

MAKE THINGS. DO THINGS. CRAFT THINGS. BREW THINGS.



That's what we're all about on the Island, always have been. From when we opened our doors in 1984 to present day. At Granville Island Brewing we use all-natural ingredients to create fresh local flavours and our backyard is the inspiration. It's good to be here.

WHAT'S HAPPENING

Crisp this Fall, try Ward's Dry Apple Cider available in 355mL servings \$7

WINTER IS COMING HERE! The one and only Lions Winter Ale is now available. Try it on tap or grab a six-pack from the Retail Store to take home.

Come laugh with us at our next BrewHaHa comedy night on November 21st. Doors at 7:30, show at 8:00, \$5 cover.

Our first year round Small Batch brew, The West Coast Pale Ale has a malty base topped with light, fruity hops from Australia that give it's West Coast personality; outgoing flavour that's refreshingly laid back available in 650mL bottles \$8.5

Q: When's our next trivia night?
A: November 24th 7-9pm

SMALL BATCH

ROTATING TAPS

STRANGE BREW SOUR

Alc./Vol.: 7.2%
IBU: 33
Gravity: 16.7

MOCHA PORTER

Alc./Vol.: 6%
IBU: 25
Gravity: 14.6

GOSE WITH NECTARINE*

Alc./Vol.: 5%
IBU: 17
Gravity: 12.9

*contains: wheat & milk



650ML BOTTLES

WEST COAST PALE ALE

650ML ONLY 8.5
Alc./Vol.: 5.5%
IBU: 38
Gravity: 13.2

FRESH HOP IPA IN 650ML 8.5

Alc./Vol.: 6.4%
IBU: 62
Gravity: 13.5



THE SPREAD

CHARCUTERIE BOARD 17

The island selection of meats from **Oyama Sausage & Co.**, and cheese from **Benton Brothers**, dijon, beer bacon jam, apple, artisan baguette.

L F H M B

AUTUMN SALAD 12

Fresh greens, rosemary roasted grapes, quinoa, chives, toasted sunflower seeds, avocado, fennel & shaved parmesan with green goddess yogurt dressing.

L F

POUTINE 18

Straight cut fries, Canadian cheese curds, confit gravy. Add braised pulled pork 3

M B

TACOS 12

Four soft corn tacos. Mix it up with braised pork and vegetarian options.

L M

THE MAINS

ISLAND BURGER 16

Hand pressed Certified Angus beef, thousand island, applewood smoked cheddar, maple bacon, onion tangler and all the fixings on artisan bun.

L F H M B

BRAISED PORK SANDWICH 14

GIB beer braised pork shoulder, coleslaw, garlic aioli on artisan ciabatta.

L F

CHARRED PIZZA 13

Hand stretched dough, house marinara, rosette de lyon sausage, arugula, basil, mozerella & balsamic glaze

L F

VEGETARIAN PIZZA 12

Hand stretched dough, mushroom & almond pâté, artichoke, kalamata olive, pickled onion, parmesan & pesto.

L H

CHARBROILED WINGS 12

Full tip on Fraser Valley chicken, charbroiled and brushed with option of house BBQ, ginger honey garlic or hot.

F M

TORTILLA AND DIP 7

Margarita avocado salsa.

F M

VEGETARIAN SANDWICH 14

Roasted eggplant, roasted red pepper, mushroom & almond pâté, baby arugula, tomatoes, feta and garlic aioli on artisan ciabatta.

L H

All mains are served with fries or side salad.

Substitute cup of soup 1.5

Ask your server for daily soup 7

BEER PAIRING LEGEND

L LIGHT & CRISP

Island Lager, Cypress Honey Lager, Nectarine Gose

F FRUITY & SMOOTH

Hey Day Hefeweizen

H HOPPY & CRISP

Infamous IPA, West Coast Pale Ale

M MALTY & ROBUST

English Bay Pale Ale, Maple Shack Cream Ale

B BOLD & FULL FLAVORED

Lions Winter Ale, Mocha Porter, Strange Brew Sour

NON-ALCOHOLIC DRINKS

BOYLAN SODA 3.5

Cane Cola, Diet Cane Cola, Root Beer, Ginger Ale, Creme Soda

GOOD DRINK! 3.5

Black Tea & Lemon Iced Tea, Hibiscus & Vanilla Mango Tea, Peach Tea with Apple

DOLE 3

Orange Juice, Apple Juice

VAN HOUTTE COFFEE & NUMI TEA 3

BOTTLED WATER 2.5

Local market partners: Oyama Sausage co., & Benton Brothers.

All prices do not include tax.
15% gratuity added for groups of 6 or more.

These suggestions, are only to be considered a guideline, to what we believe would go well with the food of choice. We welcome you to explore other options – you may even come up with a better pairing, than we did.