs, parmesan, hollandaise on a toasted baguette + herb potatoes</i>	
Salmon Benny .....	\$17
<i>Arugula topped with wild sockeye salmon lox, free run eggs, hollandaise, micro greens on a toasted baguette + herb potatoes</i>	
Distillery Hash .....	\$18
<i>Forno roasted veal and beef meatballs sautéed with broccoli raab, mushrooms, Italian tomatoes, potatoes, homemade tomato sauce, with two free run eggs and hollandaise, served with toasted baguette</i>	
Breakfast Sandwich .....	\$18
<i>Provolone cheese, prosciutto di Parma, paprika mayo, tossed arugula, red onion, sliced Roma tomato and a free run egg on toasted sourdough</i>	
Avocado on Toast .....	\$14
<i>Fresh avocado tossed with garlic and olive oil, served with seasoned grape tomatoes on toasted sourdough</i>	
Salmon Lox on Toast .....	\$16
<i>Lemon and dill cream, dressed arugula, wild sockeye salmon lox, red onion, capers, parmesan and olive oil on toasted sourdough</i>	
French Toast .....	\$14
<i>Chantilly cream, YDC Whisky honey + wild berry compote</i>	

## ADD ONS

Thick Cut Bacon .....	\$4
Prosciutto Di Parma .....	\$5
Smoked Salmon .....	\$6
Side Herb Potatos .....	\$4
Free Run Egg .....	\$3
Sliced Roma Tomato in Olive Oil .....	\$3

## SALADS

Kale Caesar .....	\$13
<i>Focaccia croutons, Grana Padano cheese, house made Caesar dressing</i>	
Panzanella Salad .....	\$13
<i>Torn garlic bread, fresh basil, tomatoes, red onion, cucumber, house dressing</i>	

## ITALIAN SANDWICHES

Chicken Parmigiana .....	\$17
Baked Beef + Veal Meatball .....	\$16
Caprese Hero .....	\$15

## BOOZY BRUNCH

1oz

Classic Mimosa .....	\$7
<i>Fresh Orange Juice, Prosecco</i>	
Midnight Mimosa .....	\$8
<i>YDC Vodka, Charcoal Lemonade, Prosecco</i>	
Grapefruit Mimosa .....	\$8
<i>YDC Vodka, Vanilla Syrup, Grapefruit Juice, Prosecco</i>	
Fresh Greens Mimosa .....	\$8
<i>YDC Vodka, Lime, Apple, Ginger, Cucumber, Lemon, Celery, Spinach, Prosecco</i>	
Strawberry Milkshake .....	\$12
<i>YDC Vodka, Vanilla Syrup, Strawberry Puree, Cream, Egg white</i>	
Spice Me Up (2oz.) .....	\$8
<i>YDC Jalapeno Infused Vodka, Baileys, Espresso</i>	
Distillery Caesars or Bloodies 1oz \$5 / 2oz \$9	
<i>The most famous of the savoury cocktails, Caesars or Bloody Marys handcrafted with our YDC vodka or gin.</i>	

### MAKE IT INFUSED

YDC Jalapeno Vodka	
YDC Cucumber Vodka	
YDC Cucumber Gin	

Mimosa Jugs (serves two) .....	\$12
<i>Orange Juice, Prosecco</i>	
Whisky Coffe .....	\$10
<i>YDC Whisky, Coffee, Whipping Cream</i>	

# THE YALETOWN DISTILLERY

## WINE LIST

	6oz.	9 oz.
House Red.....	\$12	\$16
House White.....	\$12	\$16

### White 750ml

Chardonnay, Ravenswood (us) .....	\$40
Sauvignon Blanc, Kim Crawford (nz) .....	\$48
Pinot Grigio, Anterra (it) .....	\$40
Pinot Grigio, Tommasi (it) .....	\$46
Pinot Grigio, LaStella (bc) .....	\$50
Riesling, Landlust (de) .....	\$35
Petit Chablis WM Fevre (fr) .....	\$56

### Rosé 750ml

Bodegas Olivares (sp) .....	\$32
Pinot Noir Rose, 50th Parallel (bc) .....	\$40

### Red 750ml

Barbera, Briccotondo (it) .....	\$45
Barbaresco, Produttori Del (it).....	\$92
Valpolicella, Tommasi (it).....	\$66
Montepulciano, "Riparosso" Illuminati (it) .....	\$42
Chianti Rufina Riserva, Nipozzano (it) .....	\$54
Chianti, Castiglioni (it) .....	\$40
Montepulciano, "Riparosso" Illuminati (it) .....	\$38
Fortissimo, LaStella (bc) .....	\$65
Rosso Dei Notri, Tua Rita (it) .....	\$62
Cabernet Sauvignon, Columbia Winery (us).....	\$46
Tenuta Campo al Mare, Bolgheri (it).....	\$75
Zinfandel, Ravenswood (us) .....	\$44
Malbec, Alamos (ar) .....	\$36
Pinot Noir, Spierhead (bc) .....	\$50
Pinot Noir, 50th Parallel (bc) .....	\$60
Syrah, Painted Rock (bc) .....	\$75

### Bubble 750ml

Prosecco, LaMarca (it) .....	\$50
Prosecco Frizzante, Villa Teresa (it) .....	\$42
Champagne, Veuve (fr).....	\$150

### House Bottle Pour

	6oz.	9 oz.
Riesling (w).....	\$12	\$16
Pinot Grigio (w) .....	\$12	\$16
Chardonnay (w) .....	\$13	\$17
Rosé .....	\$12	\$16
Cabernet Sauvignon (r) .....	\$14	\$18
Malbec (r) .....	\$12	\$16
Zinfandel (r) .....	\$14	\$17
Pinot Noir (r).....	\$16	\$19

# THE YALETOWN DISTILLERY

## BAR MENU

## BEER

### DRAFT

**LAGER, PALE ALE, SEASONAL**  
16 oz. / \$7.75

### BOTTLED <sup>330ml</sup>

**PERONI, STELLA ARTOIS**

**CORONA, STRONGBOW** (440ml)  
\$7.75

**KRONENBOURG BLANC,**

**GUINNESS** (440ml), **FOUR WINDS IPA**  
\$8.00

## YDC HIGHBALLS

**\$6.50 / 1oz**

Your choice of spirit  
and non-alcoholic mixer  
*Recommended*

**YDC VODKA + SODA**

**YDC GIN + TONIC**

**YDC WHISKY + GINGER ALE**

## FRESH JUICE

**+ BOOZE** 1oz

*Build your own healthy libation*

**YDC VODKA, YDC GIN  
OR YDC WHISKY**

+

**FRESH ORANGE, GREENS,  
CHARCOAL LEMONADE OR  
GRAPEFRUIT JUICE**

-\$9-

## INFUSION <sup>1-5oz</sup>

YDC Infused spirits and house made  
syrups over crushed

### REFRESHING

*Blueberry Vodka:*

*Basil syrup and lemon juice*

*Raspberry Vodka:*

*Rhubarb syrup and lemon juice*

### PERKY

*Espresso Vodka:*

*Vanilla syrup and heavy cream*

### PLANT BASED

*Jalapeno Vodka: Passionfruit,*

*Rosemary syrup and lime juice*

*Cucumber Gin:*

*Carrot syrup and lemon juice*

*Cucumber Vodka:*

*Ginger syrup and lime juice*

-\$10-

## CLASSIC COCKTAILS

**FRENCH 75** 1oz .....\$15

*YDC Gin, fresh lemon, simple syrup, Prosecco*

**CLOVER CLUB** 2oz .....\$15

*YDC Gin, fresh lemon, raspberry puree,  
simple syrup, egg white*

**HEMINGWAY DAIQUIRI** 2oz .....\$15

*Rum, fresh lime, Maraschino,  
grapefruit, simple syrup*

**PISCO SOUR** 2oz .....\$15

*Pisco, fresh lime, sugar, egg white*

**AVIATION** 2oz .....\$15

*Gin, fresh lemon, Maraschino, Violette*

**OLD FASHIONED** 2oz .....\$15

*Bourbon, Demera sugar, bitters*

**CLASSIC NEGRONI** 3oz .....\$15

*YDC Gin, Campari, sweet vermouth*

**PERFECT MANHATTAN** 3oz .....\$15

*Rye or bourbon, sweet + dry Vermouth, Angostura bitters*

**SIDECAR** 2oz .....\$15

*Cognac, triple sec, lemon juice*

**MAI TAI** 2oz .....\$15

*White rum, dark rum, orgeat syrup, Cointreau, lime juice*

**GODFATHER** 2.5oz .....\$15

*Johnny Walker Red, Disaronno*

**BRAMBLE** 2oz .....\$15

*YDC Gin, fresh lemon, sugar, crème de Mûre*

**THE VIEUX CARRE** 2oz .....\$15

*Cognac, Rye, Vermouth, Benedictine*

**BOULEVARDIER** 3oz .....\$15

*Bourbon, Campari, sweet vermouth*

**SBAGLIATO** 2oz .....\$15

*Campari, sweet Vermouth, Prosecco*

## HOUSE ORIGINALS

**KENTUCKY SOUR** 2oz .....\$15

*Bourbon, fresh lemon, simple syrup,  
Maraschino, egg white, bitters*

**SCREAMING VIKING** 2oz .....\$15

*YDC Gin, fresh lemon + lime, elderflower syrup  
cucumber, ginger, egg white*

**THE MORE FABULOUS BAKER** 2oz .....\$15

*YDC Vodka, passionfruit puree, orange flower water,  
Grenadine, soda*

**BEATTY ST. BREEZE** 2oz .....\$15

*YDC Cucumber Gin, rhubarb, passionfruit, grapefruit*

**BLACKBERRY MANHATTAN** 3oz .....\$14

*Blackberry infused bourbon, sweet vermouth, bitters*

**GIN & FENTIMANS TONIC** 1oz .....\$10

*YDC Signature Gin, Fentimans Tonic bottle, cucumber*

**THE SPARROW** 3oz .....\$15

*YDC Whisky, sweet vermouth, Campari, Aperol, Laphroaig*

**HAPPY IN A HAZE** 2oz .....\$15

*YDC Whisky, sweet vermouth, lime juice,  
Fentimans Ginger Beer*

## SINGLE

### MALT 1oz

**GLENLIVET 12** .....\$11

**DALMORE** .....\$16

**LAPHROAIG** .....\$16

**BALVENIE** .....\$17

**MACALLAN** .....\$17

**TALISKER** .....\$17

**LAGAVULIN** .....\$19

**GLENLIVET 18** .....\$21

**OBAN** .....\$21

## BRANDIES 1oz

**HENNESSY VSOP, COGNAC** .....\$17

**COURVOISIER VS, COGNAC** .....\$11

**POIRE WILLIAM GIFFARD, EAU DE VIE** .....\$16

## BOURBON 1oz

**WILD TURKEY** .....\$9

**MAKER'S MARK** .....\$11

**BASIL HAYDENS** .....\$11

**WOODFORD** .....\$11

**BOOKERS** .....\$13

## THE YALETOWN DISTILLERY BAR + KITCHEN EST. 2013

*The Yaletown Distillery Bar + Kitchen is proud to serve spirits made onsite with 100% local ingredients. The Yaletown Distilling Company located in the historic Soho Building, that you're in now, has a full retail outlet located on 1131 Hamilton Street. Ask us for directions to pick up a bottle of your favourite YDC product after you sample them out in our original cocktails.*

(In the interest of environmental responsibility we are now straw free. Compostable straws are available upon request)

## SMASHES <sup>1-5oz</sup> .....\$10

Booze, herbs + citrus  
poured over crushed ice

**YDC VODKA**

**YDC GIN**

**MINT JULEP**

**MULES** 2oz .....\$12

Spirit, citrus, Fentimans  
Ginger Beer + bitters

**YDC VODKA** 2oz

**YDC GIN** 2oz

**WHISKEY** 2oz

**BUBBLES** .....\$14

For those who need a little  
fizz in their life

**HAVANA** 1oz

**EDEN BELLINI** 2oz

**ELDERFLOWER** 1oz

**APEROL SPRITZ HANDCRAFTED** 2oz

**MARTINIS** 2oz .....\$14

Dry / Medium / Wet

**YDC VODKA**

**YDC GIN**

**YDC RASPBERRY VODKA**

**YDC CUCUMBER GIN**

**YDC CUCUMBER VODKA**

**ESPRESSO**

**BLOODIES** 1oz .....\$11

The most famous of the savoury  
cocktails, Caesars or Bloody Marys  
handcrafted with our YDC spirits

**YDC JALAPEÑO VODKA**

**YDC VODKA**

**YDC GIN**